
Starters



TUNA NACHOS

FRESH AHI
LAYERED WITH WONTON CHIPS,
SEAWEED SALAD AND PICKLED GINGER
\$22

LOBSTER COJONES

SAUTÉED MAINE CLAW
AND KNUCKLE MEAT FRITTERS
WITH CILANTRO AND LIME AIOLI
\$22

CEVICHE

FRESH DIVER SCALLOPS, SHRIMP
AND FISH DU JOUR IN LIME MARINADE
WITH CITRUS VINAIGRETTE
\$26

CONCH FRITTERS

FRESH LOCAL QUEEN CONCH
FRITTERS
WITH GOAT CHEESE AIOLI
\$18

CEVICHE CARIBE

FRESH CALAMARI IN LIME MARINADE
WITH SEAWEED SALAD
\$23

WINGS

GARLIC BUFFALO OR BARBEQUE
\$16 OR ADD
BLUE CHEESE OR RANCH SAUCE - \$2

CRAB CAKES

SPICED SNOW AND LUMP
WITH SEASONAL MIXED GREENS
AND RED CURRY AIOLI
\$17

TRUFFLE FRIES

TOSSED IN CILANTRO,
PARMESAN CHEESE, PIRATE SAUCE
AND TRUFFLE OIL
\$11

POTATO WEDGES OR FRIES

WITH CORSAIRS SECRET SPICES
\$9

Salads



MEDITERRANEAN

SEASONAL MIXED GREENS,
KALAMATA OLIVES,
ARTICHOKE HEARTS,
TOMATOES, RED ONIONS
AND GOAT CHEESE
WITH HERB VINAIGRETTE
\$18

CAESAR

ROMAINE WITH TRADITIONAL DRESSING
AND PARMESAN CHIPS
\$16
OR ADD
PAN-SEARED DIVER SCALLOPS - \$14
SAUTÉED SHRIMP - \$12
PAN-SEARED CHICKEN BREAST - \$10

PIRATE

SEASONAL MIXED GREENS, PEPPERS AND CILANTRO
WITH SWEET CHILI VINAIGRETTE
\$15

CORSAIRSBVI.COM

OFFERED AFTER 11:00AM