



THE CHOPHOUSE

Monday

Lobster & Shrimp Night

SOUP

Lobster & Shrimp Bisque

Creamy Soup made with Caribbean lobster and shrimp and an herb foam topping **GF** 14

APPETIZER

Lobster & Shrimp Quinoa

2oz of poached Caribbean lobster tails together with 2 large shrimp; red quinoa, orange, avocado and apple-basil-orange vinaigrette **GF** * 24

Lobster & Shrimp Tempura

Lobster and shrimp in a crispy tempura batter served over mixed greens and Sesame-ginger-soy sauce * 24

MAIN COURSE

Lobster & Shrimp Risotto

Chunks of Caribbean lobster tail and shrimp on Arborio rice, with lobster sauce, Parmesan cheese and herbs from our garden **GF** *48

Lobster & Shrimp Thermidor

4oz of both lobster tail and large shrimp, sautéed mushrooms in a creamy white wine-brandy sauce and baby potato's **GF** *48

Lobster & Shrimp Fettuccine

Pieces of sautéed Caribbean lobster and shrimp over al dente fettuccine pasta, with lobster sauce, fine herbs, and parmesan cheese *48

Our Lobsters are imported and therefore on busy nights and on rare occasions we could be faced with shortages in the number of Lobsters available; check the availability with our servers.

GF - Gluten-free

Hotel Dinner Coupon and All-Inclusive guests pay a \$5 surcharge per star for starred items *

Please let your Server know if you have any allergies and / or dietary restrictions

Not valid with any other special or discounts Valid on Mondays only| For reservation call +297 522 3444

Our prices are in US Dollars including 7% Government Tax. 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis and becomes part of the server's salary.

Additional Gratuities are always appreciated!