

Crusoe's RESTAURANT

Dinner
5:30pm-9:00pm

Appetizers & Soups

Abaco Conch Chowder

A zesty tomato based soup with diced conch, onions, potatoes, carrots and bell peppers.

Serendipity

Creamy Spinach and Artichoke dip lightly Seasoned, topped with mozzarella cheese and slow baked with tortilla chips.

Down Home Conchy Conch Fritters

Ellen's favorite recipe of fried fritters with diced vegetables and chunks of conch served with spicy calypso sauce. (10pieces)

Coconut Crusted Shrimp

Succulent butterflied shrimp dipped in a coconut batter and fried to a golden brown. Served with apricot sauce.

Salads & Sandwiches

Grilled Veggie Pattie

Healthy Choice – this favorite is served up (8oz) burger style with lettuce, tomatoes, pickles onions and French Fries.

Cheesy Quesadilla

A blend of mozzarella and cheddar cheese, onions, bell peppers; toasted on flour tortillas.
Add (5oz) Chicken, Shrimp

Veggie & Hummus Wrap

Healthy Choice- Freshly grilled zucchini squash, bell pepper, mushroom and carrots, tossed in oil olive and garlic; served with a side of hummus and a side salad.

Caribbean Jerk Turkey Burger

Fresh Ground (8oz) Turkey Pattie marinated in jerk seasoning, topped with mozzarella cheese and sautéed mushrooms on a Kaiser bun. Served with French Fries.

Island Jerk Turkey Wrap

Spicy Ground Turkey sautéed with mushrooms and tomatoes paired with julienne vegetables; folded in a whole wheat wrap and finished on the grill. Served with a side salad.

Beet & Feta Salad

Slow Roasted Beets tossed in olive oil and infused with basil and topped with crumbled feta cheese.

Signature Salad

Chopped Iceberg & Romaine Lettuce, tomatoes wedges, cranberries, walnuts and crumbled feta with Greek Vinaigrette.

Add (5oz) Chicken, Shrimp

Gussie Mae Burger

August (8oz) burger topped with pork and served with a spicy island slaw.

Greek Salad

Romaine Lettuce, olives, tomatoes, red onions cucumber and feta cheese; Served with a Greek Vinaigrette.

Add (5oz) Chicken, Fish, Shrimp

Succulent Grouper on a Corn Kaiser Bun

Pan Seared (8oz) Bahamian Grouper on a buttery grilled corn kaiser bun garnished with lettuce, sun ripened tomatoes, red onions and a homemade tartar sauce. Served with sweet potato fries.

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Entrées

Pine Forest Favorite

Chef's Selection of vegetables sautéed in garlic butter and white wine served on bed of mushroom rice pilaf.

Shipwrecked Scampi

Mouthwatering shrimp sautéed in white wine and garlic butter served with rice pilaf and sautéed vegetable.

Meat Lovers Delight

Grilled (8oz) Sirloin Steak topped with sautéed mushroom and onions, served with potatoes and sautéed vegetables.

Seared Salmon (8 oz)

Pan Seared (8oz) Salmon filet, with lemon butter sauce and served on a bed of garlic mashed potatoes and carrots.

Native Nassau Cracked Conch

Tenderized conch fried to a golden brown served with spicy calypso sauce and French Fries.

Our Pasta Corner

Fettuccine tossed in Caribbean spices with garlic, white wine and parmesan cheese -mushroom and pepper optional.

Add Vegetable \$6.00, (5oz) Chicken \$6.00, Shrimp \$8.00

West Indian Grilled Chicken Breast

Tender slow grilled (8oz) chicken breast served with a mushroom sauce alongside garlic mashed potatoes and sautéed vegetables.

Herb Roasted rack of lamb

Tender, succulent lamb chops served on a bed of sautéed vegetables and roasted rosemary potatoes, drizzled with a rosemary mushroom sauce.

Abaco Smothered Grouper

Pan Seared (8oz) Grouper topped with fresh Bahamian steamed herbs and tomatoes. Served with peas and rice & coleslaw.

Seafood Extravaganza

Explore your taste buds with a taste of our Caribbean Fish, Grilled Shrimp and Cracked conch, All on one plate; served with a lime cilantro dip and side salad.

Sides

Roasted garlic potatoes, sautéed seasonal vegetables & rice pilaf.
Sides available for purchase outside of entrées at \$4.00 each.

Desserts

Chocolate Cake

Decadent Triple layer Chocolate cake

Cheesecake

This creamy favorite boasts heavenly flavor and is baked into a pressed crumb shell.

Ice Cream

Three Scoops of Smooth & Rich Vanilla Ice Cream

Guava Brioche Bread Pudding

Guava folded in coconut, topped with brandy guava sauce & finished with one scoop of vanilla ice cream. Served warm.

Caramel Wonder

Chocolate topped with vanilla ice cream and caramelized popcorn, drizzled with caramel and finished with whipped cream.

English Truffles

Layered Chocolate Ganache, cherry filling, brownie, finished with whipped cream & drizzled chocolate

Assorted Cookies

An assortment of freshly baked cookies designed to satisfy any sweet tooth.