

APPETIZERS

Smoked Wahoo Carpaccio 14

Basil Oil, Local Fruit Garniture

Fresh Catch Ceviche 13

Pickled Onions, Jicama, Scallion, Oranges

Crispy Octopus 17

Coriander toasted Octopus, Butterbeans, Sofrito, Chili Aioli

Smoked North Sound Chowder 12

Smoked Fresh Catch, Tomato and Coconut Broth, Scallion, Red Pepper

Tuna Sashimi 15

Sliced Local Tuna, Fried Avocado, Pickled Jicama, Unagi sauce,
Chili 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 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

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, Lettuces, Orange Supreme, Poppy Seeds, Cashew Yogurt Vinaigrette

FROM THE SEA

Seared Tuna 33

Passion Fruit Brown Butter Sauce, Whipped Potato, Roasted Brussels Sprout,
Roasted Red Pepper, Capers, Parsley

Grouper & Clams 33

Little Neck Clams, Pommes Parmentier, Roasted Cauliflower, English Peas
Cilantro and Coconut Broth

Snapper and Shrimp Cayman Style 31

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

Mahi Mahi Schnitzel 29

Whipped Potato, Roasted Vegetables, Mustard Butter

Crispy Trigger 29

Fried Crispy Trigger, Whipped Potato, Escovitch, Tartar Sauce

Lobster Rigatoni 30

Lobster Bolognese, Herbed Bread Crumb

Seafood Pappardelle 32

Homemade Pappardelle, Fresh Seasonal Seafood, Olives, Capers, Tomato Sauce

Catch Curry 27

Ask your server for our daily rotation of globally inspired curries

CATCH OF THE DAY M/P

Grilled or Blackened, Roasted Potato, Vegetables, Carrot Butter

With the Choice of a sauce (extra sauce \$2):

-Lemon Butter Sauce

-Sauce Martinique

-Mustard Butter

FROM THE LAND

Roasted Rack of Lamb 34

Harissa and Yogurt Marinated Lamb, Moroccan Cous Cous, Golden Raisin
Charred Cucumber and Mint Salad

8 oz Angus Beef Fillet 40

Whipped Potato, Parmesan Stuffed Tomato, Red Wine Demi-Glace

Add 4oz Lobster Tail \$8

1/2 Jerk Chicken al Mattone 27

Coconut Rice and Beans, Fried Onion, Caramelized Plantain

ACCOMPANIMENTS:

Coconut Rice and Beans 6

Whipped Potato	5
Caramelized Plantain	6
Roasted Vegetables	7