



# 20·KNOTS

CASUAL DINING

## SMALL BITES

- ASIAN BEEF SHORT RIBS** \$18  
vegetables, spices, red chili, cilantro, ginger, red onion
- CRAB CAKES, MANGO CHUTNEY**  \$19  
mayonnaise, ginger, cilantro, lime juice and vegetables
- CURRIED MUSSELS**  \$19  
yellow curry, coconut milk, bell peppers and cherry tomatoes
- RAW YELLOWFIN TUNA TARTAR** \$23  
green apple, yuzo, capers, crispy rice crackers
- GAMBAS AL AJILLO**  \$24  
shrimp with garlic, lemon, cilantro, white wine


## SANDWICHES

choice of fries or green salad


- CLASSIC CHICKEN CLUB** \$22  
homemade bread, fried egg, bacon, tomato, lettuce, mayonnaise, grilled chicken breast
- PROSCIUTTO AND EGGPLANT PANINI** \$23  
bell pepper, goat cheese, mozzarella and homemade pesto sauce
- BATTERED SNAPPER** \$24  
with remoulade sauce on a brioche bun
- SOFT SHELL CRAB BURGER**  \$25  
remoulade sauce, ginger, chilly, mustard, yuzu and celery
- WAGYU BEEF BURGER WITH CHEESE** \$25  
options (\$2 each):  
fried egg, bacon, mushroom, blue cheese
- GRILLED TENDERLOIN SANDWICH** \$26  
beef tenderloin, homemade sweet potato bread and garlic mayonnaise
- NEW ENGLAND LOBSTER ROLL**  \$29  
celery, mayonnaise, dijon mustard, lemon juice
- LOBSTER CLUB**  \$29  
homemade bread, fried egg, bacon, lettuce, lobster, lemon mayonnaise and tomato relish

## ZEMI SPICED TACOS

served with chipotle sauce and coriander cream

- CHICKEN** \$23  
guacamole, red cabbage, garlic mayonnaise, Mexican cheese
- MAHI-MAHI** \$24  
guacamole, red cabbage, garlic mayonnaise, pico de gallo
- LOBSTER**  \$28  
brussel sprouts, mango, guacamole
- GOAT** \$23  
guacamole, red cabbage, garlic mayonnaise, pico de gallo

## SALADS

- BURRATA MOZZARELLA AND FRESH TOMATO SALAD**  \$21  
served with pesto & homemade croutons
- GREEK SALAD**  \$19  
tomatoes, cucumber, bell peppers, romaine lettuce, kalamata olives & feta cheese
- CAESAR SALAD**  
**CLASSIC \$19 | CHICKEN \$21 | SHRIMP \$24** 
- parmesan, bacon, homemade croutons and caesar salad dressing.
- LOCAL CATCH LOBSTER SALAD**  \$29  
avocado & crème fraiche, citrus sauce
- BEEF ROOT SALAD**  \$19  
baby gem lettuce, fresh citrus & grilled halloumi cheese
- NICOISE SALAD** \$23  
tuna tataki, green beans, kalamata olives, purple potatoes, cherry tomatoes, eggs and capers




## PIZZAS

- PIZZA MARGHERITA**  \$19  
tomato sauce, mozzarella, oregano, olive oil
- PIZZA DI AVOLA** \$22  
tomato sauce, mozzarella, spicy beef salami, chili oil
- PIZZA PARMEGIANA** \$24  
tomato sauce, mozzarella, parmesan, rocket salad, parma ham
- SEAFOOD MEDITERRANEAN PIZZA**  \$25  
tomato sauce, mozzarella, mixed seafood including shrimp, mussels and clams, oregano, capers
- PIZZA TARTUFO**  \$24  
mozzarella, drizzled with black truffle crème & rocket
- PIZZA TUNA** \$19  
tomato sauce, mozzarella, tuna tataki, kalamata olives and cherry tomatoes

