Caught you looking for another page of desserts didn’t we?

“Desserts are the fairy tales of the kitchen, a happily-ever-after to supper.”

Terri Guillemets
Special Coffees

<table>
<thead>
<tr>
<th>Coffee Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Espresso</td>
<td>5</td>
</tr>
<tr>
<td>Café Latté</td>
<td>6.50</td>
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<tr>
<td>Cappuccino</td>
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<tr>
<td>Café Mocha</td>
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</tbody>
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Bermuda Coffee
Black Seal rum, Bermuda Gold liqueur, coffee and fresh whipped cream

Jamaican Coffee
Tia Maria liqueur, coffee and fresh whipped cream

Mellow Monk
Baileys Irish Cream, Frangelico, coffee and fresh whipped cream

Pickled Onion Coffee
Bacardi Oakheart spiced rum, white Creme de Cacao, coffee and fresh whipped cream

Fried Green Banana Coffee
Banana liqueur, Goldschlager, coffee and fresh whipped cream

Mutiny on the Bounty Coffee
Malibu rum, Dark Creme de Cacao, coffee and fresh whipped cream

Peppermint Paddy Coffee
Baileys Irish Cream liqueur, peppermint schnapps, coffee and whipped cream

Desserts

(all made fresh in house... really!)

Churros $10
Freshly fried Mexican donuts, Ibarra chocolate, salted caramel and blueberry dipping sauces, fresh fruit

New York Cheesecake $10
Delightfully simple, oven baked, graham crust & strawberry coulis

Guava and Cheese Spring Rolls $10
Crispy fried sweet guava and savory cream cheese spring rolls, salted caramel for dipping and crème anglais

Brownie Banana Split $10
House made brownie, sliced banana, caramel sauce, raspberry compote, Bailey’s vanilla bean ice cream and whipped cream

Dark Chocolate Salted Caramel Pie $10
Oreo cookie crust, salted caramel filling, dark chocolate ganache topping

Pineapple Upside Down Cake $10
Oven baked, sour cream icing, candied pecans, Baileys Dark and Stormy ice cream
Appetizers

**Bermuda Fish Chowder** 9
Topped with a bread stick

**Soup of the Day** 9

**Avocado Egg Rolls** 15
Avocado, sun-dried tomato, red onion & cilantro fried in a crisp wrapper, soy-cashew dipping sauce

**Ha-Cha-Cha Chicken Wings** 16
Tossed in a spicy house made jerk sauce and served with a cooling cucumber yogurt dip

**Crisp Calamari** 16
Succulent rings tossed in spiced flour & fried, with sweet chili and tzatziki sauces, great to share!

**Pickled Nacho’s** 13
Corn tortilla chips with a pepperjack - parmesan - cheddar cheese sauce, topped with a tomato and onion salsa & sliced jalapenos

**Crissy Dry Pork Ribs** 16
Braised pork ribs, finished crisp, peanuts, scallions cracked pepper & hoisin soy sauce

**Cast Iron Shrimp** 17
Sizzling with garlic, butter, bacon jam and white wine, fresh baguette to dip

**Pizza Sticks** 13
Topped with smoked mozzarella, marinara sauce, Parmesan and garlic herb olive oil

**Korean Fried Cauliflower** 15
Crisp fried florets tossed in a spicy gochuchang sauce for dipping.

Salads

**Mixed Green Salad** 12
Mixed lettuces, tomatoes, scallions, peppers, cucumber & a balsamic soy vinaigrette

**Caesar Salad** 13
Romaine lettuce, lemon and garlic dressing, with fresh grated Parmesan and crisp Italian croutons

**Spinach Salad** 15
Toasted pumpkin seeds, chopped pears and apples, dried cranberries, boiled egg, crumbled feta cheese, sherry wine vinaigrette

Add Jerk Salmon... 9
Add Grilled NY Steak... 10

**Beet and Goat Cheese Salad** 16
Oven roasted beets, pistachio crusted goats cheese, butter lettuce and spinach leaves, walnuts, sliced apples and an orange basil dressing

**Super Food Vegan Bowl** 21
Roasted beets, blackberries, house kimchi, carrots, spinach, almonds, quinoa, broccoli, squash, ginger passionfruit vinaigrette

Add salmon or shrimp $9

Bespoke Burgers

Served with spiced peanut coleslaw, seasoned fries or house salad

**21 Club Burger** 18
Bacon onion jam, sliced provolone, truffle mayonnaise

**Cock n’ Feather Burger** 18
Melted mozzarella, crunchy potato chips, apple wood smoked bacon

**The Classic Burger** 18
Sautéed fresh mushrooms, sautéed red onions with smoked bacon and sliced Swiss cheese

**Chicken Burger** 18
Monterey Jack cheese, local loquat chutney, crispy onions

**Housemade Vegan Burger** 17
Cauliflower and lentil patty, house barbeque sauce, arugula pesto

Between Bread

Served with spiced peanut coleslaw, seasoned fries, or house salad

**Grilled Fish Sandwich** 20
Local when available. Chili lime marinade, pickled cabbage, avocado salsa, toasted foccacia bun

