

STEAK & SEAFOOD SPECIALTIES CONTINENTAL

<i>Fresh Stone Crab Claws</i> *Seasonal*	MP
<i>Served with Chef's special sauce</i>	
Broiled Sirlion Steak	33
<i>Our house specialty! Hand picked and broiled to perfection, served with vegetables and a baked potato</i>	
Filet Mignon	32
<i>Served with a mushroom sauce and a baked potato</i>	
Broiled Rack of Lamb	28
<i>Served with vegetables and mashed sweet potato</i>	
Surf and Turf	42
<i>8 oz. Lobster tail and 6 oz. Filet mignon served with vegetables and baked potato</i>	
Ichiban Seafood Platter	29
<i>Shrimp, conch, and fish dipped in a light batter then fried to a golden brown served with vegetables and french fries</i>	
Bahamian Lobster Tail	32
<i>Served with drawn butter, vegetables and baked potato</i>	
Cracked Lobster	35
<i>Chunks of lobster, dipped in a light batter, fried to a golden brown served with tartar sauce, vegetables and french fries</i>	
Shrimp Scampi	25
<i>Jumbo shrimp sautéed with white wine, lemon, butter and garlic, served with pasta</i>	
Broiled Chicken	18
<i>Served with vegetables and a baked potato</i>	
Broiled Chicken Breast	20
<i>Served with vegetables and Pasta</i>	
Salmon Teriyaki	25
<i>Topped with crushed nuts, served with white rice</i>	
Broiled Grouper Filet	25
<i>In Bacardi lemon rum sauce, served with pasta</i>	
Grilled Tuna Filet	25
<i>In our Chef's special herb sauce, served with grilled vegetables and pasta</i>	
Cracked Conch Islander	20
<i>Fresh Bahamian conch dipped in light batter, fried to a golden brown served with tartar sauce and french fries</i>	

VEGETABLES DISHES & ACCOMPANIMENTS

<i>Baked Potato</i>	4
<i>Assorted Vegetables</i>	12
<i>French Fries</i>	4
<i>Mushrooms</i>	6
<i>Mashed Potatoes</i>	4
<i>Broccoli</i>	6
<i>Mashed Sweet Potatoes</i>	4
<i>Asparagus</i>	6
<i>White Rice (Bowl)</i>	2
<i>Carrots</i>	4
<i>Sushi Rice (Bowl)</i>	3
<i>Assorted Sauces</i>	3
<i>Brown Rice (Bowl)</i>	3