

## Soups & Salads

Creamy Pumpkin Soup 8

French Onion Soup 10/14

Rainforest Salad 12

mixed greens, feta cheese, sundried tomatoes, roasted red peppers, pistachios

Thai Shrimp Salad 15

## Appetizers

Hummous & Kalamata Olives 12

homemade focaccia bread or crudités

Locally Smoked Wahoo 18

Creamy Lobster Dip 17

crispy focaccia toasts

Panko Crusted Mahi Mahi 12

tartar sauce

Salt Fish & Johnny Cakes 12

Tannia Fritters 8

Nevis hot sauce

Creamy Conch Gratin 15

Black Bean & Cilantro Dip 12

crispy plantain chips

A "Taste of Nevis" Mezze Platter (for 2) 35.00

Prices are in US Dollars plus 12% Govt. Tax. Gratuity is at your discretion.  
Please be aware that all of Bananas' food is prepared in a kitchen containing nuts.

### Fresh Local Catch of the Day 32

pan seared, garlic lime butter, wild rice, sautéed fresh vegetables

*Suggested Wine Pairing: Clos Henri Sauvignon Blanc*

### Fresh Local Lobster Linguini 37

saffron cream sauce

*Suggested Wine Pairing: Pouilly Fuisse "Vignes Romanes"*

### Thai Seafood Curry 40

fresh lobster, mussels, fish

*Suggested Wine Pairing: Erath Estate Pinot Noir*

### Shrimp Satay 32

Thai peanut sauce, basmati rice, Asian slaw

### Fish Pie 28

juicy morsels of fresh fish in a light cream sauce topped with parmesan mashed potato

### Seafood Linguini 36

chunky tomato sauce, fresh lobster, shrimp, mussels

*Suggested Wine Pairing: Decoy Merlot*

### Mac n' Cheese

Conch 30 or Lobster 34 or Blue Cheese with Pecan Crumb Topping 24

*Suggested Wine Pairing: Chateau Ste Michelle Reisling*

### Mushroom Chili 25

over wild rice topped with lime sour cream

*Suggested Wine Pairing: The Prisoner*

### Chick Pea, Yam, & Vegetable Thai Curry 22

basmati rice

### West Indian Curried Vegetable Roti 18

basmati rice, mango chutney

### Sides

Basmati Rice 5

Wild Rice 5

Garlic Mashed Potato 5

Crispy Potato Wedges 5

Mixed Green Salad 5

Sautéed Fresh Vegetables 5