

APPETIZERS

SEAFOOD CEVICHE

Assorted local fish, crispy red onion, lime, cilantro and mango \$18 *f33*

SHRIMP COCKTAIL

Poached jumbo shrimp and cocktail sauce \$24 *f43*

CRAB CAKE

Mixed greens and aioli \$29 *f52*

TUNA TARTAR

Marinated vegetables, mango, fried glass noodles, cilantro, soy-ginger vinaigrette \$25 *f45*

CONCH FRITTERS

Pickled onion and spicy remoulade sauce \$22 *f40*

BEEF TATAKI

Seared beef served with a roasted onion puree, herb salad and balsamic glaze \$21 *f38*

GRILLED OCTOPUS

On a bed of mixed greens with spicy salsa \$20 *f36*

FRIED OR GRILLED CALAMARI

Remoulade sauce, marinara sauce and lemon wedge. \$18 *f32*

BUFFALO BURRATA

Freshly diced tomato, fresh basil, arugula and balsamic vinaigrette. \$22 *f40*

ANTIPASTA PLATTER

Selection of Italian cured meats, marinated olives, parmesan cheese, grilled vegetables, mozzarella and focaccia bread with tappenade \$22 *f40*

SOUP & SALADS

CARIBBEAN TOMATO AND PINEAPPLE GAZPACHO

Fresh blend of tomatoes, cucumber and pineapple \$9 *f16*

LOBSTER BISQUE

Served with chunks of lobster and cream of cognac \$14 *f25*

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed in Caesar dressing with croutons and parmesan cheese \$18 *f32*

ARUGULA PEAR & ROQUEFORT SALAD

Baby spinach, arugula, spiced candied pecan, sweet & savory bosc pear roasted in apricot nectar, Roquefort cheese and champagne vinaigrette \$18 *f32*

GREEN GARDEN SALAD

Oven dried tomatoes, grilled asparagus, marinated bocconcini and mixed greens tossed in balsamic vinaigrette \$17 *f31*

COMPRESSED TOMATO AND WATERMELON SALAD

Mozzarella foam and parsley oil \$16 *f29*

Add a protein to your salad:

Chicken \$5 *f9*

Shrimp \$7 *f13*

Tuna \$9 *f17*

Lobster \$12 *f22*

FROM THE SEA

WHOLE LOCAL SNAPPER

Rice and beans, wilted spinach Caribbean fish sauce \$35 *f63*

COCONUT CURRY LOBSTER

Spinach, lobster meat and coconut curry sauce served with basmati rice \$36 *f65*

WHOLE CARIBBEAN LOBSTER

Corn on the cob and roasted red potatoes MP

CARIBBEAN STYLE PAELLA

A taste of Spain in the Caribbean \$35 *f63*

BLACKENED TUNA STEAK

Pineapple relish, quinoa risotto and sautéed vegetables \$38 *f68*

SEAFOOD PASTA

Calamari, shrimp scallops and spicy tomato fondue over homemade fettuccine pasta \$37 *f67*

LOBSTER RAVIOLI

Homemade lobster filled raviolis in a saffron beurre blanc, fresh basil and parmesan cheese \$35 *f63*

GRILLED TIGER PRAWNS

Quinoa citrus salad, island slaw and garlic butter \$37 *f66*

15% service charge will be added to your check

FROM THE LAND

FILET MIGNON

Sauteed vegetables, potato terrine and mushroom jus \$52 *f94*

ISLAND STYLE CHURRASCO STEAK

Island rice & peas, tostones and chimichurri \$36 *f65*

GRILLED CHICKEN BREAST

Carrot ginger puree, sweet potato gnocchi and a whole grain mustard jus \$25 *f45*

CRISPY DUCK BREAST

Sweet mashed potatoes, wilted spinach and caramelized apples \$40 *f72*

GRILLED PORK CHOP

Brined all natural, hand selected French bone-in chop. Served with mashed potatoes and roasted apples \$36 *f65*

PISTACHIO CRUSTED LAMB CHOPS

Parsley flavored mashed potatoes, glazed carrots and roasted garlic \$48 *f87*

TRUFFLE RISOTTO

Creamy Arborio rice with mushrooms, truffle shavings and parmesan cheese \$32 *f58*

FETTUCCINE PRIMAVERA

Homemade pasta in creamy sauce with assorted vegetables \$24 *f43*