

# ***APPETIZERS***

## **Catch Ravioli 16**

Homemade Fresh Catch and Seafood Ravioli, Lobster Bisque, Toasted Almonds, Arugula Pesto

## **Local Crudo 14**

Sliced Local Fish with Basil Oil, Apple, Star Fruit

## **Fresh Catch Ceviche 13**

Pickled Spiced Onions, Jicama, Scallion, Oranges

## **Crispy Octopus 17**

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

## **Pork Belly 14**

Crispy, Carrots and Star Anise Puree, House Pickled Carrots,  
Local Star Fruit and Seasonal Pepper Salsa

## **Tuna Sashimi 15**

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

## **Burrata 14**

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, Cherry Tomato

## **Cracked Conch 14**

Tenderized Lightly Breaded Local Conch, Homemade Remoulade Sauce

## **Catch Tasting Plate 18**

Fresh Catch Ceviche, Tuna Sashimi, Tuna and Wahoo Tartare, Local Crudo

## **Oxtail Ravioli 15**

Braised Jerk Oxtail, Butterbean Puree, Tomato Pepper Jam

# ***SALADS***

## **House Salad 7**

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

## **Kale Salad 9**

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

## **Beet Salad 11**

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

\*15% Automatic Gratuity will be added to your check

## ***CATCH OF THE DAY***

**Served Grilled or Blackened with House Salad, Fries or Vegetable**

Ask your server for our daily Selection

*(Any side substitutions or increase will reflect an extra charge)*

## ***MAIN COURSES***

### **Local Tuna Nicoise 21**

Seared Local Tuna, Green Beans, Red Onions, Boiled new Potato, Hard Boiled Egg, Olives

### **Crispy Escovitch Sandwich 19**

Crispy Fried Local Catch, Escovitch Marinated Vegetables, Spiced Tartar Sauce

### **Fish Tacos 19**

Local Fish, Cabbage, Avocado, Pico De Gallo, Lime Cream

### **Lobster Roll 24**

Dill, Lemon and Black Pepper Aioli on a Housemade Potato Roll

### **House Burger 14**

Grilled Burger with Home Cured Porchetta Bacon, Muenster Cheese, French Onion Aioli, Tomato Pepper Jam, Lettuce, Tomato, Onion

### **Lobster Benedict 19**

Butter Poached Lobster, soft poached eggs, served on a Housemade Cheddar Biscuit

### **Truffled Benedict 15**

Mushroom Truffle and Spinach, soft poached eggs, served on a Housemade Cheddar Biscuit

### **Cayman Style Fish 19**

Grilled Fresh Catch, Coconut Rice and Cayman Sauce

### **Steak Sandwich 19**

Toasted Ciabatta, Caramalized Onion Aioli, Sautéed Mushrooms and Bell Peppers

### **Jerk Chicken Quinoa Salad 14**

Quinoa Tossed with Pumpkin, Beets, Arugula, Cucumbers and Tomatoes in Red Wine Vinaigrette  
Topped with Grilled Jerk Chicken

### **Seafood Pappardelle 26**

Homemade Pappardelle, Lobster Tail Chunks, Octopus, Mussels, Olives, Capers, Tomato Sauce