



DINNER MENU

BAR BITES

Montauk Calamari \$15

Spicy Marinara, Citrus Remoulade

Avocado Crush \$16

Toasted Brioche, Marinated Tomato, Pickled Onion

Spinach & Artichoke Dip \$18

Provolone, Gruyere, Parmesan, Flat Bread

Ploughman's Board \$24

Selection of Cured Meats, Duck Liver, Fruit Preserves

Nacho Basket \$21

Beef Brisket, Cheddar, Guacamole, Sour Cream,
Pico de Gallo, Jalapeño

Tuckers Cross Wings \$16

Portuguese Hot Wings, Celery, Smoked Blue
Cheese Dressing

HAND TOSSED PIZZAS

Margarita \$17

Pomodoro, Mozzarella, Basil, Olive Oil

Bourbon BBQ Chicken \$22

BBQ Sauce, Mozzarella, Red Onion, Pineapple, Jalapeño

Vegetable Lover \$22

Pomodoro, Mozzarella, Mushrooms, Spinach,
Black Olives, Tomato

Build Your Own:

Tomato, Mushrooms, Onion, Jalapeno, Black Olives, Sweet Peppers 1
Pepperoni, Ham, Bacon, Spicy Sausage 1
Chicken Anchovy 2
Shrimp 4

SOUPS

Bermuda Fish Chowder \$10

Sherry Pepper & Black Rum

Baked Onion Soup \$12

Bermuda Onion, Gruyere Cheese, Garlic Crostini

BURGERS

Royston's Grilled Fish \$24

Lettuce, Tomato, Onion, Tartare Sauce, Brioche Bun

Vegetable Burger \$17

Black Bean Pattie, Guacamole, Lettuce, Onion, Tomato,
Brioche Bun

Steakhouse Burger \$19

Angus Beef, Aged Cheddar, Applewood Bacon, Lettuce,
Onion, Tomato, Brioche Bun

SALAD

Caesar Salad \$15

Romaine, Garlic Croutons, Shaved Parmesan

Buddha Bowl \$18

Arugula, Faro, Avocado, Beetroot, Chick Pea, Cucumber,
Pumpkin Seeds, Medjool Date Vinaigrette

Heirloom Tomato \$14

Artisanal Greens, Shaved Fennel, Balsamic, Olive Oil

Iceberg Wedge \$16

Applewood Bacon, Roquefort, Blue Cheese, Radish,
Tomato, Onion, Buttermilk Ranch

MAIN COURSE

Atlantic Salmon \$28

Brown Rice, String Beans, Arugula, Tomato Chutney

Steak & Fries \$39

10oz NY Striploin, Mushrooms, Truffle Steak Fries,
Peppercorn Sauce

Rockfish \$36

Whipped Potato, Almonds, Banana, Seasonal Vegetables,
Lemon Beurre Blanc

Roast Chicken \$28

Acorn Squash, Root Vegetables, Bourbon Sauce

Rack of Lamb \$40

Potato Fondant, Brussel Sprouts, Braised Carrots,
Rosemary Jus

Shrimp Scampi \$29

Tiger Prawn, Angel Hair Pasta, Chopped Herbs, Garlic,
White Wine

Braised Short Rib \$32

Pinot Noir, Bronzed Fennel, Roasted Parsnip,
Yukon Gold Potatoes

Calabaza Pumpkin \$26

Handmade Agnolotti, Ricotta cheese, Shaved Pecorino,
Butter Noisette

Chef's Note:

*We are happy to cater to your dietary and health requirements.
Please speak with your Server, and we will be happy to assist you!*

Gluten Free Options available, ask your Server ~ All prices plus 17% Gratuity