

APPETIZERS

SEAFOOD CEVICHE

Assorted local fish, lime and cilantro \$18 *f33*

SHRIMP COCKTAIL

Poached jumbo shrimp and cocktail sauce \$24 *f43*

CRAB CAKE

Chipotle aioli, radish salad \$29 *f52*

SEARED AHI SASHIMI TUNA TOWER

Sashimi grade ahi tuna, layers of mango, avocado, tomatoes and cucumbers with ranch wasabi dressing \$24 *f43*

BEETS AND GOAT CHEESE

Roasted beets, deep fried goat cheese, ciabatta, candied walnut \$17 *f31*

ARTISAN CHEESE

Imported & domestic cheeses, guava jam, warm crostini \$21 *f38*

TOMATO & WATERMELON CAPRESE

Fresh buffalo mozzarella, basil, smoked sea salt, olive oil, balsamic, fig glaze \$18 *f32*

BEEF TARTAR

Anchovies and caper gremolata, soy sauce \$21 *f38*

GRILLED OCTOPUS

Spicy salsa on a bed of mixed greens \$19 *f34*

SOUP & SALADS

SOUP OF THE DAY

Freshly prepared everyday \$9 *f16*

LOBSTER BISQUE

Served with chunks of lobster and cream of cognac \$14 *f25*

WELCOME SALAD

Baby spinach, bibb lettuce, strawberries, apples, caramelized pistachio, mango, avocado, passionfruit vinaigrette \$18 *f32*

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed in caesar dressing with croutons, parmesan cheese, hard boiled egg and lemon \$18 *f32*

BABY ICEBERG SALAD

Red onions, bacon, point Reyes blue cheese, roasted fennel, sweet corn, heirloom tomato and cilantro tequila dressing \$18 *f32*

LOBSTER COBB SALAD

Avocado, white cheddar, pancetta \$26 *f47*

ARUGULA PEAR & ROQUEFORT SALAD

Baby spinach, arugula, spiced candied pecan, sweet & savory bosc pear roasted in apricot nectar, roquefort cheese, champagne vinaigrette \$18 *f33*

Add a protein to your salad:

Chicken \$5 *f9*

Shrimp \$8 *f15*

Tuna \$9 *f17*

Lobster \$12 *f22*

FROM THE SEA

LOCAL SNAPPER

Rice and beans, wilted spinach Caribbean fish sauce \$33 *f59*

SAUTÉED SHRIMP

Black beans, roasted corn hash, cumin and green herb vinaigrette \$31 *f56*

COCONUT CURRY LOBSTER

Spinach, black olive, sundried tomato, lobster meat, coconut curry essence over linguini \$34 *f61*

WHOLE CARIBBEAN LOBSTER

Corn on the cobb, roasted red potatoes MP

CARIBBEAN STYLE PAELLA

A taste of Spain in the Caribbean \$34 *f61*

BLACKENED TUNA STEAK

Grilled pineapple relish, quinoa and sautéed local vegetables \$34 *f62*

SEAFOOD PASTA

Calamari, shrimp scallops, spicy tomato fondue, heirloom baby tomato, zucchini over fettuccine pasta \$35 *f63*

PAN FRIED SALMON

Tagliatelle pasta and basil pesto \$33 *f58*

FROM THE LAND

FILET MIGNON

Certified angus beef filet, aged forty-three days. Served with chef's vegetables, yukon gold mashed potatoes, and roasted shallot demi glace \$42 *f76*

PRIME RIBEYE

Center cut prime beef ribeye. Served with yukon gold mashed potatoes, chef's vegetables, au poivre \$58 *f104*

WHITE MARBLE FARMS PORK CHOP

Brined all natural, hand selected french bone-in chop. Served with sweet mashed potatoes and roasted apples \$36 *f65*

JERK SPICE HALF CHICKEN

Coconut rice, papaya green apple slaw \$25 *f45*

ISLAND STYLE CHURRASCO STEAK

Island rice & peas, tostones and chimichurri \$33 *f59*

VEAL CHOP

Served with chef's vegetables, yukon gold mashed potatoes, and roasted shallot demi glace \$36 *f65*

COLORADO LAMB CHOP

Minted demi glace, served with sweet mashed potatoes and roasted apples \$48 *f87*

TOASTED RAVIOLI

Goat cheese, lemon, pistachio, fig, sage, brown butter \$26 *f47*

15% service charge will be added to your check