Breakfast Menu

Boiled Fish

Fresh filet of Grouper/Snapper smothered with onion, celery, potatoes, fresh peppers and lemon boiled slowly and served w/grits or Johnny Cake.

Stewed Fish/ Conch

Pan-fried Fresh Grouper/Snapper or fresh tenderized Conch boiled into a stew served with hot grits, Johnny Cake or Sweet Potato Bread.

Chicken Souse

Chicken Wings smothered with onion, celery, potatoes, fresh peppers and lemon boiled slowly and served w/ hot grits or Johnny Cake.

OMELETS

Ham and Cheese: Diced smoked ham with Pepper Jack and Cheddar cheeses.

Seafood: Lobster, Shrimp, Conch, Onion, Bell Peppers and Pepper Jack or fresh Mozzarella Cheese.

Pop-Eye is Special: Fresh spinach, mushrooms, onions and Swiss cheese topped with hollandaise sauce and diced tomatoes.

Garden: Squash, eggplant, zucchini, onion and bell peppers and cheddar cheese

Build your Own: Your wish is my command!

PANCAKES

Very Berry Blue Berry: Filled with fresh blue berries topped with a warm blue berry compote and whipped crème topping.

Spicey's Strawberry Banana: Filled with slices of ripe bananas with a cooled strawberry topping, glazed banana and whipped crème topping.

So So Chocolate Chips: Filled with chocolates chips and topped with a caramel sauce and whipped crème topping.

Hearty Grain and Nuts: Made with whole wheat, wholesome oats, almonds and walnuts with warm apple compote and whipped crème topping.

Old Fashion Me: Rich buttermilk with Maple Syrup

These are just a variety of choices available but not limited to. Please feel free to add and change anything to your preference. In addition, fresh fruits, juices, cereals, yogurts and whole grains are available on request.

Lunch Menu

SALADS

Tropical Island Salad

Cracked Conch/ Lobster served over baby greens, pineapple chunks, seedless red grapes, cherry tomatoes with a homemade creamy herb dressing topped with cheddar cheese and bacon bits.

Curry Lobster Salad

Fresh boiled lobster infused with curry and other native spices served over baby greens and green apples with toasted garlic pita chips.

Blacken Grouper/ Snapper Caesar Salad

Grilled Grouper/ Snapper seasoned with special blacken seasoning served over a classic Caesar Salad with homemade croutons, anchovy's pieces with a creamy Caesar dressing.

Conch Salad (Ceviche)

Fresh Conch Cubed and tossed with fresh tomatoes, cucumbers, bell peppers, onions and a citrus hot pepper marinade

Cranberry Apple Chicken Salad

Grilled/ Fried Chicken breast, candied pecan, apple slices and dried cranberry's served on a crisp spring mix topped with toasted coconut and goat cheese w/raspberry vinaigrette.

Fish Taco Salad

Fresh fish seasoned with a cilantro marinade grilled served on leafy greens in a taco bowl accompanied a tropical spicy salsa and with sour cream.

Additional Salads

Chicken Cobb Salad served with your preferred dressing (Includes grilled chicken served on a bed of fresh romaine lettuce, topped with fresh avocados, boiled eggs, blue cheese, cherry tomatoes, cucumbers, and red onions.

Green Salad with herbs served with your preferred dressing

SANDWICHES

BLT Fish Burger

Grilled Fish with smoked bacon, crisp lettuce, sliced ripe tomatoes, onion and pickles served on a toasted bun with coleslaw and sweet potato fries.

The Ultimate Abaco Fish Club

Fried/ grilled fish, smoke bacon, pepper jack cheese, crisp lettuce, slice ripe tomatoes, avocado slices and frazzled onions all stacked on a toasted bun served with coleslaw and homemade potato chips.

Spicey's Boss Burger Experience

Fresh ground beef sirloin grilled with smoked bacon, crisp lettuce, sliced ripe tomatoes, onion, pickles and sautéed onions and mushrooms on a toasted bun served with fried plantain chips.

Vj's Cracked Conch Burger

Tenderized deep fried conch, crisp lettuce, sliced ripe tomatoes, onion and pickles cilantro chill mayonnaise served on a toasted bun with coleslaw and beer battered onion rings

Tamir's Blacken Fish/ Chicken Burger

Fillet Grouper/ Chicken Breast marinated in a blacken seasoning on a bed of arugula, sliced ripe tomatoes, onions, pickles and cilantro lemon mayonnaise served on a toasted bun with coleslaw and homemade potato chips.

WRAPS

Spicy Jerk Chicken Wrap

Chicken strips marinated in jerk seasoning and grilled then wrapped in a warm tortilla shell with arugula and served with a grilled pineapple salsa and sour cream for dipping.

Lobster Salad Pita

Grilled Lobster tossed with pickled onion, bell peppers, capers, tomatoes, dill, cilantro and lemon mayonnaise stuffed in a warm garlic pita shell and served with fried ripe plantains

SPECIALTIES

Minced Lobster

Fresh Lobster boiled then minced with fresh tomatoes, onions, bell peppers and other herbs served with steamed white rice and fried ripe plantains.

Grilled Conch

Fresh tenderized conch marinated in citrus, onion, bell peppers, tomatoes and sweet potatoes slices and garlic butter grilled until tender served with homemade bread.

