

Starters

Lightly Curried Roasted Pumpkin Soup GF pepitas, roast pumpkin, green onion, maple syrup	18
Caribbean Conch Chowder 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 GF black bean soy, mirin	26

From The Garden

Butter Lettuce GF avocado, watermelon, radish, fine herb, champagne vinaigrette	18
Little Gem "Caesar Style" Salad marinated cherry tomato, focaccia crouton, white anchovy, parmesan, bacon, housemade Caesar dressing	22
Green Goddess garden greens, cucumber, candied hazelnut, herbs, goddess dressing	22

Raw Bar

Sushi Plate GF yellowfin tuna and salmon sushi, wasabi, tobiko, pickled ginger, soy	28
W Black Australian Wagyu Sirloin Blackened Tataki GF sesame seaweed salad, sliced red radish, wasabi, rice vinegar, soy, lime	28
Fresh Salmon Gravlax GF pickled fennel, citrus soy, orange segments, puffed quinoa	28
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

Pasta

*Gluten free pasta
available on request

Lobster Fettuccini fresh local steamed Turks lobster, served with garlic, chili, olive oil, lime juice, cherry tomatoes, red sauce and fresh basil	44
Creamy Chicken Pasta linguini, bacon, green peas, broccolini, parmesan	34

From the Char Grill

**served with potato mash and baby carrots

1855 Branded Black Angus Tenderloin 8oz. GF	49
1855 Branded Black Angus Prime Rib Bone In 16 oz. GF	64
Reef & Beef GF	85
fresh local butter poached half lobster tail and 8 oz. 1855 Prime black angus tenderloin	
Pork Tomahawk Cutlet 16oz GF	45

Choice of Sauces:

House steak and red wine jus, Argentinian chimichurri,
mushroom au jus GF

Mains

Brick Roasted Boneless Saltwater Cured Half Chicken GF	39
sage, potato puree, broccolini, light chicken jus	
Australian Lamb Rack GF	48
roasted fingerling potato, baby carrots, pearl onions, basil pesto, rosemary jus	
Fresh Locally Harvested Turks Lobster GF	55
butter poached in Bambara 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	
Black Sesame Crusted Fresh Filet of Salmon GF	44
Steamed rice, char grilled asparagus, citrus wasabi ponzu sauce	
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	
Roasted Cauliflower Steak GF/Low Carb	39
truffle, bacon, carbonara style sauce, parmesan, and crisp bacon bits	

Sides

Jasmine Rice Veg/Vegan/GF	8
Sauteed Crimini 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
Broccoli, 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