**NY Strip Sandwich** 21
Pounded thin, espresso honey butter, red chimichurri, toasted baguette

**Avocado Roast Turkey** 16
Thinly sliced, butter lettuce, avocado, roasted tomatoes, jerk mayo, toasted bun

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02/19

Not including 17% service charge
## Sliders & Wraps

Served with spiced peanut coleslaw, seasoned fries, or house salad

**Rockfish Tacos 22**
Bermuda Rockfish, chipotle slaw, cheddar cheese, flour tortillas

**Arabian Lamb Wrap 21**
Slow oven roasted leg of lamb marinated in aromatic herbs & spices, char grilled, sliced in a herbed tortilla, tomatoes, cucumber & tzatziki

**Fried Chicken Sliders 18**
Seasoned flour, crispy fried, house made hot sauce, melted mozzarella, Kings Hawaiian buns

**Wahoo Sliders 18**
Char grilled, local loquat jam, crispy onions, Kings Hawaiian buns

**Crisp Chicken Wrap 17**
Panko fried chicken, sriracha mayo, avocado, mozzarella, charred onions

## Bowls

**Thai Seafood Hot Pot 28**
Market fresh seafood in a coconut milk, ginger, cilantro, chili and noodle broth

**Bow Tie Chicken Pasta 23**
*Bermuda’s most popular dish!*
Char grilled chicken, tomato, broccoli and roasted red pepper with farfalle pasta, in a white wine parmesan cream sauce

**Kung Pao Chicken 23**
sweet and sour chicken, crispy canton noodles, romaine, roasted cashews, carrots and peppers

**Coconut Curry Salmon 23**
Spicy coconut curry sauce, carrots, roasted peppers, brown rice, scallions and peanuts

**Seared Yellowfin Tuna 25**
mango, avocado, cucumber, edamame, crisp wontons, greens, sweet wasabi, ponzu dressing

## Brick Oven Flatbreads

**BBQ Chicken 22**
Pulled chicken, house BBQ sauce, diced pimentos, scallions, smoked mozzarella

**Hearty Meat 22**
Chourico sausage, ground beef, crispy bacon, pepperoni, mozzarella cheese

**Thai Shrimp 23**
Soy and ginger marinade, julienne veg, peanut sauce, mozzarella cheese, cilantro

**Chicken and Basil Pesto 21**
Creamy ricotta, marinara, parmesan, fresh basil pesto

**Kobe Meatball Pizza 21**
House made meatballs, marinara, fresh basil, parmesan, fresh mozzarella

**Veg Head 20**
Roasted mushrooms, blue cheese, crispy onions, arugula walnut pesto

## Plates

**Dockyard Brewing Co. Beer Battered Fish & Chips 26**
Succulent grouper fillets, served in a basket with spiced French fries, malt vinegar, and tartar sauce

**Seared Rockfish 31**
Plantain crusted, peas and rice, local loquat chutney

**Grilled Petite Filet Mignon 30**
Beef tenderloin, parmesan truffle mash, honey sage carrots, house made steak sauce

**Vegetarian Tostadas 24**
Crispy corn tortilla, sautéed vegetables, shredded cabbage, spicy marinara, feta cream, guacamole, side green salad

**Char Grilled Salmon Filet 29**
Orange and balsamic glaze, quinoa, roasted brussels, red chimichurri

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Appetizers

Blackened Rockfish Tacos 19
Bermuda Rockfish, fresh tomato, chipotle slaw, flour tortillas & cheddar cheese

Crisp Calamari 16
Succulent rings tossed in spiced flour & fried, sweet chili and tzatziki sauces, great to share!

Ha-Cha-Cha Chicken Wings 16
Tossed in a spicy house made jerk sauce and served with a cooling cucumber yogurt dip

Pickled Nacho’s 1350
Corn tortilla chips with a pepper jack- cheddar cheese sauce, tomato & onion salsa and sliced jalapenos

Cast Iron Roasted Mussels 1750
Wild P.E.I. mussels served sizzling hot, fragrant and steaming. Cajun lime butter, baguette

Fried Chicken Sliders 1750
Seasoned flour, crispy fried, house made hot sauce, melted mozzarella, Kings Hawaiian buns

Pizza Sticks 13
Topped with smoked mozzarella, marinara sauce, Parmesan and garlic herb olive oil

Cast Iron Shrimp 17
Sizzling with garlic, butter, bacon jam and white wine, fresh baguette to dip

Crispy Dry Pork Ribs 16
Braised pork ribs, finished crisp, peanuts, scallions cracked pepper & hoisin soy sauce

Wahoo Lettuce Wraps 17
Smoked local wahoo, hoisin soy sauce, carrots, fried noodles, cilantro, peanuts "tofu available"

Avocado Egg Rolls 1550
Avocado, sun-dried tomato, red onion and cilantro fried in a crispy wrapper served with a soy-cashew dipping sauce

Korean Fried Cauliflower 15
Crisp fried florets tossed in a spicy gochuchang sauce for dipping.

