



Soups & Salads

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|---|----|---|----|
| ■ Kalaloo Soup | 12 | ■ Parmesan Garlic Bread | 4 |
| Shrimp / Crab / Spinach / Okra
A local favorite and a house specialty | | (Add \$1 for spicy garlic bread) | |
| ■ Ripe Vine Tomato Mushroom | 10 | ■ Lobster Bisque | 12 |
| Tomatoes / Mushroom / Mixed Greens / Island
Ginger / Balsamic Dressing | | Local Lobster Stock Reduction /
Lobster Chunks / Sherry | |
| ■ Mafolie Mango Avocado Salad | 10 | ■ Traditional Caesar Salad | 9 |
| St Thomas Mango / Dominican Avocado / Mixed
Greens / Carrabolla (Star Fruit) Vinaigrette | | Romaine / Creamy Caesar /
Parmesan Cheese / Fresh Baked Croutons | |
| ■ French Onion Soup | 10 | Add to Any Salad | |
| | | Chicken – 11 Shrimp – 15 | |
| | | Salmon – 17 Ahi Tuna – 19 | |

Appetizers

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| ■ Sweet Potato Crab Cakes | 14 | ■ Tuna Tartare | 17 |
| Fresh Lump Crab Meat / Caribbean Sweet Potato
Blend / Sweet Pickle Tartar | | Marinated Tuna / Wontons /
Seaweed Salad / Sesame Seeds | |
| ■ Mafolie Lemon Grass Fried Brie | 11 | ■ Water Island Fresh | 19 |
| Virgin Island Lemon Grass / Almond Crust /
Champagne Cranberry Drizzle / Water Crackers | | Caribbean Lobster Cocktail | |
| ■ Caribbean Conch Fritters | 12 | Locally Caught Chilled Lobster Medallions/ Wasabi
Mayonnaise Dip / Served Sliced | |
| Fresh, House Prepared Conch / Caribbean Spice /
Mango Scotch Bonnet Chutney | | ■ Filet Mignon Tartare | 15 |
| ■ Coconut Crust Shrimp | 14 | Julienned Onions & Pickle / Capers / Egg / Herbs | |
| Sweet Coconut / Orange-Mango Chutney / Curry
Dust | | ■ Fresh Cut St Thomas Coconut | 6 |
| | | Local coconut, cut fresh and served to you table side.
Drink the sweet juice then eat the famous jelly. | |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.

Continental Cuisine with a Caribbean Flair

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| <p>■ Stuffed Atlantic Salmon 34</p> <p>Atlantic Salmon Filet / Maryland Crab / Virgin Island Herbs & Spices / White Wine Beurre Blanc
<i>(Rice, Vegetables)</i></p> | <p>■ Mafolie Surf & Turf 60</p> <p>Grilled Petit Fillet / Butter Basted St. Thomas Lobster <i>(Mashed Potato)</i></p> |
| <p>■ Mango Chili Chicken 29</p> <p>Pan Roasted / St. Thomas Mango / St. Kitts Cane Sugar / Chili Reduction
<i>(Vegetables, Mashed Potato, Fried Plantain)</i></p> | <p>■ Spicy Chili or Sesame Seared Tuna 34</p> <p>Chili Rubbed or Sesame Seared Saku Tuna / Sweet Chili Sauce / Seaweed Salad
<i>(Mashed Potato, Vegetable Medley)</i></p> |
| <p>■ Seafood Linguine** 34</p> <p>Shrimp / Scallops / White Wine / Tomato / Fresh Basil / Marinara</p> | <p>■ Sea Bass 38</p> <p>Seared Sea Bass/ Doused with an Orange Zest Champagne Beurre Blank
<i>(Island Rice, Fried Plantain)</i></p> |
| <p>■ Grilled Ribeye 37</p> <p>Garlic Mushrooms / Cognac Demi Glaze
<i>(Mashed Potato, Vegetable Medley)</i></p> | <p>■ Seafood Jambalaya 35</p> <p>Cajun Poached Shrimp / Scallops / Mussels / Spicy Island Rice / Local Lobster Garnish</p> |
| <p>■ Filet Mignon 39</p> <p>Mushroom Guava Barry Demi Glaze
<i>(Mashed Potato, Vegetable Medley)</i></p> | <p>■ Danish Baby Back Ribs 29</p> <p><i>(A hold over from when our Island was owned by Denmark)</i>
Trade Wind BBQ Sauce / St. Kitts Rub / Tempura Onion Rings / Served Tender and Falling off The Bone
<i>(Vegetable & Fried Plantain)</i></p> |
| <p>■ Seafood Newburgh 34</p> <p>Sautéed Lobster, Scallops, and Shrimp / White Wine Cream Sauce
<i>(Mashed Potato)</i></p> | |

We prepare our food using local ingredients and traditional Caribbean cooking styles. We insist on preparing our food using traditional ingredients, receipts and cooking techniques that have been used for generations.

