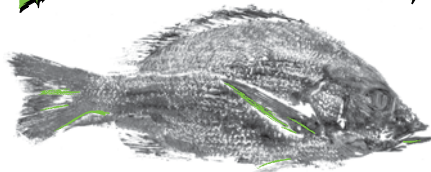


Lunch
Monday – Friday
11:30 am – 3:00 pm

Dinner
Monday – Saturday
5:30 pm – 10:00 pm

Lime Inn



restaurant & bar, st john virgin islands



Happy Hour

3:00 pm – 5:30 pm
with menu till 5:00 pm

Dinner

Appetizers

Grilled Shrimp & Pineapple Kabob — BLACKENED, BBQ, TERIYAKI OR PLAIN — \$13.00
Shrimp Cocktail — \$12.00 ♦ Smoked Fish Salad — \$11.00 ♦ Brie en Croute — \$13.00
Mussels Meunier — \$14.00 OVER PASTA — \$16.00 ♦ Shay's Seafood Sausage — \$13.00 OVER PASTA — \$15.00

Soups

French Onion ♦ New England Clam Chowder
CUP — \$5.00 BOWL — \$6.00

Salads

Spinach ♦ House ♦ Caesar ♦ Greek
— \$10.00 —

Entrées

Fresh Grilled Caribbean Lobster (WHEN AVAILABLE) — \$30.00/LB

Fresh Catch of the Day — MARKET PRICE

Chef's Pasta Special — MARKET PRICE

Chef's Chicken Special — MARKET PRICE

Crab Stuffed Filet Mignon — 8 oz. — \$34.00

Bleu or Brie Cheese Stuffed Filet Mignon — 8 oz. — \$33.00

Black Angus New York Strip — 12 oz. — \$27.00

Reef & Cay — \$31.00

12 OZ. NEW YORK STRIP TOPPED WITH FOUR BLACKENED, BBQ, TERIYAKI OR PLAIN SHRIMP & PINEAPPLE KABOB

Shrimp & Scallop Scampi — \$25.00

JUMBO SHRIMP AND SEA SCALLOPS BROILED IN GARLIC BUTTER, SERVED OVER PASTA

Shrimp Dijon — \$24.00

SIX JUMBO SHRIMP IN A CREAMY DIJON MUSTARD SAUCE WITH TOMATOES AND SCALLIONS

Spicy Steamed Shrimp (U-Peel-Em) — \$20.00

1/2 LB. OF SHRIMP STEAMED AND TOSSED IN OUR SPECIAL SEASONING

Coquille St. John — \$26.00

6 OZ. SEA SCALLOPS IN A FRESH TARRAGON WHITE WINE CREAM, TOPPED WITH BREAD CRUMBS AND BAKED

Alaskan King Crab Legs — \$32.00

1LB, STEAMED AND SPLIT

Whole Snapper, Head to Tail — MARKET PRICE

SEARED AND FINISHED IN THE OVEN

ALL ENTRÉES SERVED WITH FRESH BAKED BREAD AND HOUSE SIDES,
WITH THE EXCEPTION OF THE CHEF'S PASTA, SHRIMP AND SCALLOP SCAMPI

On the Lighter Side

Quiche du Jour with Salad — \$13.00 ♦ Cheeseburger in Paradise — \$11.00

Homemade Desserts

Chocolate Chip Walnut Cookie Pie ♦ Hot Fudge Brownie Sundae ♦ Apple Crunch Pie
Hot Fudge Sundae ♦ Chocolate Almond Mousse ♦ Key Lime Pie
— \$9.00 —

— A plate charge applies when splitting menu items —

Lunch
Monday – Friday
11:30 am – 3:00 pm

Dinner
Monday – Saturday
5:30 pm – 10:00 pm



Happy Hour
3:00 pm – 5:30 pm
with menu till 5:00 pm

Lunch

Soups

French Onion ♦ **New England Clam Chowder**
 CUP — \$5.00 BOWL — \$6.00

Bowl of your Choice of Soup and ½ Shrimp Salad Sandwich on Rye, Whole Wheat Pita or Roll — \$11.00

Salads

Caesar Salad — \$10.00

ROMAINE LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING TOPPED WITH FRESHLY GRATED ROMANO CHEESE AND OUR HOMEMADE CROUTONS.

