

Seahorse Inn Dinner Menu

All Prices are in Trinidad & Tobago Dollars

Appetisers

Napoleon of Smoked Salmon & Cornmeal Blinis with Caviar & Horseradish Cream \$85

Wild North Atlantic smoked salmon, stacked on Cornmeal Blinis with sour cream. Topped with Caviar.

Seared Scallops on Risotto \$75

Fresh Scallops, lightly seasoned and pan seared. Served on a bed of rich, creamy, Basil scented Risotto with shaved parmesan.

Jumbo Shrimp Cocktail \$75

Poached, chilled, jumbo gulf shrimp. Served on a crisp salad base with a rum spiked, spiced tropical cocktail sauce.

Spiced Calamari \$70

Fresh Calamari (squid) dusted in seasoned flour and cornmeal, deep fried and served with a tropical spiced tomato dipping sauce.

Creole Crab Cakes \$70

Local Blue Crab meat, seasoned and folded with herbs and a little mashed potato. Formed into cakes and pan sautéed. Served with a creamy seafood sauce and a red pepper coulee.

Seafood Crepe \$65

Savory herb crepe filled with a medley of cooked fresh seafood (shrimp, white fish, scallop). Topped with rich cheese and chive sauce and a dusting of grated parmesan cheese.

Bruschetta Trio \$65

grilled slices of Baguette bread with toppings of fresh tomato & crumbled feta cheese, smoked salmon and sour cream, chicken liver pate & candied orange peel.

Jerk Chicken Satay \$55

Boneless chicken seasoned with spicy Jamaican Jerk seasoning. Threaded onto a bamboo skewer. Grilled and served with a dusting of chopped peanuts and Tamarind Amchar sauce.

Chefs Pate \$55

A smooth pate' of organic Chicken liver studded with rum soaked raisins and flavored with sautéed shallots, fresh herbs, a splash of brandy, and cream. Served with toasted farmhouse bread.

Mosaic of roasted Sweet Pepper with herbed Goats Cheese \$60

Organic peppers roasted and marinated in herb scented olive oil. Served with a rich goat's cheese lightly flavored with cracked spices and fresh garden herbs. Served with drizzle of Extra Virgin olive oil and balsamic syrup.

Soups

Shrimp Bisque \$65

A luxurious infusion of shrimp broth, wine, cream, sherry, island herbs and Spices. Studded with shrimp meat and served with herb & garlic croutons, a swirl of cream, and a flurry of Fresh snipped chives.

Cream of Broccoli \$40

Broccoli, root vegetables, vegetable stock & seasonings. Garnished with a little shredded parmesan, chive and chili essence.

Salads

Sunshine Chopped Salad \$65

Tomatoes, cucumber, sweet pepper and watermelon with Feta Cheese, green Olives, capers & red onion. Balsamic vinaigrette.

Romaine & Kale Caesar Salad \$65

Ripped Lettuce, chopped Kale, home-made Caesar dressing. Herb & Garlic croutons, grated Parmesan cheese.

Seahorse House Salad \$65

Mixed greens, sweet pepper, cucumber, celery, radish, oil cured olives, capers, red onion, diced mozzarella, House vinaigrette.

Add to any salad:

Grilled herb seasoned chicken breast – \$90

Grilled Creole seasoned shrimp – \$100

Sesame crusted seared Tuna steak - \$90

Seafood

Lobster Thermidor \$355

Classic combination of fresh lobster meat cooked in a rich sauce of cheese, white wine, cream and snipped Chives. Served in the shell.

Broiled Lobster \$335

Delivered fresh to the restaurant each day, our Spiny lobster is served broiled in the shell, with a basting of garlic butter sauce.

Seafood Tempura \$185

Jumbo Shrimps & white fish dipped and fried in a light Tempura batter. Served with a spiced tomato dipping sauce.

Shrimps Mornay \$165

Fresh Jumbo Gulf Shrimp on a bed of Garlic mashed potatoes and sun ripened tomatoes. Smothered in a rich Mornay sauce, topped with cheese and snipped chive. Lightly browned under the grill.