Because of this cooking times may vary.

*Please Note: any steak cooked well done will be butterflied for more consistent timing.

~ We can split any tables check up to four ways ~

Classic Caribbean Favorites

- **Anegada Fresh Conch** 29
Onion Bell Peppers / Fresh Thyme /
Served in a Light Butter Bath
(Fungi, Fried Plantain)
- **St. Thomas Lobster (Reg/Large)** 42/57
Drawn Butter / Fresh Lemons / Crab Stuffing
(Island Rice, Fried Plantain)
- **Coconut Snapper** 28
Coconut Crusted Fried Filet of Yellowtail Snapper /
Shrimp and Lobster Salsa
(Island Rice, Fried Plantain)
- **Vegetable Curry Crepes** 29
Local Garden Vegetables / East Indian Curry /
Cilantro Crepe / Curry Cream Sauce
(Potato Mash, Fried Plantain)
- **Jamaican Jerk Flank** 29
Famous Jerk Rub / Seared to Temp / Mushroom Sauce
(Mashed Potato, Fried Plantain)
- **Jamaican Jerk Chicken** 29
Famous Jerk Rub / Served Boneless
(Fungi, Fried Plantain)
- **Island Crucian Rum Lobster** 43/58
Chunks of Fresh Local ly caught Lobster /
Butter Cream Sautee / Parmesan Cheese /
Flamed with Crucian Rum / Served Baked in Shell
(Island Rice, Fried Plantain)
- **Rasta Mon's Eggplant** 28
Baked / Stuffed with Pumpkin and Christophine
Provencal / Parmesan Sprinkle
(Mashed Potato)

Mafolie Famous Potfish \$32

One of our favorite island dishes is the Potfish. The term "Potfish" refers to the type of fish that is in the fish pot when it's pulled from the sea. A Potfish can be grouper, snapper, grunts and a host of other local fishes. Our chef works with the local fisherman to find the best fish. Pot fish are traditionally served whole and can be boiled (served with a lime butter sauce) or fried (served with a Creole sauce).

We can also prepare the Potfish filet style still using the traditional cooking methods. Whichever way you choose, the Potfish is served with a lime.

~ Please note a 20% Gratuity may be added to tables of six or more ~



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Wi-Fi: Mafolie Guest Password: 3407742790



Mafolie Signature Cocktails

- **Mafolie Sunset** 9
 Cruzan orange, mango and spiced rum mixed & shaken with orange juice, served on ice and topped with grenadine to finish
- **Caribbean Cosmo** 11
 Cruzan mango rum, mango puree, sour mix shaken and served up
- **Mafolie Passion** 11
 Hpnotiq passion fruit cognac, pineapple juice and sour mix shaken up and served up
- **Voodoo Punch** 9
 A blend of six flavored Cruzan rums mixed with orange, pineapple & cranberry juice, served over ice
- **Mafolie Disaronno** 11
 Grey Goose citrus, Disaronno Amaretto and Pama Liqueur shaken and served up
- **Mafolie Pain Killer** 9
 Pusser's rum shaken up with orange, pineapple juice & coconut cream, dusted with nutmeg to finish

Rehenia's Fresh Island Juices

Rehenia, our very own restaurant manager, uses skills & knowledge passed down from her mother to create truly refreshing juices with unique island flavors. The fruits are all sourced locally & contain properties known to have medicinal benefits - ALL JUICES \$6 - Add a pour of your favorite spirit for \$3 more

- **Soursoup**
 This juice has sour notes contrasting with an underlying creamy flavor reminiscent of coconut or banana.
- **Homemade Ginger Beer**
 Organic, noncarbonated and slightly sweet. A must for ginger beer lovers.
*~ Serving Suggestion: **Mafolie Dark & Stormy** Dark rum mixed with lime juice, flouted on ginger beer*
- **Tamarind**
 Tamarind is best described as sweet and sour in taste, containing high levels of B Vitamins.
- **Rehenia's Creamy Coolada**
 Cruzan Rum Crème, Pineapple & Coconut Cream *Alcoholic*
- **Peanut Punch**
 Creamy and filled with pea-nutty goodness.
~ Serving Suggestion: Try it shaken & up with either expresso vodka, chocolate liqueur or both
- **Sorrell**
 Ruby Red in Color, similar to cranberry juice although not as tart, with cinnamon spicy notes.
*~ Serving Suggestion: **Mafolie French Martini** Vodka, raspberry liqueur, a dash of pineapple & topped with sorrel, shaken & served up*
- **Passion Fruit**
 Tangy with a sweet fragrance. Said to lower blood pressure and help asthma.

