

# ***APPETIZERS***

## **Oxtail Ravioli 15**

Braised Jerk Oxtail, Butterbean Puree, Tomato Pepper Jam

## **Local Crudo 14**

Sliced Local Fish with Basil Oil, Apple, Star Fruit

## **Duck Duo 15**

House Cured Duck Breast, Foie Gras Brulee, Sweet n Sour Figs, Arugula

## **Fresh Catch Ceviche 13**

Pickled Spiced Onions, Jicama, Scallion, Oranges

## **Crispy Octopus 17**

Coriander toasted Octopus, Local Herbs Salad, Butterbeans, Red Pepper Sauce

## **Pork n Scallop 16**

Pork Belly Porchetta, Seared Scallop, Apple, Pear and Celery Salad, Sauce Amatriciana

## **Tuna Sashimi 14**

Sliced Local Tuna, Fried Avocado, Pickled Jicama, Spiced Unagi sauce,  
Wasabi Greens, Spiced Aioli

## **Burrata 15**

Local Tomato, Local Arugula, Aged Balsamic

## **Catch Croquettes 11**

In House Smoked Local Fish, Spiced Tartar Sauce

## **Bresaola 13**

Thin Sliced House Cured Beef, shaved Parmesan, Local Arugula

## **Tuna and Wahoo Tartare 15**

Diced Local Tuna and Wahoo, Seaweed Salad, Avocado, Sesame Soy Dressing  
Wonton Chips

## **Mussels 13**

Leeks, Garlic, White Wine, Butter, Tomato

## **Cracked Conch 13**

Lightly Breaded, Spiced Tartar Sauce

# ***SALADS***

## **House Salad 7**

Local Greens, Carrot Ginger Orange Vinaigrette, Local Tomatoes, Cucumbers, Onions

## **Beet Salad 11**

Local Arugula, Roasted Beets, Oranges, Pickled Onions, Crispy Goat Cheese, Beet Vinaigrette

## **Kale Salad 9**

Local Kale, Pomegranate, Pickled Jicama, Feta Croutons, Lemon Thyme Season Pepper Vinaigrette

## ***FROM THE SEA***

### **Snapper and Shrimp 31**

Local Red Snapper, Cajun Shrimp, Broccolini and Green Bean Amandine, Crispy Plantain, Lemon Herb Butter Sauce

### **Bouillabaisse 40**

Sea Bass, Lobster, Mussel, Shrimp and Scallop Lemon Grass Skewer, Fennel Tomato Saffron Broth, Potatoes and Leeks

### **Crusted Mahi Mahi 29**

Pink Peppercorn and Panko Crusted Mahi Filet, Roasted Pumpkin, Sautéed Callaloo, Coconut Pumpkin Sauce

### **Seared Tuna 32**

Asian Marinated Local Tuna Steak, Sesame Cabbage, Shitake, Green Bean Salad

### **Crispy Trigger 28**

Fried Crispy Trigger, Escovitch, Creole Whipped Potatoes, Tartar Sauce

### **Seafood Pasta 31**

Linguine with Shrimp, Scallops, Mussels, Lobster, Fresh Fish, Crab, Tomato Saffron Sauce

### ***CATCH OF THE DAY M/P***

Grilled or Blackened, Roasted Potato, Vegetables

With the choice of:

-Lemon Butter Sauce

-Chimichurri

## ***FROM THE LAND***

### **Duck Frites 28**

Crispy Duck Confit, House Cut Fries, Kale and Pumpkin Salad

### **Harissa Crusted Rack of Lamb 37**

Couscous Salad with Cucumber, Tomato, Herbs and House Made Merguez Sausage

### **16 oz 35 Day Dry-Aged Rib Eye 44**

Or

### **8 oz Angus Beef Fillet 40**

Roasted Brussels Sprouts, New Potatoes, Pearl Onions, Shiraz Demi

### **Jerk Chicken Roulade 25**

Stuffed with Jerk Spinach Mousse, Mashed Potatoes, Local Vegetables, Red Pepper Demi

### **Bone In Short Rib 32**

Roasted Carrots and Parsnips, Celery Root Puree, Jus