

APPETIZERS

New England Style Lobster & Clam Chowder

*Tender Clams, Caicos Lobster, Smoked Duck Bacon
Stewed With Potatoes, Onion, Garlic,
Finished with Truffle Oil*
21

Shrimp Spring Rolls (5)

*Crispy Shrimp Spring Rolls
Duo of Dipping Sauces
Ginger Sesame & Garlic Chili*
16

Burrata Salad

Baby Arugula, Red & Golden Beets,
Cherry Tomato, EVOO
and Aged Balsamic
24

Caesar Salad

Romaine Hearts, Moroccan White Anchovies
Parmesan Shavings, Hormel Bacon Bits
Herb Crouton with Homemade Caesar Dressing
16

Ceviche Mixto

Daily Catch, Octopus, Conch, Shrimp, Mango,
Pomegranate, Cucumber, Citrus, Chili
21

Beef Bao Buns (2 Pieces)

Pulled Beef Brisket, Pickled Cucumber,
Hoisin and Sesame
16

Oxtail Risotto

Braised Oxtail, Arborio Rice, English Peas
19

Steamed Edamame

Sweet & Spicy Garlic Sauce, Sesame
14

Frito Misto

Shrimp, Baby Calamari, Snapper, Shishito Pepper
Truffle Aioli & Salsa Verde
26

The Wedge

Iceberg Lettuce, Smoked Duck Bacon, Blue Cheese
Crumbles, Blue Cheese Dressing
18

LOCAL & CHEF'S DELIGHTS

Jerk Airline Chicken

Organic Chicken Breast Jerk Sauce Finished with Guinness
Island Peas & Rice, Cole Slaw
34

BBQ Ribs

Louisville Style Ribs, BBQ Jerk Sauce Finished with
Passion Fruit, Peas & Rice, Cole Slaw
36

Lamb Provencale

Provencal Herb Crust, Potato Pave
Grilled Asparagus Malbec Jus
56

Mediterranean - Style Mahi- Mahi Papillote

Cilantro Rice, Roma Tomato, Kalamata Olives,
Capers, Onion, Lemon, Oregano, EVOO
40

The Daily Catch

Pan Seared
Basmati Rice, Sautéed Seasonal
Vegetables
42

English Fish and Chips

Turks Head Beer Battered Cod Fillet
Fresh Garden Peas, House Tartar
House Cut Fries
38

Mai Thai Vegetable Curry

Melody of Seasonal Vegetables
Basmati Rice, Finished with Coconut Rum
28

Oven Roasted Airline Chicken Breast

Golden Double Cooked Celeriac Root,
Haricot vert, Creamy citrus Dijon Mustard Sauce
34

Steak Au Poivre

8oz Black Angus Beef Tenderloin Fillet, Broccolini,
Potato Pavé, Tobacco Onions, Peppercorn Sauce
52

Oxtail & Portobella Mushroom Pasta

Rich Oxtail & Mushroom Ragout,
Rigatoni Topped With Burrata
34

70/30 Dry Aged Angus Beef Burger

Brioche, Avocado, LTO, Dijon Mustard, Tobacco Onion
36

16oz 21 Day Dry-Age Boneless Rib-eye

Potato Pave, Haricot Vert, Malbec Jus
88

LOBSTER, Lobster & More Lobster

Mai Thai Curry Lobster

10 oz Sautéed Caicos Lobster, Basmati Rice
Sweet Bell Peppers, Onions, Red Curry
50

SURF & TURF

10oz Grilled Lobster & 8oz Fillet Mignon
Mashed Potato, Seasonal Vegetables
95

Caicos Lobster Rigatoni Vodka Pasta

Rigatoni With Spicy Creamy Vodka Rose Sauce,
Burrata, Chili Flakes and EVOO
50

Grilled Caicos Lobster

10oz Caicos Lobster, Basmati Rice
Sautéed Seasonal Vegetables
50



Vegetarian



Gluten Free



Spicy

All prices are subject to prevailing sales tax and 10% service charge

For parties of 8 or more an additional 10% gratuities will be added to the final bill