



STARTERS



**BRILAND FARMS
LOCAL ARUGULA**

Served with Candied Pecans, Blue
Cheese, Beets & Sweet Balsamic | 18

BAHAMIAN CONCH CEVICHE

Sweet Peppers, Onions, Citrus | 18

**WARM STONE CRAB &
ARTICHOKE DIP**

Served with Grilled Pita
| 22

STONE CRAB TOSTADA

Asian Crab Salad, Micro Salad
| 24

BURRATA SALAD

Burrata Mozzarella, Grilled Asparagus,
Pistachios, Pesto Vinaigrette | 18

TUNA CRISPY NACHOS

Sriracha Aioli, Wonton, Scallions,
Sesame Seeds, Soy | 23

BAHAMIAN CONCH DUO

Conch Fritters, Cracked Conch,
Calypso Sauce & Fresh Lime | 24

ENTRÉES



CRISPY SHRIMP TACOS

Coconut Fried Shrimp, Tropical
Salsa & Chipotle Crema | 26

CATCH OF THE DAY

Chef's Daily Preparation | 30

BLACK ANGUS BEEF BURGER

Served With Fries | 24

**MAPLE BUTTERMILK
FRIED CHICKEN**

Served with Tangy Slaw, Sriracha
Ketchup & Fries | 28

LOCAL STONE CRAB CLAWS

Served with Chipotle Aioli & Fries | 34

LOBSTER COBB SALAD

Jerk Lobster, Avocado, Bacon, Blue
Cheese, Buttermilk Tarragon Dressing
| 32

**ORGANIC CHICKEN, FARRO
& KALE SALAD**

Baby Greens, Pecorino Cheese, Sun Flower
Seeds, Herb Vinaigrette | 36

PENNE PASTA

Housemade Marinera Sauce | 22

SIDES



TRUFFLE OR SWEET POTATO FRIES | 12

TANGY SLAW | 6

BABY GREENS SALAD | 8