



STARTERS



**QUINOA AND FRIED
EGG SALAD**

Arugula, Cherry Tomatoes, Goat Cheese,
Lemon Oregano Vinaigrette | 18

BAHAMIAN CONCH CEVICHE

Sweet Peppers, Onions, Citrus | 18

BAHAMIAN CONCH DUO

Conch Fritters, Cracked Conch,
Calypso Sauce | 24

STONE CRAB TOSTADA

Asian Crab Salad, Local Micro Greens
| 24

BURRATA SALAD

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

TUNA CRISPY NACHOS

Sriracha Aioli, Wonton, Scallions,
Sesame Seeds, Soy | 25

**BRILAND FARMS
LOCAL ARUGULA**

Candied Pecans, Blue
Cheese, Beets & Balsamic | 18

**WARM STONE CRAB &
ARTICHOKE DIP**

Served with Grilled Pita
| 24

ENTRÉES



CRISPY SHRIMP TACOS

Coconut Fried Shrimp, Tropical
Salsa & Chipotle Crema | 28

CATCH OF THE DAY

Chef's Daily Preparation | 34

BLACK ANGUS BEEF BURGER

Crispy Fries | 28

**MAPLE BUTTERMILK
FRIED CHICKEN**

Tangy Slaw, Sriracha
Ketchup & Fries | 28

LOCAL STONE CRAB CLAWS

Chipotle Aioli & Fries | MKT

LOBSTER COBB SALAD

Jerk Lobster, Avocado, Bacon, Blue
Cheese, Buttermilk Tarragon Dressing
| 38

**ORGANIC CHICKEN, FARRO
& KALE SALAD**

Baby Greens, Pecorino Cheese, Pine Nuts,
Herb Vinaigrette | 36

PENNE PASTA

Housemade Marinera Sauce | 22

SIDES



TRUFFLE OR SWEET POTATO FRIES | 12

TANGY SLAW | 6

BABY GREENS SALAD | 8