



The Terrace

DINNER MENU

Starters

Local Pumpkin & Crab Bisque (GF) \$16
Coconut Cream, Ginger Oil

Tropical Salad (GF / DF/ V/ VEG) \$19
Local Hydro-Mixed Greens, Carrots, Peppers,
Cucumbers, Red Cabbage, Almonds, Mandarin
Oranges, Toasted Coconut, Mango Vinaigrette

Caesar Salad \$21
Crisp Romaine, Shaved Parmesan,
Herb Croutons, Creamy Caesar Dressing

Classic Wild-Caught Gulf Shrimp Cocktail (GF/DF) \$25
Jerk Cocktail Sauce

Steamed Mussels \$24
White Wine, Herb Butter, Grilled Baguette

Jumbo Lump Crab Cake \$26
Grey Poupon, Fresh Herbs, Mango Tartar Sauce

Lobster Specialties

Lobster Bisque \$23
Tender Lobster, Cognac XO,
Tarragon Extra Virgin Olive Oil

Fried Lobster & Shrimp Ravioli \$25
Fresh Basil, Confit Tomatoes, Mascarpone Cream

Lobster Piccata \$52
Grilled Artichokes, Sundried Tomatoes, Capers,
Lemon Butter, Linguini Pasta

18% gratuity will be added for parties of six or more.

GF = Gluten free option / V = Vegan option

VEG = Vegetarian option / DF = Dairy free option

Please advise your server if you prefer this option. Please inform your server if you have a food allergy.

We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Entrees

Pasta all'Arrabiata \$44

Wild-Caught Prawns, Fresh Basil, Shaved Garlic,
Spicy San Marzano Tomato Sauce, Angel Hair Pasta

Crispy Thai Chicken \$35

Asian Noodles, Julienned Vegetables,
Sweet & Spicy Red Chili Sauce

Grilled Local Mahi Mahi \$39

Sweet Plantain Cake, Chayote Salad,
Champagne Vinaigrette

Caribbean Bouillabaisse \$52

Braised Fennel, Confit Tomato, Saffron, Wild-Caught Gulf
Shrimp, PEI Mussels, Local Snapper, Local Lobster

Duck alla Passion \$42

Pan-Seared Duck Breast, Local Honey, Passion Fruit,
Grand Marnier, Ginger Roasted Potatoes, Petite Salad

Roasted Snapper Filet \$41

Chorizo Broth, Plantain Gnocchi, Fried Okra,
Lemongrass Oil

Prime Angus Filet \$48

Bourbon-Whipped Sweet Potatoes, Haricots Verts,
Red Wine Reduction

Grilled Lamb Chops (GF/DF) \$53

Sautéed Bananas, Coconut Curry Sauce,
Mint-Raisin Gastrique, Himalayan Salt

Vegan Caribbean Curry (GF/V/VEG/DF) \$32

Marinated Tofu, Shitake Mushrooms, Broccolini,
Steamed Cabbage, Coconut Milk, Ginger, Lemongrass

Desserts

Rum Cake \$14

Traditional Yellow Cake Soaked in Cruzan Rum, drizzled
with Homemade Caramel Sauce

Island Deep-Dish Key Lime Pie \$14

Light and Refreshing Custard made with Traditional Sweet
Key Lime Juice, topped with Whipped Cream in a Graham
Cracker Crust

Guava - Passion Fruit Cheesecake \$14

Creamy Cheesecake with Mango Fruit Sauce

Triple-Chocolate Mousse Cake \$14

Decadent Chocolate Cake layered with Chocolate Mousse,
coated with Smooth Chocolate Ganache. Served with
Strawberry Sauce and Toasted Almonds

Ice Cream Scoop \$7/scoop

Chocolate, Vanilla Bean, Rum Raisin, Sour Sop Ice Cream
or Nondairy Coconut Sorbet

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