



Matthews

RELAXED ROOFTOP RESTAURANT

EAT - DRINK - ENJOY

✓ Vegetarian ✓ Vegan

STARTERS

DAILY SOUP 28

Chef's daily choice, fresh bread

WINGS 30

Chicken wings, sugar cane or Bbq

COCONUT SHRIMP 36

Large shrimp, coconut crumb, island dip

SHRIMP COCKTAIL 34

Large shrimp, classic marie rose sauce

VEGAN FRITTERS 28

Pressed plantain, peppers, onion, seasonings, coconut sauce

CEVICHE OF THE DAY 34

Marinated fish in lime, onion, tomato, peppers, garlic, pickled cabbage & herbs

SALTFISH MINI TACOS 30

Saltfish, charred pepper aioli, herbs, green onion, spices, soft shell wraps

SIDES

16

Only to be purchased with main meals

Fried Plantain ° Crispy Fries
Chef's Rice ° Sautéed Provisions
Mashed Potato ° House Salad

CARIBBEAN

MAMAS SPECIAL

Sautéed with bell peppers, onions, carrots, spices, fried plantain

- ° Chicken 58
- ° Fish 58
- ° Seafood 70
- ° Shrimp 70

SIDE choose one

Chef's Rice ° Mashed Potato ° Sautéed Provisions

SAUCE choose one

Creole ° Garlic Butter ° Herb Beurre Blanc

BAY COCONUT CURRY 60

Island style, spices, coconut milk, roast cashews, served with rice, fried plantain

- ° Chicken
- ° Fish
- ° Vegan 
- ° Shrimp 65

OXTAIL 68

Wonderfully rich soulful dish, tender meat, butter beans, spices, fried plantain

SIDE choose one

Chef's Rice ° Mashed Potato ° Sautéed Provisions

CALYPSO CATCH

Today's fresh fish, lightly seasoned, served with sautéed vegetables

- ° Local Fish 60
- ° Whole Red Snapper 75

SIDE choose one

Chef's Rice ° Mashed Potato ° Sautéed Provisions

SAUCE choose one

Creole ° Garlic Butter ° Herb Beurre Blanc

FRESH LOBSTER (seasonal) 150

Sautéed with herbs, bell peppers, onions and served with a vegetable medley

SIDE choose one

Garlic Roast Potato ° Mashed Potato ° Chef's Rice

SAUCE choose one

Garlic Butter ° Creole ° Thermidor

CHOICES

MARKET SALAD

Mixed leaves, tomato, onion, bell pepper, cucumber, radish, local crops

- ° Chicken/Bacon 44
- ° Fish 48
- ° Shrimp 60
- ° Salmon 65

PAN FRIED SALMON 75

Center cut fillet, green steam vegetables

SAUCE choose one


Herb Beurre Blanc ° Garlic Butter

SIDE choose one

Garlic Roast Potato ° Mashed Potato ° Chef's Rice

CREAM PENNE PASTA / LINGUINE

Luxury cream sauce, tomatoes, bell peppers, scattered with parmesan cheese

- ° Chicken 52
- ° Fish 52
- ° Roasted Vegetables 48 
- ° Shrimp 70
- ° Seafood 70

HERB CRUST LAMB 130

Succulent slow roasted lamb rack, green steam vegetables, red wine cocoa jus

SIDE choose one

Garlic Roast Potato ° Mashed Potato ° Chef's Rice

DESSERTS

BANOFFEE PIE 28

Local bananas, cream, soft toffee, combined on a buttery biscuit base

KEY LIME 30

A lime tart, sweet, creamy with a buttery cookie base, pleasant sourness

VARIOUS CHEESECAKE 28

Luxury cheesecake, served with fruit coulis, vanilla ice cream

SMOKES

PRIME RIB EYE 120 add shrimp 30

Certified Angus steak, green steam vegetables, blistered tomato

SIDE choose one

Steak Fries ° Mashed Potato ° Chef's Rice

SAUCE choose one

Peppercorn ° Garlic Butter ° Red Wine

BBQ RIBS 80

Succulent sweet n' smoky ribs, buttered corn on the cob

SIDE choose one

Chef's Rice ° Crispy Fries ° Mashed Potato

CLASSIC BURGER 48

Angus beef, lettuce, tomato, caramelized onions with special sauce, crispy fries

ADD (5)

Bacon ° Fried Egg ° Cheese (American / Cheddar)

MEXICAN FAJITAS

Flavour on a sizzling skillet, onions, bell peppers, flour tortillas, sour cream, guacamole, cheese, salsa

- ° Chicken 64
- ° Roasted Vegetables 60 
- ° Mixed Beef/Chicken 68
- ° Spicy Beef Mignon 68