

# STARTERS

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## **Mixed Field Greens**

organic local greens served with lemon vinaigrette 10. with gorgonzola 12.

## **Caesar Salad**

crisp hearts of romaine with Caesar dressing, anchovies, garlic croutons and fresh

Parmigiano-Reggiano 12.

## **Gratined Potato and Goat Cheese Salad**

Kalamata olives and local tomato carpaccio, balsamic reduction 14.

## **Gazpacho**

refreshing cold purée of tomatoes, cucumbers, onions and garlic 9.

## **Ceviche of Red Snapper**

lemon juice, onions, cilantro with plantain chips 13.

## **Straw Hat Spring Rolls**

local seafood, lobster, crayfish and seaweed salad served with ponzu dipping sauce 16.

## **Chips 'N Fish**

a new twist on an old favorite, tempura and potato crusted fresh local fish, Straw Hat fries served with coleslaw and tartar sauce 14.

## **Tuna Tartare**

wasabi, soy sauce, and gaufrette potatoes 16.

## **Thai Spiced Lobster Cake**

served with tropical salsa and ginger-lime aioli 16.

## **Warm Tomato Pie**

flaky pastry with mozzarella, over mixed field greens and balsamic reduction 14.

## **Pyrat Shrimp**

“Pyrat Rum” glaze drizzled over sautéed shrimp served with tropical fruit salsa 15.

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All prices are in \$US. A 15% service charge will be added to all checks.

# MAIN COURSES

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## Meat, Poultry & Vegetarian

### Roasted Half Chicken

oven roasted free range chicken, mashed potatoes, grilled vegetables, natural juice 28.

### Stir-Fried Seitan

100% Vegan. Seitan with bok choy, vegetable s, garlic and jasmine rice. 23.

### Grilled Certified Angus New York Strip Steak

grilled to perfection, Straw Hat fries, grilled vegetable and roasted scallion butter 38.

### Boneless Curried Goat

with spicy curry, coconut rice, vegetable medley and pineapple chutney 27.

### Hot and Spicy Grilled Pork Chop

our own hot and spicy jerk seasoning, traditional rice and peas, and today's vegetable 32.

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## Any of the Items Below Simply Plain-Grilled with your Choice of Two Sides and Sauce

Shrimp 33.

Tuna Steak 33.

Fresh Local Snapper Fillet 29.

Free Range Chicken Breast 26.

**With Choice of Sauces (on the side)...**Lemon Butter, Ginger Vinaigrette or Pineapple Salsa

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## Fish and Crustaceans

### Seafood Pasta

penne pasta tossed in a light cream sauce with fresh local fish, , shrimp, and lobster 29.

### Wasabi-Sesame Crusted Tuna

with soy-ginger marinade, grilled bok choy and jasmine rice 26.

### Panko Crusted Snapper Fillet

garlic mashed potatoes, sautéed string beans drizzled with lemon butter sauce 29.

### Grilled Local Crayfish

sweet plantains, grilled vegetables, traditional Anguillian rice and peas, served with ginger vinaigrette

### Grilled Anguillian Lobster (approximately 1 ½ lbs)

sweet plantains, grilled vegetables, traditional Anguillian rice and peas, served with lemon butter sauce 48.

### Straw Hat Seafood Stew

#### **SIDES \$7**

Garlic Mashed Potatoes

Grilled Vegetables

Coconut Rice

Fried Plantains

Straw Hat Fries

Anguillian Rice & Peas

Vegetable of the Day

Caesar Salad

shrimp, crayfish, and fresh local fish simmered with ginger, coconut milk, cilantro and tomatoes, served over coconut rice 36.

**Red Curry Prawns**

steeped in red curry sauce with wild mushrooms and coconut basmati rice 33.

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There will be a \$5 split charge for all shared main courses. All major credit cards accepted.