



Tonight's Specials

Appetizer

Shrimp Cocktail 15

Entrées

*Chicken Parmesan / Oven baked Chicken Breast Topped w/
Marinara & Cheese Served Over Linguini* 31

*Stuffed Salmon / Atlantic Salmon Stuffed w/Lobster Medallion,
Served w/Rice, Vegetable and Plantains* 45

*Seafood Jambalaya / Spicy Shrimp and Scallops, Tossed in a
Spicy Island Seasoned Rice* 39

*Conch in Butter Sauce/ Tender Conch in Butter Sauce Served
w/Fungi, Vegetable Medley and Plantain* 35

Basil Penne Pasta / Penne Pasta Tossed in Basil Cream Sauce 25
Add: Tofu/11, Chicken/12, Steak/15, Shrimp, Salmon or Tuna/17, Scallops/22



Soups & Salads

<i>Seafood Kallaloo Soup / Shrimp, Crab, Spinach & Okra</i>	16
<i>Lobster Bisque</i>	14
<i>Soup Du Jour</i>	MP
<i>Traditional Caesar Salad / Romaine Lettuce & Caesar Dressing</i>	13
<i>Mafolie Mango Avocado Salad / Mango, Avocado, Mixed Greens, Carrots, Carambola (Star Fruit) Vinaigrette</i>	16
<i>Waldorf Salad / Lettuce, Apple, Walnuts, Celery, Red Grapes & Sun-Dried Cranberries</i>	16
<i>Add: Chicken / 10, Steak / 13, Mahi, Shrimp, or Tuna -/ 14</i>	

Appetizers

<i>Mafolie Famous Garlic Bread or Dinner Roll 6 (Herb Butter) / 7 (Spicy)</i>	
<i>Ripe Vine Tomato Bruschetta</i>	12
<i>Beer Battered Fish / Sweet Chili Tartar Sauce</i>	14
<i>Sweet Potato Crab Cakes / Sweet Chili Tartar Sauce</i>	15
<i>Caribbean Conch Fritters / Island Mango chutney</i>	14
<i>Smoke Salmon with the Trimmings; /Crostini, Dice Red Onion, Capers, & Cream Cheese</i>	16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notice a 20% Gratuity may be added to Tables of six or more. We can split any tables up to four ways.



From the Sea

<i>Surf & Turf / Lobster Tail & Filet / Mashed Potatoes, Plantain & Vegetables</i>	80
<i>Island Rum Lobster / Rum Cream Sauce/ Island Rice, Plantain & Vegetables</i>	46/60
<i>Caribbean Lobster/ Drawn Butter Sauce/Island Rice, Plantain & Vegetables</i>	44/58
<i>Coconut Filet of Fish / Chef's Choice of Fish / Seafood Salsa / Island Rice, Plantain & Vegetables</i>	38
<i>Island Whole Pot Fish / Fried or Boil / Island Fungi Okra, Plantain & Vegetables</i>	38
<i>Creole Snapper / Island Rice, Plantain & Vegetables</i>	37
<i>Mahi-Mahi Grill / Pineapple Mango Salsa / Island Rice, Plantain & Vegetables</i>	35
<i>Jerk Atlantic Salmon / Champagne Butter Sauce, Island Rice, Plantain & Vegetables</i>	35
<i>Tuna Spicy or Sesame / Sweet Chili /Japanese Seaweed, Mash Potato & Plantain</i>	35

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From the Land

Caribbean Jerk Filet Mignon/Mashed Potatoes, Plantain & Vegetables 48

Flank Steak/Mashed Potatoes, Plantain & Vegetables 33

BBQ Baby Back Ribs/Mashed Potatoes, Plantain & Vegetables 31

Chicken Marsala/Mashed Potatoes, Plantain & Vegetables 29

Stuff Eggplant/Stew Vegetable & Plantain / Vegetarian Entree 26

Caribbean Stir Fry/Island Rice 24

Add: Tofu/11, Chicken/12, Steak/15, Shrimp, Salmon or Tuna/17, Scallops/22

Mafolie Pastas

Seafood Linguine / Shrimp, Scallops, White Wine, Tomato & Fresh Basil 37

Vegeterian Crepe / Savory Crepe filled with a Vegetable Medley / Vegetarian Entrée 25

Classic Italian Alfredo 23

Add: Tofu/11, Chicken/12, Steak/15, Shrimp, Salmon or Tuna/17, Scallops/22