



Matthews

RELAXED ROOFTOP RESTAURANT

EAT - DRINK - ENJOY

Vegetarian Vegan

STARTERS

DAILY SOUP 32

Chef's daily choice, fresh bread

WINGS 34

Chicken wings, sugar cane or Bbq

COCONUT SHRIMP 40

Large shrimp, coconut crumb, island dip

VEGAN FRITTERS 30

Pressed plantain, peppers, onion, seasonings, coconut sauce

CEVICHE OF THE DAY 38

Marinated fish in lime, onion, tomato, peppers, garlic, pickled cabbage & herbs

MUSSELS MARINIÈRES 40

White wine, garlic butter, herbs, served with fresh bread

CALAMARI 40

Crispy fried squid in panko breadcrumbs dusted with kosher salt, cracked black pepper, garlic & lemon dip

SIDES

20

Only to be purchased with main meals

Fried Plantain ° Chef's Rice Provisions ° Mashed Potato Macaroni Cheese

CARIBBEAN

All meals served with plantain, salad garnish

SIDES Please choose one

Mashed Potato ° Crispy Fries ° Chef's Rice Sautéed Provisions ° Macaroni Cheese

MAMAS SPECIAL

Sautéed with bell peppers, onions, carrots, spices

Chicken 62 Fish 62
Seafood 78 Shrimp 74

BAY COCONUT CURRY

Island style, spices, coconut milk, roast cashews

Chicken 62 Fish 62 Lamb 64
Seafood 78 Shrimp 74

OXTAIL 70

Wonderfully rich soulful dish, tender meat, butter beans, spices

CALYPSO CATCH 64

Today's fresh fish, lightly seasoned, served with sautéed vegetables

FRESH LOBSTER (seasonal) 180

Sautéed with herbs, bell peppers, onions and served with a vegetable medley

SAUCE choose one
Garlic Butter ° Creole ° Thermidor

SEAFOOD MEDLEY 78

Mussels, calamari, shrimp, mahi-mahi flavourful spicy sauce, mixed herbs, coconut milk

BAKED BBQ CHICKEN 52

Glazed in mesquite bbq sauce

ESCOVITCH SNAPPER 80

Tart, spicy, and slightly sweet sauce with vegetables topped on perfectly fried fish

FIRE ROASTED OCTOPUS 75

Steamed tentacles, soya, oyster sauce, chilli, coconut milk

CHOICES

CAESAR SALAD (lunch only)

Romaine lettuce, croutons dressed with lemon juice, olive oil, egg, anchovies, garlic, mayonaise, parmesan cheese

Chicken 52 Shrimp 65

PAN FRIED SALMON 80

Center cut fillet, green steam vegetables

SAUCE choose one
Herb Beurre Blanc ° Garlic Butter

SIDE choose one
Garlic Roast Potato ° Mashed Potato ° Chef's Rice

CREAM PENNE PASTA

Cream sauce, tomatoes, bell peppers, scattered with parmesan cheese

Roasted Vegetables 48

Chicken 52

Fish 52

Shrimp 74

Seafood 78

HERB CRUST LAMB 130

Succulent slow roasted lamb rack, steamed vegetables, country jus

SIDE choose one
Garlic Roast Potato ° Mashed Potato ° Chef's Rice

LASAGNE 58

Rich ground beef ragù, layers of soft egg lasagne and topped with three cheese béchamel sauce, served with garlic bread

DESSERT

BANOFFEE PIE 30

Local bananas, cream, soft toffee, combined on a buttery biscuit base

KEY LIME 30

A lime tart, sweet, creamy with a buttery cookie base, pleasant sourness

VARIOUS CHEESECAKE 30

Luxury cheesecake, served with fruit coulis, vanilla ice cream

SMOKES

PRIME RIB EYE 130 add shrimp 30

Quality certified Angus steak, corn cob, steamed vegetables, fried onion rings

SIDE choose one
Steak Fries ° Mashed Potato ° Chef's Rice

SAUCE choose one
Peppercorn ° Garlic Butter ° Red Wine

BBQ RIBS 84

Succulent sweet n' smoky ribs, buttered corn on the cob, onion rings

SIDE choose one
Chef's Rice ° Crispy Fries ° Mashed Potato

CLASSIC BURGER 48

Angus beef, lettuce, tomato, caramelized onions with special sauce, onion rings, served with crispy fries

ADD (5)
Bacon ° Fried Egg ° Cheese (American / Cheddar)

MEXICAN FAJITAS

Flavour on a sizzling skillet, onions, bell peppers, flour tortillas, sour cream, guacamole, cheese, salsa

Chicken 64
Mixed Beef/Chicken 68
Spicy Beef Mignon 70
Roasted Vegetables 60