Soups & Salads

Bermuda Fish Chowder 950
Topped with a bread stick

Soup of the Day 9

Mixed Green Salad 1275
Mixed lettuce, tomatoes, scallions, peppers, cress, cucumber & a balsamic soy vinaigrette

Caesar Salad 1350
Romaine lettuce, lemon and garlic dressing, with fresh grated Parmesan and crisp Italian croutons

Spinach Salad 15
Toasted pumpkin seeds, chopped pears and apples, dried cranberries, boiled egg, crumbled feta cheese, sherry wine vinaigrette

Brick Oven Flatbreads

BBQ Chicken 22
Pulled chicken, house BBQ sauce, diced pimentos, scallions, smoked mozzarella

Hearty Meat 22
Chourico sausage, ground beef, crispy bacon, pepperoni, mozzarella cheese

Thai Shrimp 23
Soy and ginger marinade, julienne veg, peanut sauce, mozzarella cheese, cilantro

Chicken and Basil Pesto 2150
Creamy ricotta, marinara, parmesan, fresh basil pesto

Kobe Meatball Pizza 2150
House made meatballs, marinara, fresh basil, parmesan, fresh mozza

Veg Head 20
Roasted mushrooms, blue cheese, crispy onions, arugula walnut pesto

Not including 17% service charge
**Fish**

**Seared Snapper 32**
Plantain crusted, peas and rice, chili lime butter sauce.

**Pan Seared Rockfish 37** *(local when available)*
Line caught, roasted garlic mashed potatoes, sautéed market veg, local loquat chutney

**Char Grilled Salmon Filet 32**
Orange and balsamic glazed, potato gnocchi, roasted brussels, avocado salsa

**Pan Fried Wahoo 33** *(local when available)*
Served with sautéed green beans, barley risotto, orange curry sauce, mango onion chutney

**Grilled Yellowfin Tuna 33** *(local when available)*
Chili and garlic rub, tomato sofrito butternut squash, green beans, charred tomatillo salsa

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**Steakhouse Corner**

As the proud winner of The American Angus Association’s “Tradition of Excellence” award, our chefs carefully cut & trim all our beef in house for over 30 years.

“Less than 8% of all USDA Choice and Prime beef qualifies as Certified Angus Beef”

**Succulent Rib Eye 41**
14oz. served with butternut squash & cheese gratin, almond beans and a dark rum roasted shallot demi-glace

**Classic New York Strip 39**
12 oz. served with bacon Brussel sprouts, truffle parmesan fries, house made steak sauce

**Filet Mignon 40**
8 oz. served with truffle and cheddar double baked potato, honey sage carrots and herbed butter

**Chef Sliced Flatiron 33**
10 oz. with a tomato fresh mozzarella gnocchi bake, char grilled asparagus and chimichurri

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**Bowls**

**Thai Seafood Hot Pot 29**
Market fresh seafood in a coconut milk, ginger, cilantro, chili and noodle broth

**Bow Tie Chicken Pasta 24** *Bermuda’s most popular dish!*
Char grilled chicken, tomato, broccoli and roasted red pepper with farfalle pasta, in a white wine parmesan cream sauce

**Kobe Beef & Mushroom Stir Fry 28**
Exclusive Kobe beef strips, mixed mushrooms, bell peppers, broccoli& teriyaki sauce tossed over basmati rice

**Kung Pao Chicken 24**
Flash seared sweet and sour chicken, crispy canton noodles, roasted cashews, carrots and peppers

**Super Food Vegan Bowl 21**
Roasted beets, blackberries, house kimchi, carrots, spinach, almonds, quinoa, broccoli, squash, ginger passionfruit vinaigrette

*Add salmon or shrimp $9*

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**Plates**

**St. Louis Ribs 27**
Slow cooked in molasses BBQ sauce, with market vegetables and buttermilk mash

**Lamb Rack Chops 35**
Char grilled lean New Zealand lamb, served with truffle mashed potatoes, vegetables and a house made chimichurri sauce

**Vegetarian Tostadas 26**
Crispy corn tortilla, sautéed vegetables, shredded cabbage, spicy marinara, feta cream, guacamole, side green salad

**Chicken Saltimbocca 28**
Chicken breast wrapped in prosciutto ham and sage, baked and served with mac n cheese, sautéed spinach and sundried tomato demi-glace