

MARIA'S BY THE SEA
DINNER MENU

Road Town, Tortola BVI



FIRST
soup & salads

Classic Wedge Salad 16
Crisp Iceberg Lettuce Topped
with Blue Cheese Dressing, Blue
Cheese Crumbles, Crisp Bacon,
Diced Tomato & Red Onion

Soup of the Day 10
To be announced by your Server

Caesar Salad 14
Crisp Romaine Lettuce in a
Classic Caesar Dressing,
Anchovy, Garlic Croutons &
Shredded Parmesan Cheese
Add Chicken 22
Add Shrimp 25
Add Salmon 30

SECOND
starters

Coconut Crusted Shrimp 18
Served with Tartar or Cocktail
Sauce

Conch Fritters (Seasonal) 14
Deep Fried & Served with
Cocktail Sauce

Crab & Salmon Cake 20
On a bed of Cucumber-Mango
Slaw, Served with Tartar Sauce

Hummus Platter 13
Our House-made Chickpea
Hummus Topped with Olive Oil,
Served with Fresh Tortilla Chips
and a Selection of Fresh Veggies

Steamed Mussels 19
In White Wine & Garlic Broth,
Fresh Herbs & Garlic Crostini

Garlic Bread Croustade 9
With Mozzarella Cheese

Stuffed Mushrooms 13
Baked with Spinach, Breadcrumbs
and Parmesan Cheese

Braised Beef Croquettes 20
Shredded Red Wine Braised Beef
& Potato, Breaded & Served with
a Dijon Aioli

THIRD
pastas

Seafood Pasta 34
Shrimp, Squid, Mussels, Mahi,
Onions & Peppers in a Creamy
Seafood Sauce, Tossed with
Penne Pasta

Jerk Chicken Penne  28
Grilled Jerk-Spiced Chicken
Breast on a bed of Penne Tossed
in a Spiced Tomato Cream Sauce
with Onions & Peppers

Mediterranean Fettuccine 18
Tossed with Sautéed Spinach,
Sundried Tomatoes, Black
Olives in Olive Oil & Garlic
Add Grilled Chicken 26
Add Grilled Salmon 32
Add Grilled Shrimp 30

Sweet Pea Gnocchi 30
Potato Gnocchi in an Herbed
Sweet Pea Cream Sauce made
with Coconut Milk & Fresh Peas

**Consuming raw or undercooked meat & eggs may increase your risk of food-borne illness.
Please inform your server if you have a food allergy or intolerance before ordering.*

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FOURTH
entrées

Local Lobster	MP	Sautéed Shrimp	32
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	
Honey Dijon Pecan Salmon	36	Grilled Snapper Fillet	36
Roasted Salmon Fillet with Honey Mustard Glaze Topped with a Pecan & Panko Crust		On a bed of Sautéed Spinach and Served with Mango Sauce	
Baby Back Ribs	28	Grilled Sirloin Steak	39
Grilled & Brushed with House BBQ Sauce		Served with Rosemary Demi-Glace	
Seafood Risotto	36	Mushroom Risotto	28
Creamy Arborio Rice, Mussels, Shrimp, Squid & Fish with White Wine & Parmesan Cheese		Creamy Arborio Rice & Sautéed Mushrooms with White Wine & Parmesan Cheese	
Rack of Lamb	56	Grilled Chicken Margherita	30
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	10	House Made Ice Cream	
Ask your server for today's offerings		Ask your server for today's offerings Priced by number of scoops	



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

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