

CANOA

Starters

Escargot in Puff Pastry

Delightful bites of tender escargot sautéed and finished in a garlicky Pernod cream,
Laid in a delicate pastry cup

13

Plantain Canoa

Our signature entrée, sweet tropical plantain, stuffed with a spicy ground beef
Topped with mouthwatering mozzarella and Parmesan cheeses on a zesty Italian Marinara sauce

12

Lobster & Fish Cakes

A crispy fusion of cod {salt fish} and Lobster, savory local spices and potato garnished with roasted corn, juicy pineapple, red onions and pepper relish "An exciting indigenous treat"

13

Caribbean Stuffed Crab Back

Traditional island crab, stuffed with old style creole seasonings
and mildly spicy fixings

14

Duck Spring Rolls

Wrapped in a crispy puff pastry, stuffed with gently cooked duck infused with rich Asian spices and
served with a zesty strawberry sauce

13

Plantain & Salt Fish Buljawou

French Caribe style fried plantain, fried and dusted in a cinnamon & nutmeg mix
Topped with a luscious creole style salt fish
Pronounced bul-jhao (pickled salt fish)

13

Chef Nyanda's Shrimp & Mushroom

Sauteed mushroom caps stuffed with shrimps, nestled on an incredibly delicious smoked
cream cheese sauce

15



*Gratuity is very highly appreciated.
A 15% service charge will be INCLUDED for all parties of 5 or more.



Soups & Salads

Island Conch Chowder

Chunks of delectable island conch with seasonal vegetables, and delicate island herbs
In a classic savory broth with a hint of brandy

13

Tomato & Basil Soup

Rich delicious vine-ripened tomatoes & basil in a creamy soup with a hint a ginger

13

Greek House Salad

Crisp mixed greens, feta cheese, Kalamata olives, garden fresh cherry tomatoes,
Red onions, cucumber, shredded carrots in a rich vinaigrette dressing

12

Oriental Fusion

Fresh arugula, seaweed, grilled calamari and shrimp tossed with light soy, honey, ginger, and sesame
oil, and speckled with sesame seeds. A must have!!

15

The "Wedge" Roman Caesar

Fresh-wedged baby romaine lettuce drizzled with Canoa's infamous Caesar
Dressing, nestled on a crisp jumbo garlic Parmesan crouton

11

Exotic Island Salad

Mixed fresh greens, sundried California tomatoes, red onions,
Generously crumbled blue cheese,
Mango chunks, slivered almonds and tasty eggplant crouton garnish

12

Bold Grilled Garden

Grilled Garden Vegetables, tossed in a thyme butter sauce, layered on a bed of Kale,
topped with maple roasted pecans and an orange vinaigrette

12

Spruce up your salads with any of the following nutritious proteins
To create a healthy main course

Mahi Mahi - 8

Shrimps - 8

Grilled Chicken - 7



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Steaks

In keeping with Canoa's commitment to serve only the highest standards of steaks
We take pleasure in offering



PREMIUM BLACK ANGUS BEEF™

CREEKSTONE Premium Black Angus Beef
Wholesome, flavorful, high quality, tender steaks

8 oz. Tenderloin

42

16 oz. Bone in Rib-Eye Steak

40

12 oz. NEW YORKER

38

**Suggested Sauces: Classic Jack Daniel's reduction, a rich full creamy béarnaise sauce
or a Truffle infused Mushroom sauce**

Fresh Seafood

"Eat like an Islander "

Whole Fresh Snapper
Fresh Saba island, line caught
Regional Grilled Snapper
Choice of Sauces:
Creamy garlic lemon or sauce Creole
Fried or Steamed also available
The test is to eat the fish like an islander
(When available)

28 Medium

32 Large

Pan Seared Sashimi Tuna

Fresh tuna steak, flash seared and finished with an aromatic blend of soy, sesame, Garlic and lemon cream sauce, with a brush of wasabi, wakame and fresh pickled ginger

30



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Stuffed grouper wonderfully lite and juicy

Sumptuous crabmeat stuffing, pan-seared and topped

With a cognac flamed Lobster cream sauce

A very well liked Canoa dish

29

Blackened or Grilled Mahi-Mahi Fillet

Mahi-Mahi fillet simply grilled or with a traditional Cajun spiced crust,
Choice of 2 sauces, a Mango mélange or a smooth lemon grass cream

27

Creole Mahi

Freshly caught Mahi-Mahi lightly dusted with flour,
pan seared and oven baked to excellence, topped with grape tomatoes, peppers, red onions,
and garnished with a sprinkling of chopped chives and Creole flavors

27

Island Rum Coconut Shrimp

Tender fresh shrimp flambéed to perfection in dark Jamaican rum

With a touch of island coconut milk

Modestly mouthwatering!

