



APPETIZERS

SEAFOOD CEVICHE

Caribbean seafood, avocado, mango, red onion, bell pepper, cured in fresh squeezed lime juice 17 GF

OCTOPUS A LA GRIGLIA

Grilled octopus and squid-ink aioli served with sauteed quinoa, orange wedge, cherry tomato and fresh herbs from our own garden 16 GF

BEEF TATAKI

Thinly sliced rare beef, truffle aioli, mixed greens, red onions and spicy toasted peanuts (^) 19

SPINACH AND ARTICHOKE DIP

A creamy blend of sauteed spinach, artichoke, cashew, Garlic served with Pita chips 15 VG / GF

CRISPY POLENTA FRIES

Served with marinara and vegan pesto dip 15 VG / GF

SHRIMP RAVIOLI

Squid ink ravioli filled with shrimp, ricotta, spinach, in a creamy Bechamel sauce topped with Parmesan cheese 18

SOUP & SALADS

CREAMY SEAFOOD CHOWDER

Fresh seafood of the day simmered in a rich and creamy chowder 15 GF

GOAT CHEESE & WATERMELON

Refreshing watermelon topped with flamed goat cheese, honey glaze, walnut served on a bed of baby lettuce and mango salsa 14 V / GF

CAESAR SALAD

Tossed romaine lettuce with Caesar dressing, garlic croutons and Parmesan cheese 13

LEMONGRASS CARROT GINGER SOUP

One of Ike's all-time favorite soups: blended carrots, fresh lemon grass & ginger 10 VG / GF

MESCLUN SALAD

Mixed greens with caramelized walnuts, cucumber, cherry tomatoes, red bell pepper, pickled red onions, passion fruit coulis 13 VG / GF

FROM THE LAND

PETITE FILET MIGNON

USDA certified petite filet of tender center cut of beef, served with mashed potatoes, vegetables, porcini mushroom sauce and homemade chimichurri 47 GF

CHICKEN

Grilled corn-fed bone-in chicken breast, steamed market vegetables, al-dente porcini mushroom risotto and mushroom sauce 29 GF

TRUFFLE PORCINI RISOTTO & CRISPY TOFU

Porcini mushroom risotto & truffle oil, almond milk, tamari sauce, vegan butter & parmesan, served with crispy fried tofu, steamed vegetables, and mango salsa 27 VG / GF

GRILLED FISH FILET AND ROASTED CAULIFLOWER

Grilled fish fillet (soy based) marinated with lime juice, garlic and olive oil served with roasted cauliflower, polenta fries & mango salsa 27 VG / GF

FROM THE SEA

CHEFS DAILY SPECIAL

Ask your server about our daily changing fresh fish and meat specials, prepared with the finest ingredients available Day Price

SALMON

Grilled salmon filet served with mashed potatoes, steamed carrots and zucchini and capers-lemon-butter sauce 34 GF

BOUILLABAISSE

Fish, shrimp, mussels, calamari, and scallops simmered in a rich saffron seafood broth, served with rouille and slices of roasted garlic bread 38

SHRIMP LINGUINI

Sautéed shrimp, locally grown mushrooms, spinach, and diced tomato in white wine sauce served over al dente linguini pasta and parmesan cheese 30

CARIBBEAN RED SNAPPER

Skin on red snapper fillet pan fried in garlic olive oil, served with market vegetables, arborio tomato basil risotto and herb-mango salsa 35 GF

TUNA STEAK

Tuna, sesame, rice noodles spinach and green asparagus, sesame ginger glaze 30

V - Vegetarian | VG - Vegan | GF - Gluten-free

Please let your server know if you have any allergies and / or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee, or tea |

| Hotel Dinner Coupon and All-Inclusive guests pay a \$5 surcharge per star for starred items * |

Our prices are in US Dollars and include 7% BBO/BAZV/BAVP Tax | 15 % service charge will be added to your bill.

The service charge is shared amongst the staff on a point basis & becomes part of the server's monthly salary.

Additional gratuities / tips are always appreciated for excellent service!

January 25