



SOUPS

LOBSTER BISQUE — 13.5

lobster chunks, cognac, lemon, crème fraiche, chive oil

HOT & COLD SOUP OF THE DAY — 8.5

please ask your server for daily recommendations

SALADS

BURRATA — 15.5

creamy soft cheese, arugula, local tomatoes, roasted pine nuts, roasted parma ham, aged balsamic reduction, basil oil, bread crisps

AVOCADO & BLACK TIGER SHRIMP — 14.5

avocado, crispy lemon tempura drops, pickled peppers, micro greens, chili dressing

EGGPLANT & GOAT CHEESE SALAD — 14.5

red beets, candied cashew nut, frisee lettuce, micro greens, aged balsamic reduction

SEAFOOD SALAD - 15.5

local wahoo, squid, shrimp, octopus, scallion, peppers, cilantro, scotch bonnet, lime-coconut sauce

ASPARAGUS SALAD — 14

goat cheese toast, frisee salad, chick peas, roasted local pepper coulis, black garlic, grapefruit, white onion dressing

CARIBBEAN LOBSTER SALAD — 16.5

local mango, peppers, scallions, avocado, local tomatoes, scotch bonnet aioli, avocado sorbet

STRAWBERRY SPINACH SALAD — 14.5

crumbled feta cheese, candied pecan, sundried cranberries, maple orange vinaigrette

CAESAR SALAD — 13.5

romaine hearts, shaved parmesan, anchovies, boiled quail egg, caesar dressing, croutons

APPETIZERS

PAN FRIED FOIE GRAS (3oz) — 22.5

black currant puree, micro greens, green apple puree, salted mango chutney, brioche

CRAB CAKES — 16.5

avocado-tomato salsa, mango-horseradish sauce

MUSHROOM RAVIOLI — 15.5

mushroom, garlic, sage, asiago cheese, cognac porcini mushroom sauce, truffle oil

DIVER SCALLOPS — 17.5

honey glazed, pan-fried, fennel puree, pomegranate reduction

BEEF SHORT RIBS — 15.5

coffee glazed, carrots, shallot puree, parma ham chips, red & yellow beets

CONCH FRITTERS — 14.5

beer battered, jerk aioli, pickled mango puree

ENTREES

FROM THE SEA

SEAFOOD CURRY — 39.5

lobster, shrimp, mussels, catch of the day, savory rice, mango chutney, papadam, curry oil

JUMBO SHRIMP — 49

saffron risotto, roasted zucchini, mango -pineapple salsa

LOBSTER — 39.5

pan roasted lobster, potato gratin, scallions, creamy chardonnay sauce

WAHOO — 37.5

bacon wrapped, shrimp risotto, arugula, vegetables, coconut beurre blanc

SEABASS — 43

crabmeat bits, herb pressed potato gratin, green pea puree, saffron sauce, chili oil

GROUPER — 37.5

pan roasted, wasabi mashed potatoes, walnut lemon parmesan crusted, vegetables, parsley caper sauce

FROM LAND

BONE-IN RIB EYE STEAK — 48

20 oz pan roasted, bone marrow crusted, roasted potatoes, truffle infused mushroom, red wine sauce, sauce béarnaise

CHATEAUBRIAND — 96

“FRANCHES POUR VOUS”

16 oz beef, scalloped potatoes, artichokes, parma ham wrapped asparagus, red wine shallots, mushroom, red wine truffle sauce

(for 2 people)

FILET MIGNON — 46

8 oz, mashed potatoes, caramelized onion, roasted vegetables, green peppercorn sauce

LAMB — 41

herb & dijon mustard crusted rack of lamb, scalloped potatoes, roasted vegetables, thyme jus, port wine reduction

CHICKEN — 32.5

filled with black forest ham, gouda cheese, artichoke heart, potato gratin, chicken jus

VEGETARIAN AND VEGAN

VEGETERIAN PASTA — 28.5

fusilli, roasted pumpkin, eggplant, mushroom, garlic, pine nuts, fresh basil, chili flakes, extra virgin olive oil, shaved manchego cheese

VEGAN CURRY — 32

roots vegetable, savory rice, mango chutney, papadam



Dishes may contain unspecified ingredients! Please notify your server for any food allergies.

6 CI\$ will be surcharged for split main courses

A service charge of 15% will be added to your final bill.