

The 
GALLEY
STYC | Bar & Restaurant

DINNER MENU

PAN SEARED CRAB CAKE \$24
OUR SIGNATURE CRAB CAKE WITH TARRAGON AIOLI, LEMON
MARINATED ASPARAGUS AND STICKY LEMONGRASS RICE

CRISPY PAN FRIED HALF CHICKEN \$26
MURRAY'S ALL NATURAL HALF CHICKEN SLOW ROASTED AND
PAN CRISPED WITH ROASTED GARLIC CREAM, ROASTED
BRUSSELS SPROUTS AND POTATO PUREE

LOCAL FRESH CATCH \$MKT
TONIGHTS FRESH LOCAL FISH PREPARATION.
ASK YOUR SERVER FOR MORE DETAILS

ROASTED BUTTERNUT SQUASH \$22
JERK SAUCE WITH HOUSE MADE RICOTTA, POMEGRANATE
REDUCTION, SPICED PECANS AND WILTED GREENS

TAMARIND GLAZE BABY BACK RIBS \$32
½ RACK SLOW ROASTED AND GRILLED WITH MAC AND
CHEESE, BROCCOLINI AND GINGER LIME SLAW

RASTA PASTA \$22
FRESH VEGETABLES IN A CARIBBEAN SPICED ALFREDO OVER
FETTUCCINI PASTA. ADD CHICKEN \$7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.