

French onion soup 12

Traditional island goat water 13

Carpaccio of locally smoked wahoo 18
horseradish cream & focaccia toasts

Butternut, tannia & sweet corn fritters, chutney 11

Crab gratin 19

Trio of dips 19
red pepper, hummus & black bean
grilled flatbread & crudité

Bombay broccoli salad 14
spiced chana & toasted cashews

Salmon & mahi-mahi fish cakes 14
passionfruit nam pla

Salt fish & johnny cakes 14
bora bean salad, aioli

Crispy beef salad 14
soba noodles & peanuts

Sides 5	
Crispy potato wedges	Rice n' peas
Mashed potatoes	Island veggies
	Green salad

Prices are in USD + 12% Government Tax. 15% gratuity added to parties of 6 or more.
Please be aware that all of Bananas' food is prepared in a kitchen containing nuts and seafood!

Catch of the day 40

Fresh local lobster linguini, saffron cream 42

paired with Mommessin, Pouilly-Fuissé, "Les 2 Terroirs", 2014 +15

Char-grilled shrimp satay 34

asian slaw, bang-bang dressing

Guava BBQ ribs 40

crispy wedges & slaw

Thai seafood curry 45

lobster, shrimp, fish & mussels

paired with Chateau Ste Michelle, Riesling, 2015 +17

Organic local jerk chicken 35

grilled corn, rice n' peas

"Trini" madras curried goat 38

sambals, banana raita & poppadum

Fish pie luxe 35

locally caught mahi-mahi, smoked wahoo, salmon & shrimp

Grilled tenderloin, peppercorn sauce 50

mashed potatoes

paired with The Prisoner, Perfect Blend, 2015 +30

Moroccan spiced lamb shank 40

nevis root vegetable mash

Risotto primavera 30

peas, asparagus, white wine & lemon