

# Pirates Bight

## DINNER

\* Starred Items are Gluten Free

### Appetizers

.....

#### Bruschetta

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

\$11

#### Tomato & Chorizo

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

\$12

#### \*Grilled Octopus

Tender Octopus Grilled and served w/ a Carrot Puree

\$14

#### Marinated Tuna Loin

Tuna Marinated in Soy Sauce and served w/ Pineapple Chutney

\$15

#### Crispy Calamari

Squid Coated in our Special Mix and Deep-Fried

\$16

#### Conch Fritters

A Deep-Fried Island Favorite

\$17

#### \*Steamed Mussels

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

\$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

# Pirates Bight

## DINNER

\* Starred Items are Gluten Free

### Entrées

.....

#### Chicken Roti

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

\$25

#### \*Grilled Chicken

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

\$29

#### Barbequed Baby Back Ribs

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

\$30

#### Veggie Delight

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

\$29

#### \*Pan Seared Halibut

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

\$32

#### \*Almond & Coconut Crusted Salmon

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

\$32

#### Tortellini

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

\$29

#### \*Caribbean Spiced Mahi-Mahi

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

\$34

#### \*Sesame Seared Tuna Steak

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

\$38

#### Pirates Pasta Jambalaya

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

\$37

#### Pan Seared Chilean Sea Bass

Cauliflower and Green Onion Puree topped w/ Fried Chips

\$38

#### USDA Beef Tenderloin

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

\$40

#### \*Surf & Turf

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

\$46

#### \*The Anegada Lobster

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

**Market Price**

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

Pirates Bight || Norman Island || Executive Chef Patrick Williams