



## Appetizers

<b>GTYC Signature Trio</b>	<b>18</b>
Conch fritters, GTYC ceviche, tartare of the day	
<b>Crispy Calamari</b>	<b>14</b>
Pickled onions, spicy aioli sauce	
<b>Cracked Conch</b>	<b>14</b>
Escovitch mayo sauce, pickled carrots	
<b>Conch Fritters</b>	<b>14</b>
Jerk mayo sauce, escovitch vegetables	
<b>Crispy Chicken Wings</b>	<b>14</b>
Spicy buffalo or sweet chili sauce, blue cheese dressing	
<b>GTYC Ceviche of the Day (GF)</b>	<b>14</b>
Ginger, orange, cilantro	
<b>Bruschetta</b>	<b>10</b>
Walnut bread, parmesan, tomato cranberry salsa	
<b>Coconut Shrimp</b>	<b>12</b>
Sweet chili mayo sauce	
<b>Sesame Seared Fresh Catch Tartare</b>	<b>16</b>
Avocado, seaweed, tobiko, tamarind ponzu	

## Soups

<b>GTYC Red or White Conch Chowder (GF)</b>	<b>8 cup, 12 bowl</b>
Bacon, tomatoes, local peppers, coconut milk	
<b>Soup of the Day</b>	<b>8 cup, 12 bowl</b>

## Salads

<b>Caesar Salad (GF)</b>	<b>12</b>
Romaine lettuce, homemade croutons, parmesan	
<b>Cobb Salad (GF)</b>	<b>14</b>
Spinach, corn, chicken, tomato, blue cheese, boiled egg, avocado, bacon, honey mustard dressing	
<b>GTYC Garden Salad (GF / V)</b>	<b>12</b>
Mixed greens, fresh turmeric dressing, tomatoes, cucumbers, spiced cashew nuts, local seasonal veg	
<b>Salad Niçoise (GF)</b>	<b>18</b>
Mixed greens, tuna, green beans, lemon vinaigrette, boiled egg, tomato, olives, baby potatoes, cucumber	

## Sandwiches

Choose fries OR salad ( <i>Upgrade to a cup of soup \$4</i> )	
<b>GTYC Smoked Gouda &amp; Bacon Burger</b>	<b>16</b>
Spicy aioli, lettuce, tomato, onion, pickles	
<b>Fried Mahi Escovitch Sandwich</b>	<b>17</b>
Milk bread, escovitch vegetables, tartar sauce	
<b>Lobster Roll</b>	<b>20</b>
Caribbean lobster, tartar mayo, applewood smoked bacon, crispy pickles, homemade bun	
<b>Butter Chicken Bread Bowl</b>	<b>17</b>
Creamy butter chicken, homemade bread bowl	
<b>Certified Angus Steak Sandwich</b>	<b>18</b>
Homemade sourdough bread, brie, caramelized onion, arugula, mushroom jus	
<b>Roasted Turkey Wrap</b>	<b>18</b>
Lettuce, tomato, avocado, swiss cheese, cranberry mayo	
<b>Grilled Chicken Club Sandwich</b>	<b>15</b>
Lettuce, tomato, onion, bacon, swiss cheese, avocado	
<b>Chili Cauliflower Spinach Wrap (V)</b>	<b>15</b>
Hummus, pickled fennel, coconut, lettuce, tomato, onion, tamarind sauce	

## Pizza

<b>Italian Style Homemade Thin Crust</b>	<b>12</b>
Mozzarella, homemade tomato sauce, fresh chopped basil	
<b>Additional Toppings (\$1.00 for each topping)</b>	
Ham, jerk or grilled chicken, pepperoni, sausage, bacon, peppers, pineapple, mushrooms, olives, arugula, artichokes, onions, basil pesto, fresh tomato	

## Main Courses

<b>Cod Fish and Chips</b>	<b>20</b>
English style chips, tartar sauce	
<b>Soft Shell Tacos (Chicken, Mahi OR Shrimp)</b>	<b>15, 17, 23</b>
Guacamole, arugula, pickled fennel, bean salsa	
<b>Fresh Ricotta Spinach Ravioli</b>	<b>16</b>
Zucchini, pumpkin, tomatoes, mushrooms, arugula	
<b>Wild Shrimp &amp; Garlic Pasta</b>	<b>23</b>
Fettuccini, chili, fresh garlic, artichoke puree	
<b>GTYC Seafood Platter</b>	<b>32</b>
Lobster, shrimp, pan-fried fish, charred lime, creamy pasta, vegetables, caper butter	
<b>Homemade Jerk Chicken Pasta</b>	<b>15</b>
Fettuccini, pumpkin, shallots, callaloo, chili flakes, tomato vinaigrette, feta	
<b>Braised Lamb Shank (GF)</b>	<b>22</b>
Slow braised spiced lamb shank, sweet peas, pomegranate, garlic and herb mash, lamb jus	
<b>GTYC Curry (GF / V)</b>	
<b>Vegetable, Chicken, Shrimp OR Lobster</b>	<b>12 / 14 / 23 / 32</b>
Basmati rice, mango chutney, papadum	
<b>Add Naan Bread</b>	<b>4</b>

## From the Grill

Choose any **two sides & a sauce** to compliment your grill item OR pair them with a Garden or Caesar salad

<b>Certified Angus 12oz Striploin (GF)</b>	<b>34</b>
<b>Grilled Chicken Breast or Jerk Chicken</b>	<b>17</b>
<b>BBQ Baby Back Ribs</b>	<b>19</b>
<b>Citrus Marinated Pork chop</b>	<b>18</b>
<b>Caribbean Lobster Tails (GF)</b>	<b>30</b>
<b>Garlic Shrimp (GF)</b>	<b>23</b>
<b>Catch of the Day</b>	<b>MP</b>
<b>Herb Crusted Mahi Mahi</b>	<b>23</b>
<b>Atlantic Salmon (GF)</b>	<b>24</b>

## Sides

(Additional Sides \$4.00 each)

White rice, rice and beans (GF), plantain (GF), mashed potatoes, homemade fries, sweet potato fries, truffle parmesan fries, cassava fries, onion rings, truffle mac & cheese, steamed vegetables (GF), creamy garlic spinach (GF), chili garlic kale (GF)

## Sauces

Beef jus, tomato vinaigrette, lemon beurre blanc, Cayman style, caper butter, garlic butter, mushroom jus

**\*\*GF – Gluten Free | V – Vegan\*\***

PLEASE NOTE: GTYC's menu can be adjusted to accommodate dietary restrictions

**Please let your server know about ALL restrictions and, or allergies**

**Gluten Free Bread**

**Available by request \$2.00**

**\*\*Reserve a table for you & your family\*\***

Please ask your server about our

**Breakfast Menu**

**Available Saturday & Sunday - 8.30am - 11am**