

Savvy's Cabana Menu

Light Bites

	USD XCD
Locally Inspired Hummus with Roti Chips	\$8/\$21
Lobster Slider, Mango and Papaya Salsa	\$10/\$27
Lambie Bites with Sweet Chilli Dip	\$9/\$24
Cod Fish Cakes with Marie Rose Sauce	\$9/\$24
Grilled Chicken or Fish Cobb Salad, Blue Cheese, Mango, Soft Egg and Bacon	\$15/\$40
Honey Roasted Pumpkin Salad, Goats' Cheese, Olives, Tomatoes	\$12/\$32
Chopped Romaine Hearts, Garlic Croutons, Parmesan, Caesar Dressing	\$15/\$40

Catch of the Day

Grilled or Blackened served with House Salad, Grilled Breadfruit and Melon Salsa	\$22/\$59
Beer Battered Fish & Sweet Potato Fries served with Tartar Sauce	\$18/\$48
Grilled Tacos – A Local Favourite with Tomato Salsa & Sour Cream	\$17/\$45

Savvy's Classics

Savvy's Chuck Steak Burger	\$17/\$45
Locally Reared Chicken Breast Burger	\$17/\$45
Strip Loin Steak with Garlic Butter	\$25/\$67
<i>Shrimp & Pumpkin Kebab with Drawn Butter</i>	\$27/\$72
<i>Each served with a choice of House Salad or Fries (Sweet or Regular)</i>	
Penne Pasta Alfredo	\$17/\$45
Chicken	\$5/\$13
Shrimp	\$10/\$27
Linguine with Lobster and Parmesan Shavings	\$27/\$72
<i>Available September – April</i>	
Grilled Vegetable Wrap with Salad and Spicy Mayo	\$15/\$40
Chicken Caesar Wrap	\$18/\$48
Grilled Fish Wrap with Carrots and Cabbage	\$18/\$48

All wraps served with garlic bread

Desserts

Grenadian Chocolate Mousse	\$8/\$21
Mount Edgecombe Fruit Platter	\$8/\$21
Local Hand Churned Organic Ice Cream	\$7/\$19

