



APPETIZERS

SEAFOOD CEVICHE

Caribbean seafood, avocado, mango, red onion, bell pepper, cured in fresh squeezed lime juice (^) 15 GF

OCTOPUS A LA GRIGLIA

Grilled octopus and Squid-Ink Aioli served on red quinoa, orange wedge, cherry tomato and fresh herbs from our own garden 15 GF

DUO OF GRILLED SHRIMP & SCALLOPS

Combination of black tiger shrimp and scallop pan seared in garlic olive oil, served with quinoa and tropical mango salsa 17

CHICKPEAS TARTARE & AVOCADO

Chickpeas salad, plant-based mayonnaise, lime juice avocado, crispy corn chips apple salsa 8 VG / GF

GOAT CHEESE & WATERMELON

Refreshing watermelon topped with flamed goat cheese, honey glaze and walnut served on a bed of baby lettuce and mango salsa 12 V / GF

OSSOBUCCO RAVIOLI

Homemade al dente gourmet ravioli, veal ossobuco filling, tomato herb sauce, toasted bruschetta chips 13

SOUP & SALADS

CREAMY SEAFOOD CHOWDER

Fresh seafood of the day simmered in a rich and creamy chowder 15 GF

ARUGULA JACKFRUIT SALAD

Refreshing arugula salad, almond breaded jackfruit nuggets, shaved radish, fresh orange filets and agave poppyseed dressing 12 VG / GF

LEMON GRASS CARROT GINGER SOUP

One of Ike's all-time favorite soups: blended carrots, fresh lemon grass & ginger 9 VG / GF

MESCLUN SALAD

Mixed greens with caramelized walnuts, cucumber, cherry tomatoes, red bell pepper, pickled red onions, passion fruit coulis 12 VG / GF

FROM THE LAND

FILET MIGNON

Your choice of a 5 oz or 8 oz mashed potatoes, vegetables, porcini mushroom sauce and homemade chimichurri 28 / 34 GF

CHICKEN

Grilled corn-fed bone-in chicken breast steamed vegetables, grilled grape tomatoes, and al-dente porcini mushroom risotto 26 GF

TRUFFLE PORCINI RISOTTO & GRILLED TOFU

Risotto with truffle oil, porcini mushroom, vegan butter & parmesan, topped with grilled tofu and grape tomatoes confit 27 VG / GF

VEGAN GRILLED FISH FILET & ROASTED CAULIFLOWER

Grilled fish filet (soy based) marinated with lime juice, garlic and olive oil served with roasted cauliflower steak, corn polenta fries & mango salsa 26 VG / GF

FROM THE SEA

CHEFS DAILY FISH SPECIAL

Ask your server about our daily changing fresh fish specials, prepared with the finest ingredients available 30

SALMON

Grilled salmon, mashed potatoes, steamed carrots and zucchini, capers-lemon-butter sauce 34 GF

SEAFOOD SYMPHONY

Black tiger shrimps, jumbo scallop, New Zealand green shell mussels, squid, and fresh fish, garlic quinoa, white wine herb sauce and coconut red beets coulis 36

BLACK TIGER SHRIMP LINGUINI

Sautéed black tiger shrimp, al dente linguini pasta locally grown mushrooms and herbs, white wine sauce and tomato and basil relish 30

CARIBBEAN RED SNAPPER

Pan-fried, skin on red snapper fillet, cherry tomato confit, market vegetables, Arborio basil risotto, herb-mango salsa, avocado puree 32 GF

BROILED LOBSTER SPINACH AND CHEESE

8oz Caribbean lobster broiled till golden brown, topped with garlic spinach and parmesan cheese served with mashed potatoes, seasonal vegetables & melted butter 50 ** GF

4 – COURSE CHEF TASTING MENU

*Menu dégustation 65 **

Let our chef surprise you this evening
Add \$35 for wine pairing

3 – COURSE VEGETARIAN MENU

Menu surprise 45

Let our chef surprise you this evening
Add \$30 for wine pairing

V - Vegetarian | VG - Vegan | GF - Gluten-free

Please let your server know if you have any allergies and / or dietary restrictions.
Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

Our prices are in US Dollars and include 6% BBO/BAZV/BAVP Tax | 15 % service charge will be added to your bill.
The service charge is shared amongst the staff on a point basis & becomes part of the server's monthly salary.

Additional gratuities / tips are always appreciated for excellent service!