Pirates Bight

DINNER

* Starred Items are Gluten Free

Appetizers

Bruschetta

Milano Toast, Topped w/ Fresh Roma Tomato, Garlic and Olive Oil

\$11

*Grilled Octopus

Tender Octopus Grilled and served w/ a Carrot Puree

\$14

Crispy Calamari

Squid Coated in our Special Mix and Deep-Fried

\$16

*Steamed Mussels

Cooked in your choice of broth. White Wine, Pumpkin Reduction or Scotch Bonnet Pepper–Herb

\$17

Tomato & Chorizo

Baked Chorizo w/ Roasted Tomatoes, Honey & Smoked Paprika served on Sour Dough

\$12

Marinated Tuna Loin

Tuna Marinated in Soy Sauce and served w/ Pineapple Chutney

\$15

Conch Fritters

A Deep-Fried Island Favorite

\$17

Pan Seared Scallops

Served w/ Parsnip Puree and Micro Greens

\$17

Soup of the Day

\$10

Signature Salads

*Salmon Salad

House Cured Salmon w/ Radish, Grapes, Tomato, Cucumber and Lettuce, Drizzled w/ a Citrus Dressing

\$16

*Caprese Salad

Fresh Mozzarella, Tomatoes, Chiffonade of Basil, w/ a Drizzle of Olive Oil and Balsamic Vinegar

\$16

Greek Bounty Salad

Tomatoes, Cucumber, Feta, Olives and Pita, served w/our homemade hummus

\$18

Spinach Salad

Shrimp, Deep-Fried Goat Cheese, Tomatoes, Red Onions, Spicy Pecans and Red Wine Vinaigrette

\$18

Butter Poached Anegada Lobster Salad

Lobster w/ Mango, Pineapple, Avocado, Chipotle, and Tarragon Sauce in a Crispy Filo Cup

\$20

Please note: A 15% service charge will be added to all checks

Pirates Bight | Norman Island | Executive Chef Patrick Williams

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DINNER

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Entrées

Chicken Roti

Authentic Curried Chicken topped w/ Mango Chutney, served w/ Rice, Peas and Vegetables

\$25

Barbequed Baby Back Ribs

Fall-off-the-bone Ribs smothered in our Secret Sauce, served w/ Potatoes and Vegetables

\$30

*Pan Seared Halibut

Served Creole-Style w/ Sauteed Mushrooms, Tomato and Spinach

\$32

Tortellini

Crispy Tiger Shrimp Tossed w/ Cream, Tomato, Spinach, Wine, Garlic and finished w/ Herbs

\$29

*Sesame Seared Tuna Steak

Fresh Yellow Fin Tuna cooked to your preference, served w/ Rice, Peas and Vegetables

\$38

Pan Seared Chilean Sea Bass

Cauliflower and Green Onion Puree topped w/ Fried Chips

\$38

*Surf & Turf

Flame Grilled Shrimp, Lobster and Beef served w/ Rice, Peas and Steamed Vegetables

\$46

*Grilled Chicken

Chicken marinated w/ Herbs and Grilled Spices, served w/ Rice, Peas and Vegetables

\$29

Veggie Delight

A Sizzling plate of Vegetables cooked in Spices. Ask your server for the daily selection.

\$29

*Almond & Coconut Crusted Salmon

Salmon baked and served with Potatoes, Vegetables and a Tomato Herb Sauce.

\$32

*Caribbean Spiced Mahi-Mahi

Grilled to perfection and drizzled with Dijon Caper Sauce, served w/ Rice, Peas and Vegetables

\$34

Pirates Pasta Jambalaya

Clams, Lobster, Fish, Mushrooms, Sun-Dried Tomatoes, Onions, Cajun Seasoning, Butter, Fresh Basil, Penne Pasta and finished w/ Cream

\$37

USDA Beef Tenderloin

Served with Roasted Garlic Potatoes, Vegetables, and a Red Peppercorn Sauce

\$40

*The Anegada Lobster

Steamed, Halved and Glazed with Warm, Melted Butter, served w/ Rice, Peas and Vegetables

Market Price

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