Grilled Shrimp with Fettuccini \$165

Cooked in olive oil with white wine, garlic and capers. Served on top of homemade Fettuccini pasta with a Tuscan style tomato sauce enriched with cream and basil pesto.

Creole Style Shrimp \$165

Butterflyed and seasoned with Creole herbs, coriander, cumin Garlic and Cayenne. Seared and served with coconut rice, Salsa Tropical and a spiced, rich coconut curry sauce.

Sesame crusted Tuna Fillet \$155

Sustainably caught Atlantic Albacore Tuna, crusted with toasted sesame seeds. Grilled and served on wilted Creole greens and mashed potato with pickled ginger, lemon and herb vinaigrette and a drizzle of chive and chili essence.

Blackened fillet of Swordfish \$155

Coated with ground Creole herbs & spices, pan seared (blackened) and finished in the oven. Served on wilted Creole greens and mashed potato with a warm lemon and herb vinaigrette and a drizzle of chili essence.

Pan fried fillet of Grouper \$155

Fillet of Tobago Grouper dusted lightly with seasoned flour and pan fried. Served on wilted Creole greens and mashed potato with a rich Creole red pepper sauce and drizzle of chive essence.

Beef, Lamb & Pork

Tournedos Seahorse \$350

10oz US Angus Tenderloin steak, char grilled and seared on a bed of butter whipped mashed potatoes flavored with roasted garlic. Topped with a slice of seared Foie Gras. Served with pan roasted pearl onions.

Tenderloin Steak \$275

10oz (approximate uncooked weight) Angus Tenderloin steak, char-grilled to your preference.

Ribeye Steak \$265

14oz (approx uncooked weight) prime steer Ribeye Steak, Char-grilled to your preference.

All steaks are served on a bed of sautéed Spanish onions with your choice of either Red Wine or green Pepper Corn sauce

Daube of Beef \$180

Tender Tobago style Beef Daube of flavorful beef shoulder browned with sugar, slow braised with herbs, aromatics, red wine and a splash of rum. Served with braising jus on a bed of butter whipped mashed potato with vegetables of the day.

Oven Roasted Rack of Lamb \$195

Served on a turret of smashed roasted garlic potatoes accompanied by assorted vegetables, with a Port and guava sauce.

Slow braised pork belly with spiced shrimp and Madera sauce \$175

Pork belly, slow braised till tender and succulent. Served with Creole seasoned grilled spicy shrimp and a Madera sauce.

Pork Chop with citrus, rum & molasses glaze \$165

Jumbo center cut pork chop, rubbed with island herbs and smoked paprika. Char-grilled with a citrus molasses and rum glaze. Served on a bed of roasted garlic infused smashed potatoes with assorted fresh vegetables, chive and chili essence.

Rib's Platter with spiced pepper jelly \$190

Pork spare ribs rubbed with aromatic spices. Basted with a rum spiked BBQ sauce. Broiled and glazed with a drizzle of sticky red and green pepper jelly. Served with a mixed green salad and Creole spiced wedge fries.

Duck & Chicken

Island Duck \$195

8 oz Maryland Duck breast, pan roasted, sliced and served with a pineapple glaze on a herb and potato rosti.

Chicken Provencal \$155

Organic chicken breast wrapped in smoked bacon and stuffed mozzarella cheese. Seasoned with aromatic herbs and pan roasted. Served on a bed of butter whipped mashed potatoes flavored with roasted garlic. Served with a Wild mushroom sauce.

Vegetarian

Roasted Vegetable en Crute' - \$125

Zucchini, sweet onions, Eggplant, bell pepper, carrots roasted with Mediterranean herbs. Topped with basil pesto, soy mozzarella, wrapped in phyllo pastry and baked till golden. Served with a roasted red pepper sauce.

Eggplant Involtini - \$125

Grilled seasoned eggplant rolled around a Ricotta cheese and chive filling. Baked in a Tuscan style tomato sauce with a topping of seasoned breadcrumbs. Served with a mixed green salad and Creole spiced wedge fries.

All meals (unless otherwise described) are served with a selection of garden fresh vegetables.