



# Dinner Menu

## Appetizers

**Blackbeard's Barbequed Ribs....\$14.00**

### *West Indian Wings*

Choose your style: Hot, BBQ, Jerk or plain....\$11.00

**Kidd's Conch Fritters....\$15.00**

### *Calica Crab Cakes*

Served with a curry aioli....\$15.00

**Soup Of The Day....\$9.00**

## Salads

### *Smoked Mahoo Salad*

Fresh mixed greens topped with our expertly smoked Mahoo....\$17.00

### *Smee's Caesar Salad*

Crisp romaine with hand-cut croutons....\$14.00

Add chicken....\$2.00 Add shrimp....\$4.00

### *Greek Bounty*

Loads of greens served with fresh pita and homemade hummus....\$16.00

### *Tarr Greens*

House salad with choice of dressing....\$10.00



**Norman Island**, home of Pirates Bight Bar, Restaurant, and Gift Shop, is perhaps most famous for being the inspiration for Robert Louis Stevenson's novel, *Treasure Island*. However, Norman Island also has a rich documented history of acting as a hiding spot for Pirate booty.

**Documented** history for the island dates back to the early 18th century when a Spanish galleon called *Nuestra Senora de Guadalupe* buried 55 chests of silver coins after the crew mutinied aboard the ship. Although most of the treasure has been discovered by Tortolian residents and later by Lieutenant-General of the Leeward Islands, Gilbert Fleming, more pirate treasure is rumored to exist today on Norman Island.

**Today**, Norman Island offers one of the safest and most scenic harbors in the British Virgin Islands. The anchorage known as "The Bight" offers over 100 moorings available for guest use and is central to numerous world famous SCUBA dive and snorkel sites such as the Caves and the Indians. The 610-acre privately owned uninhabited island also boasts numerous hiking trails and a breath taking white sand beach, which is the site of Pirates Bight Restaurant.



# Dinner Menu

## Main Dishes

### Blackbeard's Barbequed Ribs

Fall-off-the-bone ribs smothered in our secret sauce. Served with fries and slaw....\$27.00

### Caribbean Spiced Mahi-Mahi

Grilled to perfection and drizzled with a dijon and caper sauce.  
Served with rice and peas, and local vegetables....\$30.00

### USDA Beef Ribeye Steak

8 oz cut topped with a mushroom and pepper sauce.  
Served with mashed potatoes and local vegetables....\$35.00

### Yellowfin Tuna Loin Steak

Cooked to your liking and topped with mango corn salsa.  
Served on a bed of local vegetables with rice....\$31.00

### Shrimp Alfredo

Jumbo shrimp in a classic cream alfredo sauce served over linguini....\$28.00

### Mojo Pork Tenderloin

Perfectly roasted with our tamarind glaze.  
Served with sautéed local vegetables and fried plantains....\$35.00

### Chicken Roti

Authentic curried chicken roti topped with mango chutney. Served with rice and peas and slaw.  
A truly Caribbean experience....\$20.00

### Split Roasted Half Chicken

Glazed with spicy tomato sauce and slow roasted.  
Served beside scalloped potatoes and local vegetables....\$28.00

### Our Vegetarian Selection

Changes daily, please ask your server....\$28.00

### The Anegada Lobster

Steamed, split, and glazed with freshly melted garlic butter. Served with rice and vegetables....Market Price