26

Thai Seafood Curry (Mildly Spicy)

Far East meets the Caribbean in this medley of ocean greatness,
Mahi, calamari rings, baby clams, shrimps & muscles sautéed in a homemade

Green curry and coconut milk sauce

Served with a steamy coconut rice and a grilled Naan bread

28

Lobster 2 Great ways

1.5lbs Grilled Saban lobster served with a traditional butter, garlic & lemon sauce

Everyones favorite

39

1.5 lbs Saban lobster shells stuffed with chunks of juicy meat, fresh spring onions, tasty bacon and
topped with a creamy cheddar & parmesan cheese sauce.

42

Mouthwatering Salmon Kebabs

Juicy Salmon & cherry tomatoes delicately threaded onto skewers

And Drizzled with an exotic rosemary & garlic butter sauce

30



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Poultry

Madras Chicken (Spicy)

This Indian twist is a delicate treatment of diced tender chicken loins
Prepared In a spicy island coconut and yellow curry sauce, over a grilled pineapple wheel and topped with fresh cilantro

25

The American Style

Southern style fried Cornish game hen, served with a garlic & rosemary mash potato,
A Buttery home style biscuit, and topped with sun-dried tomatoes with a side of sautéed Kale & Callaloo

25

Pastavaganza

Oyster Bay Seafood Pasta

An abundance of fresh fish, succulent shrimp and tender mussels
Tossed and served with linguini in a white wine lobster cream sauce
Grated Parmesan cheese as an option
Sauce Options: with Marinara or olive oil, white wine and Garlic

27

Veggie Pasta

Scrumptious sautéed garden vegetables tossed in a choice of marinara or olive oil,
White wine and garlic sauce, served with either Linguini or Penne pasta

24

Mint Pesto Chicken Pasta

A light tasty Linguini pasta, tossed in a distinct mint pesto and
Topped with delicious Sautéed mushrooms & Grilled chicken

26

Pork & Lamb

Jerked Double Center cut Pork chop

Marinated in Canoa's fiery blend of Jamaican spices
And fruit juices, served with a mango cilantro salsa
We recommend medium on the temperature

34

Lamb Loin Chops

Tender Lamb loin chops grilled to absolute perfection
And served with an Apple Mint reduction
Need we say more?

35



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**All main courses served with a choice of
Canoa's Island Rice Pilaf or Garlic Mashed Potato and a medley of fresh sautéed Garden Vegetables*

Sides

- Steak Fries – 4
- Sweet Potato Fries - 4
- Garlic Mash - 4
- Coconut Creole Rice - 4

Pasta sides:

- Alfredo - 8
 - Marinara - 6
- (Choice of pasta - Linguini or Penne)

Canoa's Signature Kobe Burgers

Half a Pound of Kobe Beef Patty

Cuts of prime beef from the black Tajima-ushi strain of Wagyu cattle, generally considered to be a delicacy, Renowned for its flavor, tenderness, and fatty, well-marbled texture.

Burger Au Natural

The Original
Finest half-pound burger grilled to perfection

20

The Thai sensation

8 oz. Kobe burger grilled the way you like it
Glazed with our lemon grass infused peanut sauce,
Simply to die for!!

23

Cheddar Kobe Burger

Topped with melted
Mature Cheddar Cheese.

21

The Kobe STEAK BLUE

Topped with the finest melted Blue Cheese

24

**All Burgers served on a fresh Brioche Bun
With Romaine lettuce, sliced tomato and sweet red onion accompanied by Steak Fries**

NOTE: All our burgers will be served medium unless requested otherwise.



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Kids Menu

Fish or Chicken fingers
Fries

Linguini & Meatballs

Choice of Rose or Marinara sauce

Choice of 1 soft drink

Milk shakes not included in the offer

6

Chocolate Molten Cake

15



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We accept Master and Visa cards



VISA



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