



## STARTERS

### CRISPY RICE TRIO ..... 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 ..... 38

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

### CONCH CHOWDER ..... 14

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

### LOBSTER SPRING ROLLS ..... 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

For your convenience a 18% gratuity & 10% VAT will be added to your check. Please inform your server of any allergies.

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

## DINNER

### CAESAR SALAD ..... 22

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

### LOCAL ARUGULA SALAD ..... 20

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

### TOMATO & BURRATA SALAD ..... 24

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

### FIELD-TO-FORK SALAD ..... 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 ..... 54

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

### TROPICAL CITRUS CHICKEN BREAST ..... 38

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

### 8OZ FILET MIGNON ..... 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 ..... 45

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

### CURRIED CAULIFLOWER ..... 32

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

### THAI COCONUT GROUPEL CURRY ..... 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 ..... 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 ..... 30

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**

