




## Appetizers

<b>Crispy Calamari</b>	<b>12</b>
Pickled onions, spicy aioli	
<b>Cracked Conch</b>	<b>10</b>
Escovitch mayo, pickled carrots	
<b>Conch Fritter</b>	<b>10</b>
Jerk mayo, escovitch vegetables	
<b>Crispy Chicken Wings (6)</b>	<b>14</b>
Spicy buffalo or sweet chili, blue cheese dressing	
 <b>GTYC Ceviche of the Day</b>	<b>12</b>
Ginger, orange, cilantro	
<b>Bruschetta</b>	<b>9</b>
Walnut bread, parmesan, tomato cranberry salsa	
<b>Coconut Shrimp</b>	<b>10</b>
Sweet chili mayo	
<b>Sesame Seared Fresh Catch Tartar</b>	<b>14</b>
Avocado, seaweed, tobiko, tamarind ponzu	

## Soup

 <b>GTYC Red Conch Chowder</b>	<b>6 cup, 9 bowl</b>
Bacon, tomatoes, local peppers, coconut milk	
<b>Soup of the Day</b>	<b>6 cup, 9 bowl</b>

## Salad

<b>Caesar Salad</b>	<b>10</b>
Romaine lettuce, homemade croutons, parmesan	
<b>Cobb Salad</b>	<b>14</b>
Spinach, corn, chicken, tomato, blue cheese, boiled egg, avocado, bacon, honey mustard dressing	
 <b>GTYC Garden Salad</b>	<b>12</b>
Mixed greens, fresh turmeric dressing, tomatoes, cucumbers, spiced cashew nuts, local seasonal veg	
<b>Salad Niçoise</b>	<b>16</b>
Mixed greens, seared tuna, green beans, boiled egg, tomato, olives, baby potatoes, cucumber, lemon vinaigrette	

## Sandwiches

All sandwiches come with fries or salad  
(Upgrade to a cup of soup for \$3)

 <b>GTYC Smoked Gouda, Bacon Burger</b>	<b>14</b>
Spicy aioli, lettuce, tomato, onion, pickles	
<b>Fried Mahi Escovitch Sandwich</b>	<b>16</b>
Milk bread, escovitch vegetables, tartar sauce	
<b>Oxtail and Short Rib Open Sandwiches</b>	<b>18</b>
Duo of sourdough crostini, whipped brie, fresh pomegranate	
<b>Butter Chicken Bread Bowl</b>	<b>15</b>
Creamy butter chicken, homemade bread bowl	
 <b>GTYC Steak Sandwich</b>	<b>16</b>
Homemade sourdough bread, brie, caramelized onion, arugula, mushroom jus	
<b>Roasted Turkey Wrap</b>	<b>14</b>
Lettuce, tomato, avocado, swiss cheese, cranberry mayo	
<b>Grilled Chicken Club Sandwich</b>	<b>14</b>
Lettuce, tomato, onion, bacon, swiss cheese, avocado	
<b>Falafel Pita</b>	<b>13</b>
Mint sauce, lettuce, tomato, onions, hot sauce	
<b>Vegan Kofte Kebab</b>	<b>13</b>
Turkish flat bread, spicy hummus, arugula and almond flex, mint & tamarind sauce	

## Pizza

<b>Italian Style Homemade Thin Crust</b>	<b>12</b>
Mozzarella, homemade tomato sauce, fresh basil	
<b>Each additional topping</b>	<b>1</b>
Ham, jerk or grilled chicken, pepperoni, sausage, bacon, peppers, pineapple, mushrooms, olives, arugula, artichokes, onions, basil pesto, fresh tomato	

## Main Courses

<b>Cod Fish and Chips</b>	<b>16</b>
English style chips, tartar sauce	
<b>Soft Shell Mahi Taco's</b>	<b>16</b>
Guacamole, arugula, pickled fennel, bean salsa	
<b>Spicy Fried Lobster</b>	<b>26</b>
Onion ring, tropical salad, watercress, mango mayo, lemon puree	
<b>Fresh Ricotta Spinach Ravioli</b>	<b>12</b>
Zucchini, pumpkin, tomatoes, mushrooms, arugula	
<b>Wild Shrimp &amp; Garlic Pasta</b>	<b>21</b>
Fettuccini, chili, fresh garlic, artichoke puree	
 <b>GTYC Seafood Platter</b>	<b>32</b>
Lobster, shrimp, pan-fried fish, charred lime, creamy pasta, vegetables & caper butter	
<b>Homemade Jerk Chicken Pasta</b>	<b>14</b>
Fettuccini, pumpkin, shallots, callaloo, tomato vinaigrette, chili flakes, feta	
<b>Citrus Marinated Pork Chop</b>	<b>18</b>
Wasabi mash, chili garlic kale, ginger orange glaze	
<b>Braised Lamb Shank</b>	<b>22</b>
Slow braised spiced lamb shank, sweet peas, pomegranate, garlic & herb mash, lamb jus	
 <b>GTYC Curry</b>	
<b>Chicken, Shrimp or Lobster</b>	<b>14 / 21 / 26</b>
Basmati rice, mango chutney, papadum	
<b>Add Naan Bread</b>	<b>4</b>

## From the Grill

Choose any two sides & a sauce to compliment your grill item or pair them with a garden or Caesar salad

<b>Certified Angus 12oz NY Steak</b>	<b>28</b>
<b>Grilled Chicken Breast or Jerk Chicken</b>	<b>16</b>
<b>BBQ Baby Back Ribs</b>	<b>18</b>
<b>Caribbean Lobster Tails</b>	<b>28</b>
<b>Catch of the Day</b>	<b>MP</b>
<b>Wild Shrimp</b> (sautéed in garlic butter)	<b>23</b>
<b>Herb Crusted Mahi Mahi</b>	<b>23</b>

## Sides

White rice, rice and beans, plantain, mashed potatoes, homemade fries, sweet potato fries, truffle parmesan fries, cassava fries, truffle mac & cheese, steamed vegetables, creamy garlic spinach, chili garlic kale	
<b>Additional Sides</b>	<b>4</b>

## Sauces

Beef jus, tomato vinaigrette, lemon beurre blanc, lemon caper butter, garlic butter, mushroom jus

*Ask your server for our dessert menu*