Steamed Fish

Fresh Grouper/ Snapper pan-fried steamed with fresh tomatoes, onions, bell peppers and other herbs served with steamed white rice and coleslaw.

These are just a variety of choices available but not limited to. Please feel free to add, suggest or change anything to your preference.

Dinner

APPETIZERS

- **Conchy Conch Fritters w/ Calypso Sauce**
- **Coconut Fried Shrimp w/ Pina-Colada dipping sauce**
- **Conch Bites w/ Tartar Sauce**
- **Fish Bites w/ Remoalade Sauce**
- **Mini Crab Cakes w/ Grilled Mango Pineapple Salsa**
- **Mushroom Stuffed w/crab meat and Swiss cheese**
- **Jerk Chicken Skewer w/ Mango Relish**
- **Lobster Nuggets w/ Jalapeno Marmalade**
- **Bacon Wrapped Scallops w/ Tomato Relish**
- **Spicy Chicken Wings w/ Blue Cheese Sauce**
- **Baked Artichoke Lobster dip w/ Baked Tortilla Chips**

SOUPS

- **Bahamian Conch Chowder w/ Johnny Cake**
- **Creamy Conch Chowder w/ Homemade Dinner Rolls**
- **Seafood Chowder w/ Garlic Parmesan Bread Sticks**
- **Cream of Broccoli Soup**
- **Loaded Potato Soup**
- **Pumpkin Coconut Soup**

SALADS

Spicey's Favorite Salad

Crisp Greens, julienne pear, pink grapefruit wedges, orange wedges, red bell peppers, green bell peppers w/ citrus honey vinaigrette

Junkanoo Salad

Crisps Greens, grape tomatoes, yellow bell peppers and dried cranberries topped with toasted coconut w/ raspberry hazelnut vinaigrette

Garden Salad

Crisp field greens, tomatoes, bell peppers, red onions, cucumber, broccoli, cauliflower, carrots and red radishes w/ homemade creamy herb dressing or balsamic vinaigrette

Classic Greek Salad

Romaine lettuce, tomatoes, cucumbers, red onions and black olives topped with Feta Cheese Crumbles w/ Lemon Garlic Parsley Vinaigrette

Gourmet Walnut Salad

Fresh fields greens, cherry tomatoes, dried cranberries, walnut pieces, toasted coconut topped with blue cheese w/ Raspberry Hazelnut Vinaigrette

Classic Caesar Salad

Romaine lettuce, fresh homemade garlic croutons, shredded Parmesan cheese and anchovies w/ creamy Caesar dressing

Spinach Salad

Fresh Spinach with cherry tomatoes and fresh mozzarella w/ lemon vinaigrette

ENTREES

Grouper Fingers

Fresh Grouper Cutlet seasoned with island spices, lightly breaded and deep fried until golden brown and crispy.

Hope Town Chicken

Pan-fried chicken simmered slowly with herbs and island spices.

Grilled Shrimp Kabobs

Shrimps Grilled on skewer with fresh Pineapples, red onions, grape tomatoes and bell peppers glazed with a ginger mango sauce

Grilled Bahaman Grouper

Fresh Grouper grilled with garlic butter, lemon wedges, onions, fresh thyme, tomatoes, and bell peppers

Island Surf and Turf

Choice of New York Strip, Rib Eye or filet Mignon and Fresh Lobster Tail prepared to your taste buds.

Grilled Blacken Fish w/ Mango Chutney

Fresh grouper/ snapper marinated and crusted in a blacken seasoning seared and finished in the oven w/ tangy mango chutney

Stuffed Lobster

Fresh Lobster minced with herbs, island seasonings, fresh grated breadcrumbs, parmesan cheese stuffed back in shell, topped with cheddar cheese, and baked.

Cracked Lobster / conch

Lobster/ conch cracked and season with special spices battered and deep-fried

Jerk BBQ Chicken

Chicken marinated in jerk seasoning grilled and brushed with a sweet fruity glaze

Grilled Lobster

Fresh Lobster seasoned with island spices and lemon butter grilled until tender

SIDES

- **Baked Potato**
- **Roasted Garlic and Onion Mashed Potatoes**
- **Twice baked Potato**
- **Scallop Potato**
- **Garlic Parsley Potato**
- **Crab-n-Rice (seasonal)**
- **Bahamian Peas-n-Rice**
- **Bean-n-Rice**
- **Steamed Yellow Rice**
- **Steamed White Rice**
- **Coconut Bean-n-Rice**
- **Baked Macaroni-n-Cheese**
- **Potato Salad**
- **Fried Plantain**
- **Green beans casserole**

VEGETABLE SIDES

- **Coleslaw**
- **Broccoli-n-Cheese**
- **Honey glazed/candied Carrots**
- **Herb Roasted Veggies**
- **Grilled Veggies**
- **Grilled Asparagus**

DESSERTS

- **Assorted Fresh Fruits**
- **Key lime Pie w/ berry compote**
- **Cheesecake topped with fresh strawberries**
- **Bacardi Rum Cake**
- **Homemade Banana Bread topped with caramelized strawberries served vanilla Ice cream**

These are just a variety of choices available but not limited to. Please feel free to add, suggest or change anything to your preference.

SPECIALTY DRINKS

- **Bahama Mama**
- **Goombay Smash**
- **Pina Colada**
- **Gin-n- Coconut Water**
- **Please feel free to contact me directly:** Vandea.stuart1978@gmail.com

Kids Menu on request