



20·KNOTS

CASUAL DINING

SMALL BITES

- CRAB CAKES, MANGO CHUTNEY**  19
mayonnaise, ginger, cilantro, lime juice and vegetables
- MEDITERRANEAN MUSSELS**  19
tomato, bell peppers, garlic, onion, white wine and coriander
- GAMBAS AL AJILLO**  20
shrimp with garlic, white wine, lemon, coriander
- RAW YELLOWFIN TUNA TARTAR** 20
green apple, yuzu, capers, crispy rice crackers

SANDWICHES

choice of fries or green salad


- NEW ENGLAND LOBSTER ROLL**  25
on homemade brioche, old bay dusted chips
- RED SNAPPER BUN** 22
snapper tempura served on homemade brioche bun, remoulade sauce
- CLASSIC CHICKEN CLUB** 22
homemade bread, fried egg, bacon, tomato, lettuce, mayonnaise, grilled chicken breast
- WAGYU BEEF BURGER** 26
tomato, onion pickle, baby gem, cheddar bacon

SPICED TACOS



Served with chipotle sauce and coriander sour cream, guacamole

- CHICKEN** 22
red cabbage slaw, garlic aioli, pico de gallo
- MAHI-MAHI** 23
red cabbage slaw, garlic aioli, Caribbean salsa
- LOBSTER**  27
brussels sprouts, mango, guacamole
- CARNE ASADA** 23
slice beef, cheese, diced onion, coriander
- CHILLI LIME PRAWN**  23
cabbage-coriander slaw, avocado, red onion

SALADS

- CHEF'S SALAD** 23
mixed green, grilled chicken, mango, avocado, radish & tangy dressing
- GREEK SALAD** 19
tomato, cucumber, bell peppers, romaine lettuce, red onion, kalamata olives & feta cheese
- CAESAR SALAD**
CLASSIC 19 | **CHICKEN** 23 | **PRAWN**  25
parmesan, bacon, homemade croutons and caesar salad dressing
- BEET ROOT SALAD**  22
quinoa granola, micro greens, candy almond, goats cheese mousse

PIZZAS

- MARGHERITA**  19
tomato sauce, mozzarella, oregano, olive oil
- DIAVOLA** 22
tomato sauce, mozzarella, pepperoni, basil leaves, chili oil
- SHOAL BAY CROWN**  26
san marzano tomato sauce, mozzarella, lobster, seafood, oregano
- STEAK & ONION FLATBREAD** 25
garlic aioli, sliced rib eye, parmesan cheese, mozzarella
- BBQ CHICKEN** 22
smoked chicken, mozzarella, tomato sauce, white onion, bacon
- QUATTRO STAGIONI** 23
tomato sauce, prosciutto, ham, mushroom, olive, artichoke, parmesan

PASTAS

- LOCAL LOBSTER SPAGHETTI**  35
local lobster, creamy bisque sauce, crispy garlic, topped with chili
- POTATO GNOCCHI**  20
seasonal saute' garden vegetable, tomato sauce, basil leaves, parmesan cheese
- MUSHROOM TORTELLINI**  23
with pan roasted mushroom, cream sauce and spinach
- SPINACH AND BEEF CANNELLONI** 25
tomato sauce, bechamel and fresh ricotta crumble
- CLAMS LINGUINI**  23
clams with crushed garlic, parsley, chili in a lemon cream sauce

15% service charge and 2% environmental fee will be added for your convenience

All prices are in USD

Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order



CONTAINS NUTS



VEGETARIAN



CONTAINS SHELLFISH



20·KNOTS

CASUAL DINING

ENTRÉES FROM THE GRILL

- BLACK ANGUS TENDERLOIN** 45
robuchon potato puree, sautéed seasonal vegetable and au jus
- CRISPY BABY CHICKEN** 26
cauliflower puree, sauteed asparagus, fried capers & lemon
- SNAPPER FILLET** 28
pan seared fillet with green olives, basil & mixed beans succotash, lemon
- LOCAL WHOLE LOBSTER** 55
roasted with chili garlic butter, roasted root vegetable and charred lemon
- GRILLED MAHI MAHI** 32
grilled pineapple salsa, coriander and caribbean rice & peas, lemon

SKEWERS

- CHICKEN SATAY** 24
asian pickle salad, peanut sauce, coconut rice
- BEEF STRIPLOIN** 25
tomato, courgetti, bell pepper, chimichurri sauce, roasted potato with garlic and herbs
- MAHI-MAHI** 23
pineapple, bell pepper onion, caribbean salsa, green salad
- PRAWNS** 25
mango, coriander, mango chutney, grilled vegetables
- ROASTED PORK** 22
char grilled pineapple salsa, sweet potato fries

SIDES

(6 each)

- | | |
|--------------------|--------------------|
| FRENCH FRIES | GRILLED VEGETABLES |
| SWEET POTATO FRIES | LOCAL RICE & PEAS |
| COCONUT RICE | MIXED GREEN SALAD |

CHEF'S SPECIALS

- LOBSTER MAC & CHEESE** 28
lobster baked with cheddar cheese, mozzarella and gruyere

CARIBBEAN CURRIES

- CARIBBEAN MAHI-MAHI CURRY** 30
red curry, bell peppers, tomatoes, ginger, coriander, served with coconut rice
- OCTOPUS CURRY** 32
coconut milk, baby potato, green curry and slow cook octopus, served with coconut rice
- CHICKEN GREEN CURRY** 30
fresh basil, ginger, eggplant, green beans, lemongrass served with coconut rice

RISOTTOS

- SEAFOOD RISOTTO** 32
saffron, prawns, clams, squid and roasted tomato
- MUSHROOM RISOTTO** 26
sauté mushroom, parsley, mascarpone and brie cheese

DESSERTS

- TIRAMISU** 10
traditional coffee-based italian dessert
- CARIBBEAN RUM CAKE** 10
served with vanilla sauce
- CHOCOLATE LOVERS** 10
with chocolate brownie, chocolate mousse, white chocolate chips
- KEY LIME MERENGUE PIE** 10
with tropical fruits from the island and homemade coconut sobert
- SESONAL FRESH FRUIT PLATER** 10
selection of 3 different types
- HOMEMADE ICE-CREAMS** (per scoop) 3
vanilla, chocolate and strawberry
- HOMEMADE SORBETS** (per scoop) 3
coconut, passionfruit and mango

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