

# ***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

## ***FROM THE SEA***

### **Steamed Local Grouper 32**

Asian Glaze, Wasabi Aioli, Potato Mash, Bok Choy

### **Snapper and Shrimp Cayman Style 31**

Local Red Snapper, Jumbo Shrimp, Sweet and Spicy Pepper and Onion Sauce, Coconut Rice, Vegetables

### **Catch Mixed Grill 39**

Half Lobster Tail, Fresh Catch, Shrimp, Market Vegetables, Grilled Lime and Pineapple

### **Crusted Mahi Mahi 29**

Pink Peppercorn Panko Crusted Mahi, Carrot and Coconut Smash, Tomato Confit, Sauteed Bok Choy

### **Seared Tuna 33**

Eggplant and Potato Mash, Tomato and Olive Relish, Pickled Eggplant, Basil Oil, Aged Balsamic

### **Crispy Trigger 29**

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

### **Seafood Pappardelle 32**

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

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

Grilled or Blackened, Roasted Potato, Vegetables

With the Choice of:

-Lemon Butter Sauce

-Chimichurri

## ***FROM THE LAND***

### **Braised Lamb Shoulder 30**

Zucchini and Basil Puree, Ratatouille, Roasted Fingerling Potato, Red Wine Jus

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

### **18 oz Angus Beef Bone in Rib-Eye 48**

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

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