



Hors d' Oeuvres

Smoked Norwegian Salmon and Lemon Crostini

Blue Crab Crostini with Chives and Crème Fraiche

Roasted Bell Pepper and Feta Cheese Crostini

Dilled Salmon Tartare on Pumpernickel

Fresh Tomato and Basil Bruschetta (HOT)

Oysters on the half Shell with Chef's Salsa

Golden Stone Crab and Tiger Shrimp Balls (HOT)

Prosciutto Wrapped Grilled Tiger Shrimps

Stuffed Devilled Eggs with Tobiko Caviar

Sautéed Tiger Shrimps with Spicy Horseradish Cocktail Sauce

Asian Style Beef Crepe Rolls (Hot)

Spicy Tuna Maki Rolls

California Rolls

Yellow-Fin Tuna Wonton with Seaweed Salad and Wasabi Crème Fraiche

Fresh Strawberries Dipped in Dark Chocolate

(Choose any six)

There is nothing here that will let you down. This world class restaurant is just another fine asset on our beautiful island, as warm as its people, and as magical as its spirit." --"Discovering the talents at the Ferry House", Freeport News/Nassau Guardian



Fusion Appetizers

Soups

Potato and Leek Soup with Crispy Bacon

Truffle Infused Mushroom Soup with Parmesan Croutons

Lemon Grass & Chili Spiced Stone Crab Bisque

Kaffir Lime- Coconut Seafood Soup

Candied Pecan & Apple Salad with Gorgonzola Cheese and Walnut Vinaigrette

Crispy Fried Thai Curried Shrimp Wonton with Cilantro- Ginger Sauce and Baby Frisee

Californian Petite Greens with Feta Cheese, Kalamata Olives and Lime-Lemon Vinaigrette

Spicy Yellow-fin Tuna & Endive Salad with Capers and Kim-chi

Grilled Tiger Shrimps with Honey, Ginger & Chili Glaze; Crispy Fried Rice Noodles

Smoked Atlantic Salmon Roll with Baby Arugula, Lemon Crème Fraiche, Pickled Red Onions and Wheat Toast
(Choose any two)

"Bahamas' Most Upscale Restaurant" -- Palm Beach Post



Main Course

***Garlic-Rosemary Braised Lamb Shank with Pepper Jack Cheese Polenta
and Moroccan Spiced BBQ Sauce***

***Grilled Mélange Pepper Corn Crusted Beef Tenderloin with Golden
Parsnip-Potato Cakes and Thyme Infused Meat jus***

***Oven Roasted New Zealand Rack of Lamb with Stuffed Russian
Fingerling Potatoes, Crispy Shallots and Vanilla Scented Redwine
Reduction***

***Spinach & Brie Stuffed Chicken Breast with Ferry House Emerald Risotto
and Truffle-Peppercorn Sauce***

***Grilled Butterfly Salmon Steak with Vegetable-Couscous Compote and
Honey-Dill Mustard Sauce***

***Cornmeal Crusted Golden Grouper Filet with Saffron Potato Puree and
Island-Butter Fish Sauce***

***Golden Pan Fried Chilean Seabass with Slow Roasted Sweet Potato Puree
and Bing Cherry-Balsamic***

***Crispy Skin Yellow-tail Snapper Filet with Fennel-Arugula and Citrus
Salad and Avocado Salsa***

***Cajun Spice Crusted Pan Seared Swordfish with Grilled Portobello
Mushroom Ensalada and Thai Vinaigrette***

(Choose any three)

***"Ferry House all but rolled out the red carpet for an experience that took
diners on a wonderful sensory journey. --The Tribune***



Desserts

Warm Amaretto Bread Pudding with Baileys Sauce

Raspberry Crème Brulée with Ice Cream

Orange Chocolate Tart with Ice Cream

Chocolate Mousse Cake

Italian Tiramisu

Guava Cheesecake with Tropical Fruit Compote

Warm Apple Strudel with Ice Cream

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(Choose any two)

"Desserts are magnificent" -- Yahoo Travel