



Starters

Lightly Curried Roasted Pumpkin Soup GF pepitas, roast pumpkin, green onion, maple syrup	18
Caribbean Conch Chowder GF root vegetables, bell pepper, celery	22
Jamaican Jerk Shrimp GF local spiced rub, confit garlic, roasted mini peppers, rice skillet, citrus & thyme butter	29
Char Grilled Barbecue Octopus GF pineapple compote, edamame, kimchi	28
Steamed Chicken and Scallion Dumplings black bean soy, mirin	26
Butter Lettuce GF watermelon, char grilled sweet corn kernels, radish, fine herb, champagne vinaigrette	18

From The Garden

Little Gem "Caesar Style" Salad marinated cherry tomato, focaccia crouton, white anchovy, parmesan, bacon, housemade Caesar dressing	22
Green Goddess garden greens, avocado, cucumber, candied hazelnut, herbs, goddess dressing	22

Raw Bar

Sushi Plate GF yellowfin tuna and salmon sushi, wasabi, tobiko, pickled ginger, soy	24
Beef Tenderloin Carpaccio GF Parmesan Reggiano, capers, Dijon aioli, red wine dressing	28
Chilled Soba Noodles House hot smoked salmon, toasted sesame seeds, soy, honey and lime dressing, shaved baby carrots, cashews, edamame, shaved radish, scallions and lightly pickled vegetables	26
Yellowfin Tuna Tataki GF Togorashi rice crisp, avocado mousse, red pickled onion	28
Tropical Shrimp Tostones GF fried plantain, avocado mousse, papaya salsa	28
Californian White Sturgeon Caviar mini toasted english muffin, egg mimosa, red onion, 1 oz.	120

Sides

Jasmine Rice Veg/Vegan/GF	8
Sauteed Mushrooms, garlic butter and thyme Veg/GF	12
Potato Puree Veg/GF	10
Fries with Truffle and Parmesan Veg/GF	12
Fries Vegan/GF	10
Char Grilled Broccolini, olive oil, garlic parmesan Veg/can be vegan with no parmesan/GF	10
Local Peas and Rice Veg/Vegan/GF	9
Barbeque Sweet Corn with herb and jalapeno butter Veg/GF	8
Char Grilled Vegetables Veg/Vegan/GF	12
Fried Brussels Sprouts with Sweet Soy and Chili Veg/Vegan	12
Sweet Potato Fries Veg/Vegan/GF	10



From the Char Grill

**served with potato mash and baby carrots

Char Grilled 1855 Branded Black Angus Tenderloin 8oz. GF	49
Char Grilled 1855 Branded Black Angus Prime Rib Bone In 16 oz. GF	64
Reef & Beef GF	70
Australian Wild Caught Gulf Skull Island U5 Prawns and 8 oz. 1855 Prime black angus tenderloin	
Choice of Sauces: House steak and red wine jus, Argentinian chimichurri, mushroom au jus GF	

Mains

Roasted Saltwater Cured Boneless Half Chicken GF	39
with rosemary, garlic, balsamic vinegar and herb oil, mash potato, broccolini, fried sage, light chicken jus	
Australian Lamb Rack GF	48
roasted fingerling potato, baby carrots, pearl onions, basil pesto, rosemary jus	
Australian Wild Caught Gulf Skull Island U5 Prawns GF	55
butter poached in Bambarra black rum, lime, garlic, chili, butter, spicy crushed potato, local cabbage slaw	
Fresh Locally Harvested Filet of Blackened Grouper GF	45
peas and rice, fresh mango chili, lime, green onion salsa, fried plantain crisps, arugula	
Citrus Soy Glazed Sesame Crusted Fresh Filet of Salmon GF	44
char grilled asparagus, steamed white rice, orange and fennel salad	
Caribbean Mahi Mahi and Jumbo King Prawn GF	44
red coconut curry, carrots, chayote, steamed jasmine rice	
Beef Cheek GF	42
slow braised Caribbean spiced beef cheek, scotch bonnet chili, tomato, allspice & thyme, butter beans, grits, fried chorizo	
Char Grilled 16 Oz Sous Vide Pork Cutlet GF	45
served with sautéed green apple and honey, mash potato, smokey chipotle and black bean sauce	
Roasted Cauliflower Steak GF/Low Carb	39
truffle, bacon, carbonara style sauce, parmesan, and crisp bacon bits	

Pasta

*Gluten free pasta available on request

Shrimp Fettuccine	APP SIZE \$30 MAIN \$40
steamed Shrimp, served with garlic, chili, olive oil, lime juice, cherry tomatoes, red sauce and fresh basil	
Creamy Chicken Pasta	APP SIZE \$24 MAIN \$34
linguine, bacon, green peas, broccolini, parmesan	
Traditional Italian Style Beef Brisket Bolognese Linguine	APP SIZE \$25 MAIN \$36
onion, garlic, bacon, fresh sage, rosemary, thyme, red wine, tomatoes, parmesan	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if anyone in your party has food allergies or dietary restrictions | Prices are listed in US Dollars and are subject to a 12% tax. Gratuity is at one's discretion (suggested minimum of 15%).