



STARTERS

CRISPY RICE TRIO GF, DF 24

Crispy rice topped with delicate stone crab, fresh avocado and spicy tuna, finished with a sweet soy glaze and sriracha mayo.

STONE CRAB CLAWS GF, DF 38

Half a pound of fresh, local stone crab claws served with a tangy key lime dipping sauce and a lemon wedge.

CONCH CHOWDER DF 14

Rich tomato broth filled with tender conch, fresh local herbs, diced carrots and potatoes and served with grilled island bread.

LOBSTER SPRING ROLLS GF, DF 22

Filled with lobster meat, crisp veggies and herbs wrapped and fried until golden and served with sweet Thai chili sauce.

CHARCUTERIE BOARD 34

Featuring housemade candied pineapple, jerk-spiced nuts, crackers and a selection of artisan cheeses and cured meats.

CONCH FRITTERS 14

Golden-brown fritters packed with fresh caught conch and island herbs and spices, served with a zesty dipping sauce.

SIDES MASHED POTATOES 8 ROASTED FINGERLING POTATOES 8 GRILLED VEGETABLES 12 JASMINE RICE 6 FRENCH FRIES 7 SWEET POTATO FRIES 8

SALADS Add grilled chicken +10, shrimp +12, or lobster +27

CAESAR SALAD 22

Crisp romaine tossed in creamy Caesar dressing, topped with shaved parmesan, house-made croutons and a lemon wedge.

LOCAL ARUGULA SALAD GF 20

Peppery Eleuthera-grown arugula with shaved parmesan, toasted pine nuts and a tangy lemon vinaigrette.

TOMATO & BURRATA SALAD GF 24

Creamy burrata with ripe tomatoes, pine nuts, fresh basil and pesto drizzled with olive oil and balsamic reduction.

FIELD-TO-FORK SALAD GF 22

Fresh greens with avocado, quinoa, dried cranberries, pomegranate, pepitas, feta cheese and our house vinaigrette.

MAINS

CATCH OF THE DAY 52

Locally sourced fish prepared with seasonal island flavors served with your choice of two sides. Ask for today's selection.

GRILLED SPINY LOBSTER GF 54

Tender Bahamian lobster grilled to perfection and served with jasmine rice, steamed vegetables, butter and lemon.

TROPICAL CITRUS CHICKEN BREAST GF, DF 38

grilled bone-in chicken breast topped with a fresh pineapple salsa and served with jasmine rice and seasonal vegetables.

8OZ FILET MIGNON GF 56

Premium hand-cut filet grilled to your liking with sauteed broccolini and creamy mashed potatoes.

Add grilled shrimp +12 or lobster +27

GRILLED MANGO PORK CHOP GF 45

Thick-cut pork chop topped with a tangy mango chutney and served with herb sweet potato mash and seasonal vegetables.

CURRIED CAULIFLOWER GF, DF, V 32

Roasted cauliflower in a fragrant yellow curry with creamy coconut milk, chickpeas, and cilantro over jasmine rice.

THAI COCONUT GROUPEL CURRY GF, DF 49

Succulent grouper simmered in a fragrant Thai red curry with coconut milk, lime, and ginger served over jasmine rice.

LINGUINE WITH FRESH TOMATO SAUCE DF 25

Al dente linguine pasta tossed in house-made tomato sauce garnished with fresh basil and a drizzle of olive oil.

Add chicken +10, shrimp +12, lobster +27 | GF Penne +2

THE FAMOUS 'HEARTBREAKER' BURGER 38

Our world-famous burger made with 100% Angus beef, melty cheddar, lettuce, tomato, bacon, caramelized onions and our secret heartbreaker sauce on a brioche bun served with fries and a pickle spear. **Gluten-Free Bun +2, Impossible Burger +2**



For your convenience a 18% gratuity & 10% VAT will be added to your check.