



PAVILION

MARGARITA	12
Cimarron Tequila Cointreau Lime Juice	
COSMOPOLITAN	13
Citrone Vodka Cointreau Lime Juice Cranberry Juice	
LONG ISLAND ICE TEA	15
Ketel One Vodka Tanqueray Gin Plantation 3 Star Rum Cointreau Cimarron Tequila Lime Juice Coca Cola	
PINA COLADA	14
Plantation 3 Star Rum Plantation Pineapple Rum Malibu Rum Coconut puree Lime Juice Pineapple Juice	
WHISKEY SOURS	14
Buffalo Trace Bourbon Lemon Juice AquaFaba Bitters	
ESPRESSO MARTINI	14
Ketel One Vodka Kahlua Virgin Island Roasted Espresso	
NEGRONI	12
Tanqueray Gin Red Vermouth Campari	
AMARETTO SOURS	13
Buffalo Trace Bourbon Disaronno Lemon Juice AquaFaba	



PAVILION

SALT ISLAND

13

Pad Thai Syrup | Lime | Scarlet Ibis

Salt Island, in the BVIs, is named after its salt ponds, which were once an important resource. The population of three pay an annual rent to the Queen of a one-pound bag of salt.

DOG ISLAND KONKONB

14

Wasabi | Cucumber | Ginger Liquor | Domaine de Canton

Dog Islands are a small group of islets in the BVIs that received their name from sailors who heard barking when they moored nearby. They assumed they must be dogs, but they were made by the newly extinct monk seals.

GINGER ISLAND

12

Rooibos Syrup | Sailor Jerry Rum | Clement Orange Rum

Ginger Island is an uninhabited island in the BVIs. There is no dockage and the island is very overgrown, but represents the untouched beauty of the area.

SANDY CAY

14

Jasmine Syrup | Coconut & Cardamome Milk | Velvet Falernum | Plantation 3 Star | Clement Orange Rum

Boasting not much more than a hiking trail and hermit crabs, Sandy Cay in the BVIs will forever be a National Park.

DEAD MANS CHEST

13

Coconut Water | Plantation Pineapple Rum | Chai Tea | Lemon Oleo | Pineapple Juice

Dead Chest is little more than a large rock outcropping, with several popular Scuba diving and snorkeling sites.



PAVILION

STARTERS

BANG BANG SHRIMP	22
Crunchy Tempura Shrimp Hot Spicy Sauce	
BLACK ANGUS TATAKI	26
Black Angus Tenderloin Pickled Onion Cucumber Confit ginger Sesame Dressing	
VIETNAMESE RICE PAPER ROLL	19
SHRIMP 24 CRAB 24 CHICKEN 22 	
Lettuce Carrot Cucumber Rice Vermicelli Mint Coriander Basil Peanuts Sauce Nuoc Man Sauce	
WAHOO TIRADITO	24
Asian Leche de Tigre Avocado Chili Ginger Cucumber Mango	
THAI SALAD	18
CHICKEN 20 SHRIMP 22 FRIED TOFU 19	
Green Mango Sprouts Coconuts Cashew Mint Basil Thai dressing	

MAIN

SLOW COOKED SPICY CHOCOLATE PORK	38
Coconut & Lemongrass Jasmine Rice Bok Choy	
PAD THAI	28
TOFU 30 SHRIMP 43 CHICKEN 36	
Sauteed Rice Noodle Sprouts Peanuts Tamarind Chili Sauce	
MISO MAHI MAHI	41
Mahi Mahi Marinated in White Miso sauce Wasabi puree Grilled Avocado Crisp Shallots	
GRILLED LOBSTER	56
Green Asparagus White sesame sauce	
THAI MASSAMAN LAMB CURRY	44
Slow Cooked Lamb Shoulder Mixed Spice's Fingerling Potatoes	

FAR EAST



PAVILION

STARTERS

BEEF CARPACCIO	19
Mushroom Rocket Parmesan Truffle Oil	
CLASSIC BRUSCHETTA	16
Local Tomatoes Basil Extra Virgin Olive Oil	
GARLIC BUTTER BITES	12
Puffed Pizza Dough Balls Garlic & Herb Butter	

PASTA

BEEF OR VEGETABLE LASAGNE	28
Slow Cooked Beef Short Rib Al Dente Pasta Sheets Bechamel Sauce	
PASTA POMODORO	20
Tomato Basil Garlic Parmesan	

PIZZA

LOCAL ROASTED SQUASH	23
Caramelized Red Onion Feta Cheese Parmesan Micro-greens	
GOATS CHEESE & FIG	26
Caramelized Red Onion Dried Figs Honey Almonds Local Greens	
JERK CHICKEN	28
Mozzarella Tomato Sauce Pineapple Chili Flakes	
OIL NUT BAY	28
Caramelized Onion Sausage Mushroom Mozzarella	
LOCAL ANEGADA LOBSTER	32
Lime Chilli & Ginger Oil Local Greens Mozzarella	
CLASSIC MARGARITA	22
Pomodoro Sauce Mozzarella Basil	
ADDITIONAL TOPPINGS	
Mushroom Jalapenos Squash Black Olives Onions Confit Sweet Peppers Anchovies Capers Pineapple	2ea
Prosciutto Pepperoni Jerk Chicken Bacon Sausage Shrimp	4ea

MEDITERRANEAN



PAVILION

KEY LIME TWIST	14
Meringue Lime Curd Berry Dust Raspberry Sorbet	
VANILLA CHEESECAKE	15
Fresh Passion Fruit Tempa Chocolate	
PEANUT PARFAIT	14
Caramel Popcorn Chocolate Sponge Chocolate Sauce	
CARIBBEAN SUNDAE	16
Mango Ice Cream Cherry Sorbet Rum & Raisin Ice Cream Brownie Banana Chips Passion Fruit Caramel	
GINGER & LIME RICE PUDDING	13
Fresh Mango Ginger Snap	

SELECTION OF HOMEMADE ICE CREAMS & SORBETS
\$4 PER SCOOP OR 3/\$10



PAVILION

STARTERS

FIG & GOAT CHEESE	13
Local Greens Fig & Balsamic Syrup Almonds	
MIXED GREEN SALAD	12
Avocado Red Onion Cherry Tomato Local Leaves Mustard Vinaigrette	
CAESAR SALAD	13
Chicken	17
Local Fish	20
Lobster (Seasonal)	28

FROM THE GRILL

LAND	
Beef Ribeye	38
Lamb Rack	48
Baby Back Ribs	28
Chicken Breast	26
SEA	
Yellow Fin Tuna	36
Catch Of The Day	32
Whole Local Lobster (Seasonal) Full Half	56 29

SAUCES

Chimichurri | Tartare | Barbecue | Creole
One choice of sauce included with any Land or Sea Grill order. Extra sauce \$3/ea

SIDES

Dauphinoise | Potato Puree | ONB Skinny Fries | Sautéed Vegetables | Mixed roasted Vegetables
One choice of side included with any Land or Sea Grill order. Extra sides \$8/ea

THE GRILL



PAVILION

Welcome to Oil Nut Bay's signature A La Carte dinner restaurant with a variety of food from around the globe, including selections from the Far East, Mediterranean, and the local grill.

Take a look at our carefully crafted Wine List and our Caribbean Rum Bible featuring rums from the North, East, South & West.

BAR

DAILY 5PM - 10PM

DINNER

TUESDAY-SATURDAY 5:30PM - 8:30PM

For your convenience an 18% Service Charge will be added to your check