

AQUA TERRA

DINNER MENU

Soups, Salads & Starters

Bermuda Fish Chowder, Sherry Pepper & Black Rum 10

Soup Du Jour, Inspired by Bermuda Tradition,
Ingredients sourced from Local Farms 12 (v)

Garden Greens, Artisanal Greens, Cucumber, Mandarin Orange, Grape Tomato,
Pepperoncini, Blue Cheese, Citrus Vinaigrette 15 (v/gf)

* Add: **Shrimp 10, Wahoo 12 or Chicken 7**

Heirloom Tomato, Shaved Fennel, Red Radish, Mesquite Balsamic, Olive Oil,
Volcanic Salt 16 (v)

Winter Beetroot, Goat Cheese, Crème Fraiche, Toasted Walnuts,
Pickled Onion, Pomegranate 16 (v)

Drunken Mussels, White Wine, Garlic, Lemon, Garlic Crostini 18

Escargot, Roasted Garlic Butter, Brioche Crumb, Pecorino Cheese 16

Calamari, Montauk Calamari, Marinara Sauce, Lemon Remoulade 17

Prosciutto Di Parma Compressed Seasonal Melons, Speckled Castelfranco Radicchio,
Gorgonzola Cheese 21 (gf)

Casual Fare

Steakhouse Burger, Angus Beef, Aged Cheddar, Applewood Bacon, Lettuce Tomato,
Caramelized Onion Jam, Brioche Bun 19

with your choice of **Mixed Greens, French Fries or Sweet Potato Fries**
Gluten Free Bun available upon request

Hand Tossed Pizza ~ Margarita Pizza 16

Build Your Own:

Tomato, Mushrooms, Onion, Jalapeno, Pineapple, Black Olives, Sweet Peppers 1

Pepperoni, Bacon, Spicy Sausage 1

Chicken, Anchovy 2

Shrimp 4

Gluten Free Pizza available upon request

Entrées

Blackened Rockfish, Callaloo Rice, Sautéed String Beans, Roasted Tomato Chutney,
Grenobliose Sauce 36 (gf)

Filet Mignon, Root Vegetable Gratin, Poached Asparagus, Pickled Mustard Seed,
Madeira Sauce 42

Roasted Chicken, Whipped Potato, Buttered Carrots, Charred Broccoli,
Cider Gravy 29

Braised Lamb Shoulder, Crushed Sweet Potato, Collard Greens, Rosemary Jus,
Mint Gremolata 32

Calabaza Pumpkin, Handmade Ravioli, Ricotta Cheese,
Shaved Parmesan, Butter Noisette 26 (v)

Reefs' Signature Paella

Vegetarian 26

Tomato, Bell Pepper, Kalamata Olive, Chickpea, Aubergine, Smoked Paprika, Parsley (v/vg/gf)

Mixed Grill 28

Chicken & Chorizo, Tomato, Bell Pepper, Green Pea, Smoked Paprika, Parsley (gf)

Seafood 32

Lobster, Shrimp, Mussels, Clams, Tomato, Bell Pepper, Green Pea, Smoked Paprika, Parsley (gf)

Desserts

*Ask your Server about our Vegan and Gluten Free Dessert options

Warm B&B Pudding, Golden Raisins, Cassia Cinnamon
Vanilla Ice Cream 10

Chocolate Gateau, Dark Chocolate, Raspberry, Chantilly Cream 12

Baked Apple, Medjool Date, Apricot, Bermuda Honey, Walnuts,
Cinnamon Ice Cream 12

Glazed Chocolate Torta, Belgium Chocolate, Seasonal Berries 12

Artisanal Cheeses, Selection of Cheeses, Chutneys, Berries, Crackers 18

Assorted Sorbets & Ice Cream 10

All prices are subject to 17% Gratuity