## HOMEMADE PASTA AND GNOCCHI

- GNOCCHI**  \$25  
with roasted organic baby vegetables
- ZEMI BEEF LASAGNA** \$26  
parmesan sauce
- MUSHROOM TORTELLINI**  \$27  
with cream sauce and spinach
- SALMON TAGLIATELLI** \$34  
with scottish atlantic salmon fillet
- GNOCCHI**  \$36  
with mixed seafood including clams, mussels, and shrimps in tomato sauce
- LOCAL LOBSTER SPAGHETTI**  \$45  
with local lobster, creamy bisque sauce

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



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## ENTRÉES

### FROM THE GRILL

#### BEEF CUTS

- BLACK ANGUS SHORT RIBS** 12oz \$35  
served with an asian sauce
- STRIPLOIN** 12oz \$45  
served with a peppercorn sauce

#### SEAFOOD

- LOCAL CATCH OF THE DAY** 15oz \$30  
freshly caught local whole fish served with caribbean salsa
- LOCAL WHOLE LOBSTER** \$59  
served with caribbean salsa
- LOCAL WHOLE CRAYFISH** \$59  
served with a garlic butter sauce

#### SKEWERS

- CHICKEN SATAY** \$22  
served with a peanut sauce
- MAHI-MAHI** \$22  
served with a caribbean salsa
- SQUID** \$22  
served with a coriander pesto
- SHRIMP** \$22  
served with mango chutney
- BEEF STRIPLOIN** \$25  
served with chimichurri sauce

**Includes choice of 1 side dish.** Extra side \$8  
french fries | roasted potato with garlic and herbs | local  
grilled vegetables | caribbean rice and peas | coconut rice |  
mixed green salad.

## CARIBBEAN CUISINE

- ROASTED PORK BELLY** \$30  
slow cooked with spices & rum served with  
roast sweet potato, and brussel sprouts.
- GOAT CURRY** \$33  
local goat meat cooked in a traditional caribbean  
style and red wine, served with red curry
- CARIBBEAN CURRY MAHI-MAHI** \$35  
red curry, bell peppers, tomatoes, ginger,  
coriander
- OCTOPUS CURRY** \$35  
coconut milk, bread fruit, green curry  
and slow cook octopus

## CATAPLANA

Traditional Portuguese Stew

- FISHERMAN CATAPLANA** \$35  
local fish fillet, mussels, clams, shrimp, garlic,  
tomato, coriander, sweet potato and bell peppers  
with coconut rice
- LOBSTER CATAPLANA** \$59  
local lobster, mussels, clams, sweet potato,  
tomato, garlic, cilantro with coconut rice

## RISOTTO

- GREEN ASPARAGUS RISOTTO** \$27  
served with goat cheese and parmesan
- SAFFRON RISOTTO** \$29  
served with braised short rib without bone and  
parmesan
- CRAYFISH RISOTTO** \$39  
cooked with citrus and garnished with parmesan

## ZEMI SPECIALITY

- CARIBBEAN LOBSTER MAC AND CHEESE** \$28  
local lobster, gruyère and cheddar cheese, topped  
with breadcrumbs and baked to perfection

## DESSERTS

- HOMEMADE ICE-CREAMS (per scoop)** \$5  
vanilla, chocolate and strawberry
- HOMEMADE SORBETS (per scoop)** \$5  
coconut, passionfruit and mango
- TIRAMISU** \$10  
traditional coffee-based italian dessert
- CARIBBEAN RUM CAKE** \$10  
served with vanilla ice-cream
- CARIBBEAN APPLE CRUMBLE CAKE** \$10  
served with vanilla ice-cream
- ROASTED PINEAPPLE & RICE PUDDING** \$10  
traditional dessert with a caribbean twist
- PIÑA COLADA PANNA COTTA** \$10  
served with passionfruit and mango
- CHOCOLATE LOVERS** \$10  
with chocolate brownie, hazelnut, 70% dark  
chocolate and salted caramel

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