

# Dinner

Wine selections are thoughtfully curated suggestions, offered as a complement to your meal and exclusive of pricing.

## STARTERS

- Caribbean Conch Chowder *s* 22  
Carrot, Potato, Cilantro, Croutons  
*3008 Château Rahoul / Graves Blanc* Sauvignon Blanc
- Island Kale Salad *vg/gf/df* 24  
Quinoa, Avocado, Mango, Berries, Coconut Lime Dressing  
*3004 Duckhorn Vineyards / Napa Valley* Sauvignon Blanc
- Yuzu Octopus Carpaccio *gf/df/s* 28  
Sous-Vide Octopus, Capers, Pickled Red Onions, Arugula, Chili Oil  
*3019 Sancerre, La Poussie / Loire Valley* Sauvignon Blanc
- The Fisherman's Ceviche *gf/df* 28  
Cured Wahoo, Pineapple Salsa, Citrus Vinaigrette, Plantain Chips  
*4002 Whispering Angel, Château d'Esclans* Grenache/Cinsault/Syrah, Provence Rosé
- Black Angus Tataki *gf* 26  
Roasted Plantain Purée, Soy Sauce, Garlic Crisp, Charred Scallions,  
Sesame Seeds  
*5142 Honig Vineyard, Napa Valley* Cabernet Sauvignon
- Beet Tartare *gf/v* 24  
Bull's Blood Beetroot, Goat Cheese, Pistachio Crumble, Orange Segments,  
Organic Greens  
*3015 Quincy, Haute Victoire Bourgeois, Loire Valley* Sauvignon Blanc

## ENTRÉE

- Lamb À La Bordelaise *gf* 64  
Grilled Half-Rack Lamb, Green Pea & Mint Pesto, Truffle Potato Purée,  
Bordelaise Sauce  
*5390 Château Ormes de Pez, Saint-Estèphe* Merlot/Cabernet blend
- The Curried Catch *gf/df/s* 44  
Line-Caught Snapper, Allspice Sweet Potato, Roasted Peppers,  
Mango Lime Salsa, Charred Bok Choy  
*5150 La Forêt, Joseph Drouhin, Burgundy, France* Pinot Noir

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Anegada Lobster	<i>gf/s</i>	18 per 100 g
Fire-Grilled Whole Lobster, Charred Sweet Corn, Pickled Cucumbers, Garlic Butter Sauce		
<i>3029 Chablis, William Fèvre, Burgundy</i> Chardonnay		
Filet Mignon	<i>gf</i>	62
Glazed Heritage Carrots, Truffle Mashed Potatoes, Beetroot Jam, Red Wine Demi-Glace		
<i>5138 Caymus Vineyards, Napa Valley</i> Cabernet Sauvignon		
Roulade De Volaille	<i>gf</i>	46
Free-Range Chicken, Ginger-Fennel Carrot Crème, Pickled Garden Vegetables, Mushroom Velouté		
<i>3038 Pouilly-Fuissé, Louis Jadot, Burgundy</i> Chardonnay		
Penne Verde	<i>v</i>	38
House-Made Basil Pesto, Sun-Dried Tomatoes, Roasted Wild Mushrooms, Spinach, Shaved Parmesan		
<i>3016 Sonoma-Cutrer Les Pierres, Sonoma</i> Chardonnay		
Frutti Di Mare	<i>df/s</i>	48
Lobster, Scallop, Shrimp, Spaghetti Pasta, Tomato & Basil		
<i>4008 Domaine Ott, Château de Selle</i> Côtes de Provence Rosé		
Coastal Lobster Risotto	<i>gf/s</i>	48
Caribbean Lobster, Roasted Cherry Tomatoes, Herb Oil, Parmesan Crisp		
<i>3029 Chablis, William Fèvre / Burgundy</i> Chardonnay		
Fire - Roasted Cabbage	<i>vg/gf/df</i>	38
Cauliflower Purée, Toasted Almonds, Scallions, Chili Oil		
<i>3015 Quincy, Haute Victoire Bourgeois, Loire Valley</i> Sauvignon Blanc		

SIDES

Roasted Vegetables **12** | Hand-Cut Truffle Chips **10** | Organic Salad **10** | Potato Fries **10**  
Pickled Cucumbers **10**