

MARIA'S BY THE SEA  
DINNER MENU

Road Town, Tortola BVI



FIRST  
soup & salads

Classic Wedge Salad 14  
Crisp Iceberg Lettuce Topped  
with Blue Cheese Dressing, Blue  
Cheese Crumbles, Crisp Bacon,  
Diced Tomato & Red Onion

Soup of the Day 8  
To be announced by your Server

Caesar Salad 12  
Crisp Romaine Lettuce in a  
Classic Caesar Dressing,  
Anchovy, Garlic Croutons &  
Shredded Parmesan Cheese

SECOND  
starters

Coconut Crusted Shrimp 15  
Served with Tartar or Cocktail  
Sauce

Conch Fritters (Seasonal) 12  
Deep Fried & Served with  
Cocktail Sauce

Crab & Salmon Cake 17  
On a bed of Cucumber-Mango  
Slaw, Served with Tartar Sauce


Steamed Mussels 17  
In White Wine & Garlic Broth,  
Fresh Herbs & Garlic Crostini

Garlic Bread Croustade 8  
With Mozzarella Cheese

Stuffed Mushrooms 11  
Baked with Spinach, Breadcrumbs  
and Parmesan Cheese

THIRD  
pastas

Seafood Pasta 30  
Shrimp, Squid, Mussels &  
Vegetables in a Creamy Seafood  
Sauce, Tossed with Penne Pasta

Jerk Chicken Penne  26  
Grilled Jerk-Spiced Chicken  
Breast on a bed of Penne Tossed  
in a Spiced Tomato Cream Sauce  
with Onions & Peppers

Smoked Salmon Penne 28  
In a Vodka Lemon Cream Sauce  
with Onion & Grated Parmesan

Sweet Pea Gnocchi 28  
Potato Gnocchi in an Herbed  
Sweet Pea Cream Sauce made  
with Coconut Milk & Fresh Peas

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FOURTH  
**entrées**

<b>Local Lobster</b>	MP	<b>Sautéed Shrimp</b>	30
Anegada Lobster Split & Broiled with Lemon Garlic Butter (Seasonal)		Tender Shrimp in your choice of a White Wine Garlic Butter, or Creamy Coconut Sauce made with Malibu Rum	
<b>Honey Dijon Pecan Salmon</b>	34	<b>Grilled Snapper Fillet</b>	32
Roasted Salmon Fillet with Honey Mustard Glaze Topped with a Pecan & Panko Crust		On a bed of Sautéed Spinach and Served with Mango Sauce	
<b>Baby Back Ribs</b>	26	<b>Grilled Sirloin Steak</b>	38
Grilled & Brushed with House BBQ Sauce		Served with Rosemary Demi-Glace	
<b>Seafood Risotto</b>	34	<b>Mushroom Risotto</b>	26
Creamy Arborio Rice, Mussels, Shrimp, Squid with White Wine & Parmesan Cheese		Creamy Arborio Rice & Sautéed Mushrooms with White Wine & Parmesan Cheese	
<b>Rack of Lamb</b>	56	<b>Grilled Chicken Margherita</b>	28
Brushed with Dijon and Crusted with Herb Breadcrumbs. Roasted & Served with Rosemary Merlot Sauce		Grilled Chicken Breast Topped with Basil Pesto, Mozzarella Cheese and Sliced Tomato	

Entrées Served with choice of Rice, Potato, or Green Pea Risotto & Selection of Vegetables

FIFTH  
**dessert**

**House Made Desserts** 9  
 Ask your server for today's offerings

*Minimum Payment is \$15.00.*

*A 15% Service Charge will be applied to your bill.*



*\*Consuming raw or undercooked meat & eggs may increase your risk of food-borne illness.*