



## Salads, Soups, and Appetizers

<b>The Agave Salad</b> - Mixed Greens, Feta Cheese, Fresh Grapefruit and Croutons Tossed with Creamy Sun-Dried Tomato and Tarragon Dressing .....	\$7
<b>Arugula &amp; Grilled Mushroom Salad</b> With Shaved Parmigiano Crisp and Roasted Shallot Vinaigrette .....	\$9
<b>Mango Gazpacho</b> - Our Island Version of the Classic Chilled Spanish Soup.....	\$7
<b>Lobster Bisque</b> Frothed with Guava Berry Cream .....	\$9
<b>Crab Paradise</b> with Orange-Red Pepper Sauce.....	\$9
<b>Coconut Fried Shrimp</b> with Tropical Fruit Chutney .....	\$14
<b>Braised Duck Spring Roll</b> with Pineapple Dipping Sauce.....	\$9
<b>Tenderloin of Beef Carpaccio</b> with Pine Nuts & Parmigiano Waffle .....	\$16
<b>Sesame Crusted Seared Tuna</b> with Soybean-Wasabi Mousse and Ginger Butter ...	\$14
<b>Pan Seared Scallops</b> with Chinola Sauce .....	\$12
<b>Crisp Calamari</b> with Spicy Thai Dipping Sauce.....	\$12
<b>Lobster Tail</b> with Coconut Cream Infused with Bush Tea and Fresh Basil.....	\$22
<b>Sautéed Fresh Duck Foie Gras</b> with Dried Cherry Pinot Noir Glaze.....	\$24

### The Agave Terrace Treasure Chest

A Taste of Crab Paradise, Duck Spring Roll,  
And Pan Seared Scallops  
For two or more at \$14 per person

### Pasta and Risotto

*All Pasta and Risotto dishes are also available in half portions as a first course, or as an accompaniment to main courses at one-half menu price.*

<b>Seafood Carnival</b> - Lobster, Shrimp, Conch & Snapper Tossed in Lobster Cream With Leeks, Mushrooms, Sun-Dried Tomatoes & Pappardelle Noodles.....	\$38
<b>Spicy Wok Charred Tuna and Chilled Soba Noodles</b> With Baby Greens, Cashews and Roasted Nori Vinaigrette .....	\$30
<b>Shrimp and Scallop Risotto</b> with Seared Yellowtail Snapper Fillet.....	\$32
<b>Sauteed Jumbo Shrimp</b> with Spaghetti and Pomodoro Sauce.....	\$30
<b>Mezzi Rigatoni Pasta Primavera</b> Seasonal Vegetables Tossed in a Light Garlic Herb Cream.....	\$24

## Welcome to The Agavé Terrace

Please make us aware of anything we can do to assure that your dinner is satisfying,  
your wishes are fulfilled, and your evening is enchanted.

**Steven Nakata**  
Chef/Owner

**Gabriel DeMoske**  
Maitre'd

**Sharon Pratt-Garfield**  
Maitre'd

### Entrees

*Served with Pepper-Jack Biscuits and your choice of two of the following sides:  
Macadamia Nut Rice, Habanera Sweet Potato Stuffing, Pineapple Coleslaw,  
Garlic Mashed Potatoes, or Sugar Snap Peas.*

- Char-Grilled New York Strip Steak** with Béarnaise Sauce .....\$30
- Char Grilled Filet Mignon** Topped with Foie Gras and Gorgonzola Chianti Sauce \$42
- Jamaican Coffee Smoked Pork Loin** with Passion Fruit Caramel Glaze .....\$28
- Pan Seared Breast of Duck** with Tamarind Barolo Glaze .....\$34
- Caribbean Vegetable Pot Pie**  
Local Pumpkin, Sweet Potato, and Vegetables in a Curry-Coconut Cream .....\$24
- Chef Nakata's Jerk Chicken** .....\$24

### We Love To Get Fresh

\$30

**Enhance Today's Fresh Fish, Shrimp or Scallops with your Preparation and Sauce.**

#### Preparations

#### Sauces

Char-grilled	Mango Teriyaki	Chinola
Island-spiced	Roasted Garlic-Herb Olive Oil	Brandied Lobster Cream
Pan-seared	Grilled Pineapple Glaze	Hollandaise
Butter-Poached	Ginger Béurre Blanc	Drawn Butter and Lemon

- Char-Grilled Caribbean Lobster Tail with Drawn Butter & Lemon**...One Tail \$39  
a Pair \$52
- Coral Bay Crab Cakes** Served with Island Remoulade..... One Cake \$28  
a Pair \$36
- Combination Platter** - Choose from any two to create your own Feast.....\$39
  - We Love to Get Fresh Selection
  - Chef Nakata's Jerk Chicken
  - Char-Grilled New York Strip Steak
  - Half Char-Grilled Caribbean Lobster Tail
  - Coral Bay Crab Cake
  - Coconut Fried Shrimp
- Onion Crusted Lamb Chops** with a Cabernet Glaze.....\$36
- Alaskan King Crab Legs with Drawn Butter and Lemon**  
A Generous Platter of the Ultimate Seafood Treat -*Warning Highly Addictive*....\$46

### Hand Crafted Dessert

Warm Chocolate Macadamia Nut Tart with Double Vanilla Bean Ice Cream....\$8.00  
Baked to Order-Please Allow 20 Minute Preparation Time

*We accept Cash, VISA, MasterCard, and American Express.  
No separate checks, personal checks or room charges please.  
Gratuity not included (except for parties of 8 or larger).*