

# Pirates Bight Restaurant & Bar

## DINNER MENU

\* Starred Items are Gluten Free

### Appetizers

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#### Grilled Peppers on Focaccia Bread

Grilled Bell Peppers w/ Toasted Almonds and Coconut  
\$13

#### Guacamole and Chips

Fresh Avocados mashed with Lemon and Cilantro  
\$14

#### Roasted Garlic

Slow cooked Garlic served with a Cheese Spread on Toast  
\$14

#### \*Grilled Octopus

Served with a Spicy Sofrito  
\$15

#### Sweet Beef Short Ribs

Served with an Asian/Caribbean Spicy Sauce  
\$15

#### \*Sesame Tuna

Served with Micro Greens & Pears  
\$16

#### Conch Fritters

A Deep-Fried Island Favorite  
\$17

#### \*Stone Crabs

Sautéed in Garlic Butter and served with Toast  
\$19

### Soup of the Day

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\$10

### Signature Salads

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#### \*Arugula Salad

Poached Pears, Pecan Nuts, Stilton Cheese, Cucumber and Dried Beets, drizzled in a Citrus Dressing  
\$17

#### Spinach Salad

Shrimp, Deep-Fried Goat Cheese, Tomatoes, Red Onions, Spicy Pecans and Red Wine Vinaigrette  
\$18

#### \*Caesar Salad

Crispy Romaine Lettuce w/ hand-cut Croutons.  
Add chicken: \$5 and/or Shrimp: \$6  
\$18

#### \*Mixed Tomatoes with Parma Ham Salad

Tomatoes, Parma Ham, Shaved Parmesan & Olive Oil  
\$19

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

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

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### Entrées

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#### Chicken Roti

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

\$25

#### Grilled Whole Snapper

"Tortolian Style" Grilled Whole Fish served with Rice and Steamed Vegetables

\$29

#### \*Grilled Chicken

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

\$29

#### Veggie Delight

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

\$29

#### Barbequed Baby Back Ribs

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

\$30

#### Grilled Wahoo

Served with Rice, Steamed Vegetables and a Pineapple-Jalapeño Salsa

\$36

#### Grilled Tuna

Served with Peas & Rice, Steamed Vegetables, Wasabi and a Citrus Soy Sauce

\$38

#### Pirates Pasta Jambalaya

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

\$39

#### \*Lamb Loin Chop

Served with Potatoes, Steamed Vegetables and finished with a Port Sauce

\$40

#### \*Seabass

Pan Seared Seabass served with Vegetables, White Beans and Mashed Leeks

\$40

#### USDA Beef Tenderloin

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

\$42

#### Seafood Cioppino

Lobster, Mussels, Shrimp and Clams served in a Tomato Sauce

\$45

#### \*The Anegada Lobster

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

Market Price

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