

APPETIZERS

Local Crudo 14

Sliced Local Fish with Basil Oil, Local Fruit

Fresh Catch Ceviche 13

Pickled Spiced Onions, Jicama, Scallion, Oranges

Crispy Octopus 17

Coriander toasted Octopus, Butterbeans, Sofrito, Chili Aioli

Smoked North Sound Chowder 12

Smoked Fresh Catch, Scallion, Red Pepper

Tuna Sashimi 15

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

Burrata 14

Focaccia, Local Tomato, Basil, Extra Virgin Olive Oil, Aged Balsamic

Catch Croquettes 11

Smoked Local Fish, House Pickles, Tartar Sauce

Bresaola 13

Thin Sliced House Cured Beef, shaved Parmesan, Spicy Greens, Fresh Horseradish

Tuna and Wahoo Tartare 15

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

Cracked Conch 14

Fried Local Conch, Escovitch, Tartar Sauce

Catch Tasting Plate 18

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

Oxtail Ravioli 15

Butterbean Puree, Onion Pepper Jam, Demi

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

Roasted Beets, Spicy Greens, Orange Supreme, Poppy Seeds, Cashew Yogurt Vinaigrette

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 Onion, Potato, Soft Boiled Egg, Olives

Crispy Escovitch Sandwich 19

Fried Local Catch, Escovitch, Tartar Sauce, Fries

Fish Tacos 15

Fresh Catch, Cabbage, Avocado, Pico De Gallo, Lime Cream

Jerk Chicken Sandwich 16

Jerk Marinated Chicken Thigh, House Roll, Escovitch, Fried Onions, Chili Aioli, Fries

Lobster Roll 24

Buttered Roll, Caribbean Lobster, Celery, Chili Aioli, Lime, Fries

House Burger 17

Bacon, Cheese, French Onion Aioli, Tomato Pepper Jam, Lettuce, Tomato, Onion, Fries

Cayman Style Fish 21

Fresh Catch, Coconut Rice, Sweet and Spicy Pepper and Onion Sauce

Mahi Mahi Schnitzel 21

Pan Fried, Mustard Butter, Roasted Vegetables, Fries

Cayman Style Beef Hoagie 18

Buttered Roll, Cayman Style Braised Beef, Peppers, Onions, Pickled Red Cabbage, Fries

Jerk Chicken Quinoa Salad 17

Jerk Chicken Thigh, Quinoa, Caramelized Plantain, Pumpkin, Arugula, Cucumber, Tomato, Seasoning Pepper Vinaigrette

Catch Curry 19

Ask your server for our daily rotation of globally inspired curries

Seafood Pasta 25

Pappardelle, Fresh Seasonal Seafood, Tomato Sauce

Accompaniments 4.5

Fries

Coconut Rice and Beans

Pumpkin and Callaloo
Caramelized Plantain