

Small Plates

Bermuda Fish Chowder \$12

Sherry pepper, Black Rum,
local johnny bread

Soup of the Day \$12 v, vg, gf, df

Ever changing selection
prepared daily

Tuna Tartare \$21 df

Tuna cubed with a sesame ginger
and soy marinade, peppers & onions,
avocado base, scallion chevron

Dry Rub Rib Fingers \$21

Slow roasted baby back ribs,
4 pcs, house made smoky BBQ

Roasted Lemon Pepper Wings

Served with your choice of
sauces, pick one: sweet chili
sauce, buffalo hot sauce, BBQ
5 pcs \$15 10 pcs \$23

Salad Plates

Garden Green Salad \$15 v, vg, gf, df

Baby mixed greens, cherry tomatoes,
cucumber, kalamata olives, artichoke
hearts, lemon honey vinaigrette

Caesar Salad \$ 15

Crispy romaine hearts, house
made garlic croutons, shaved
parmesan cheese

Above available with add on of your
choice: wahoo \$12, shrimp \$10, chicken \$7

Salad Plates

Baby Kale and Butternut

Squash Salad \$20 v, vg, gf
Kale, julienne of carrots and jicama,
roasted butternut squash,
pomegranate, pepita seeds, maple
vinaigrette

Roasted Pear Salad \$20 v, gf

Crumbled goat cheese, arugula
spinach, walnuts, dijon
balsamic dressing

Casual Plates

Loaded Bacon Burger \$24

Angus beefsteak, pepper jack and
cheddar cheese, applewood bacon,
sauteed mushrooms, lettuce,
tomato, sweet caramelized onions,
whole dill pickle, brioche bun

Royston's Fish Sandwich \$24

Wahoo fillet: grilled or fried,
raisin bun, lettuce, tomato, onion,
tartare sauce.

**Sandwiches served with your
choice of French fries, sweet
potato fries or side salad**

Wahoo Tacos \$25

Grilled wahoo, 3 soft tortillas,
avocado, pickled red onion,
tomato salsa, sour cream,
shredded lettuce

v-vegetarian, vg - vegan, gf - gluten free, df- dairy free

All Prices Subject to 17% Gratuity

Casual Plates

Angus Beef Chili \$17

Angus ground beef,
tomatoes, beans, spices,
baguette

Fettuccine Alfredo \$21 v

Fettuccine pasta, spinach, mushroom
alfredo sauce, parmesan cheese
Available with add on of your choice:
wahoo \$12, shrimp \$10, chicken \$7

Main Plates

Filet of Beef \$48 gf

6 oz tenderloin, russet and sweet potato
gratin, sauteed greens, red wine
demi-glace. Surf n Turf + \$10

½ Roasted Chicken \$26 gf

Roasted chicken, whipped
potato, haricots verts, pan jus

Catch of the Day \$38 gf

Julienne leek, shitake mushroom
spinach and fingerling potato
ragout, lemon butter sauce

Mint Chimichurri Lamb Chop \$48 df, gf

Braised brussel sprouts, parsnip
puree, mint chimichurri

Grilled Vegetable Brochettes

v, vg, df

Grilled vegetables, farro with
roasted sweet potato,
cranberries red onion, pecans,
cilantro pesto oil

Sides

Steak Fries \$7

French Fries \$7

Sweet Potato Fries \$7

Mac N Cheese \$8

Garlic Broccoli \$8

Caesar Salad \$7

Garden Greens \$6

Sweet Plates

Oreo Ice Cream Cake \$14 v

Served with Chocolate Sauce

Chocolate Mousse \$12 v

Served with mixed berries
and chocolate drizzle

Almond Caramel Cheesecake

\$14 v

Whipped cream cheese filling
layered with caramel almonds, on
graham cracker crust, topped with
Chantilly cream and caramel drizzle

Bread and Butter Pudding \$12 v

Traditional Bermuda classic,
whipped cream, crème anglaise

Key Lime Tart \$13 v

Graham cracker base, key lime
filling, meringue, passionfruit drizzle

Selection of ice creams and sorbets: \$10

Ice cream: coconuts, vanilla,
chocolate, strawberry,
rum & raisin v

Sorbets: lime, raspberry, mango v,
vg, df

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