

SHRIMP COCKTAIL 12

Six shrimp served with homemade cocktail sauce

MORGAN'S COCONUT SHRIMP 9.50

Ten lightly battered shrimp covered in sweet coconut and served with our homemade spicy orange Dijon sauce

THE KRAKEN CALAMARI 9.50

One pound of lightly floured fried calamari served with our homemade marinara or spicy sauce

KENNEDY'S CRAB CAKES 14

Three moist mini crab cakes sautéed and served with the Chef's special tartar sauce

GRACE O'MALLEY'S WINGS 9.50

One pound of the largest jumbo wings we can find served mild, medium, hot or extra hot and served with bleu cheese sauce & celery

PIRATE MOZZARELLA BALLS 9.50

Ten mozzarella balls lightly breaded and deep fried. IT'S A LITTLE SPICY!

MOODY'S CONCH FRITTERS 10

Eight conch fritters served with marinara sauce

PEAL & EAT SHRIMP 1/2 DZ

BLUE POINTE OYSTERS 1/2 DZ

GULF OYSTERS 1/2 DZ

STEAMED CLAMS 1 DZ

FISH CEVICHE 7

NEW ENGLAND CLAM CHOWDER

CUP 6 BREAD BOWL 8

SAINT JOHN'S LOBSTER CHOWDER

CUP 10 BREAD BOWL 12

CAESAR SALAD 8

With chicken, calamari, friend shrimp or Mahi 13

With Grouper 15

HOUSE SALAD 6

With chicken, calamari, friend shrimp or Mahi 13

With Grouper 15

MONTSERRAT SEAFOOD 18

Shrimp, clams and mussels in a fresh tomato and garlic sauce

GRENADA ALFREDO SEAFOOD 18

Shrimp, clams and mussels in a creamy alfredo sauce

BEQUIA CHICKEN ALFREDO

Grilled chicken in a creamy alfredo sauce

DOMINICA SHRIMP 16

Little shrimp sautéed in a shallots, garlic, butter and olive oil

SWABIE CHICKEN TENDERS 5

DECKHAND FISH & CHIPS 5

CAPTAIN JACK'S FRIED SHRIMP 6

MERMAIDS ANGEL HAIR ALFREDO OR MARINARA

5

LAD'S FRIES 2 LASS' SWEET FRIES 2

NEW ORLEANS SHRIMP GUMBO 13

Homemade with a kick of spice and served in a bread bowl

CORSAIR'S PROVANCE SHRIMP 16

Twelve tiger shrimp sautéed in garlic and herbs, finished with a touch of white wine and served with toasted baguette slices

RACKHAM FRIED SHRIMP 13

One pound of little shrimp, lightly breaded and deep fried, served with your choice of sauce

HOT P&E SHRIMP 18

One pound of hot tiger shrimp cooked in our special spicy mix

PIRATE BOWL

Tossed in butter, garlic, cayenne pepper and white wine with a touch of parsley and olive oil, served with toasted baguette slices

SMALL \$19 - six shrimp, quarter pound of calamari, six mussels, six clams

LARGE \$37 - double the small

Add six scallops - \$7 Add fish - \$8

Add twelve scallops - \$14 Add 1-1/4 LB LOBSTER - \$17

BEQUIA FISH AND SHRIMP 16

Lightly breaded and pan fried fillet topped with fresh tomato shrimp sauce and served over rice

MARTINIQUE GROUPER 24

Grouper fillet sautéed with clams, cherry tomatoes and capers. Served with garlic mashed potatoes and veggies

ANGUILA GROUPER 29

Grouper fillet and six shrimp cooked in a fresh tomato, onion and garlic sauce, flavored with green and pink peppercorns, served over rice

FISH OR CUT BAIT FISH AND CHIPS 14

One pound beer battered and deep friend fish fingers, served with fries and malt vinegar

WORLEY'S POSILITO CLAMS 13

Sixteen middle neck clams tossed in olive oil with a touch of garlic and capers, cherry tomatoes, olives and herbs. Served with toasted baguette slices

DRAKE'S MUSSELS 13

One pound of New Zealand mussels sautéed with fresh tomatoes, onion, garlic and herbs

CALICO JACK'S FRENCH CLAMS AND MUSSELS 18

Middle neck clams and mussels tossed with shallots, butter and a touch of chardonnay, sprinkled with herbs and served with toasted baguette slices

UNION ISLAND STEAKS

CERTIFIED AND AGED STERLING SILVER PREMIUM CHOICE BEEF

RIB EYE 18

NY STRIP 19

Served with veggies, salad, mashed potatoes or fries (reg., sweet or yucca)

SAINT BART SURF & TURF

CERTIFIED AND AGED STERLING SILVER PREMIUM CHOICE BEEF

RIB EYE & SHRIMP 23

NY STRIP & SHRIMP 26

Served with veggies, salad, mashed potatoes or fries (reg., sweet or yucca)

TRINIDAD STEAK AU POIVRE 29

Green, white, pink & black peppercorns, heavy cream and a shot of spiced rum

RIB EYE 20

NY STRIP 21

Served with veggies, salad, mashed potatoes or fries (reg., sweet or yucca)

*All sandwiches come with our choice of fries, sweet fries, yucca fries or coleslaw and your choice of cheese.
You can also add bacon or ham, pickles, onions, caramelized onions or even a fried egg.
All our burgers are 8 oz. certified sterling silver premium choice beef and never frozen.*

PIRATE REPUBLIC BURGER 9.50

Homemade blend of prime rib, NY strip, rib eye and top sirloin - grilled to perfection.

TREASURE CHEST BURGER 12

Fresh ground special cut of top sirloin (Picanha)

BRETHEHEN KOBE BEEF BURGER 15

Famous Japanese Wagyu beef ground to make a delicate burger patty

DRAKE'S SAUSAGE BURGER 10**

The best spicy Italian style grilled sausage patty

MARY REED'S GROUPER SANDWICH 14

Grilled Grouper fillet with a touch of mayo

ANNE BONNIE'S MAHI SANDWICH 13

Grilled Mahi (Dolphin) fillet with a touch of mayo

HENRY AVERY'S PO BOY 12

Light breaded fried shrimp

DECKHAND FISH SANDWICH 10

Grilled, blackened, deep fried or pan fried with a touch of mayo

STEADE BONNET'S CHICKEN SANDWICH 8

Moist and tender grilled chicken breast

QUELCH'S CHICKEN SANDWICH 9

Grilled chicken breast and roasted red peppers with pesto mayo

BLACK BEARD'S PULLED PORK 10

Slowly braised pork shoulder served over tangy homemade coleslaw

EDWARD ENGLAND SANDWICH 8

Pirate's brunch favorite - ham & cheese melt, lettuce, tomato, topped with a fried egg

LAFITE OYSTER SANDWICH 12

Lightly breaded, deep fried oysters served with our special spicy sauce

CRABBY PATTY 14

Homemade crab cakes on a bun

NY STYLE CHEESECAKE 6

CHOCOLATE MOUSSE 7

KEY LIME PIE 5