Greek Salad — \$10.00

ROMAINE LETTUCE TOPPED WITH TRICOLOR SWEET PEPPERS, ONIONS, TOMATOES, CUCUMBERS, GREEK OLIVES, FETA CHEESE AND PEPPERONCINI WITH A GREEK DRESSING OF HERBS AND VIRGIN OLIVE OIL.

House Salad — \$10.00

ROMAINE LETTUCE WITH RED CABBAGE, CARROTS, AND TOMATOES WITH YOUR CHOICE OF OUR HOMEMADE DRESSINGS: BLUE CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, SHALLOT PARSLEY, OR CREAMY LIME DIJON DRESSING.

Spinach Salad — \$10.00

FRESH SPINACH, ARTICHOKE HEARTS, PIMENTOS, MUSHROOMS, RED ONION AND TOASTED ALMONDS WITH A CREAMY LIME DIJON DRESSING.

Above Salads Topped with the Following:

TERIYAKI, BLACKENED, BARBECUED OR PLAIN GRILLED CHICKEN..... Add \$6
 BLACKENED OR PLAIN GRILLED CATCH OF THE DAY — 4 OZ. Add \$9
 TERIYAKI, BLACKENED, BARBECUED OR PLAIN GRILLED SHRIMP..... Add \$6

Smoked Fish Salad — \$15.00

SMOKED FISH IN A LIME MAYONNAISE MIX WITH TOASTED WALNUTS, APPLES, AND CELERY SERVED ON A BED OF ROMANE LETTUCE WITH RED CABBAGE, CARROTS, AND TOMATOES TOPPED WITH YOUR CHOICE OF OUR HOMEMADE DRESSINGS: BLUE CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, SHALLOT PARSLEY, OR CREAMY LIME DIJON.

Mediterranean Shrimp Salad — \$15.00

POACHED SHRIMP, ARTICHOKE HEARTS, RED ONION, TOMATOES, GREEK OLIVES, AND FETA CHEESE TOSSED IN A BALSAMIC VINAIGRETTE OVER ROMANE LETTUCE AND LOCAL MIXED GREENS.

Entrées

Mussels Meunier — A DOZEN MUSSELS IN A LEMON GARLIC CREAM.....	\$14.00
— THE MUSSELS ABOVE, OVER PASTA	\$16.00
Shrimp Cocktail — 6 POACHED, CHILLED SHRIMP WITH OUR HOMEMADE COCKTAIL SAUCE	\$12.00
*Spicy Steamed Shrimp — 6 OZ. OF PEEL-N-EAT SHRIMP IN OUR HOUSE SPICE WITH COCKTAIL SAUCE.....	\$15.00
Brie en Croute — WITH FRESH SLICED GRANNY SMITH APPLES	\$13.00
Quiche of the Day with Salad — MARVI'S DAILY RECIPE OF THE FRESHEST INGREDIENTS.....	\$13.00
*Grilled Chicken Sandwich — TRY IT BLACKENED, BARBECUED, TERIYAKI OR PLAIN JANE.....	\$11.00
*Limin' Cheese Steak — GRILLED SHAVED STEAK WITH MELTED AMERICAN CHEESE AND SAUTÉED ONION.....	\$11.00
*Hamburger — 8 OZ. CHARCOAL GRILLED BURGER WITH LETTUCE, TOMATO, AND PICKLES	\$10.00
*Cheeseburger — TOPPED WITH YOUR CHOICE OF MELTED SWISS OR AMERICAN CHEESE.....	\$11.00
*Mahi Mahi Sandwich — PLAIN GRILLED OR BLACKENED WITH LETTUCE, TOMATO AND WASABI OR MANGO MAYO.....	\$15.00
*Alaskan King Crab Legs — 1LB, STEAMED AND SPLIT	\$32.00
*Fresh Grilled Caribbean Lobster — SPLIT AND GRILLED TO PERFECTION.....	\$30/lb
*Whole Snapper, Head to Tail — SEARED AND FINISHED IN THE OVEN.....	market price
*Beef Tenderloin Sandwich — GRILLED PLAIN, BLACKENED, TERIYAKI OR BBQ.....	\$12.00

***Served with your choice of house side salad, coleslaw or buttered pasta**