

APPETIZERS & SALADS

CREAMY LOBSTER BISQUE

TOPPED WITH GOLDEN PUFF PASTRY CRUST \$16

LOBSTER & VEGETABLE SPRING ROLLS

SWEET CHILI SAUCE \$16

OPUS CAESAR

CHILLED ROMAINE, SHAVED PARMESAN, GARLIC HERB CROUTONS \$13

ORGANIC TOMATO & BURRATA SALAD

RAINBOW CHERRY TOMATOES, BURRATA CHEESE, BALSAMIC REDUCTION & BASIL \$18

ASPARAGUS AND FETA CHEESE SALAD

CHAR-GRILLED ASPARAGUS, MARINATED FETA CHEESE AND OLIVES, ORGANIC GRAPE TOMATOES, BELL PEPPERS, SHALLOTS, RADISH & SUNDRIED PINEAPPLE, BALSAMIC HONEY DRESSING (GF)\$16

TUNA TARTARE

ON AVOCADO & SEAWEED SALAD TOPPED WITH QUAIL EGG YOLK,
CITRUS SOY DRESSING & SESAME CRACKER \$21

SPICY CHILI STEAK WRAPS

ANGUS STEAK WRAPPED IN GRILLED FLOUR TORTILLA, SAUTÉED RED ONIONS
WITH HUMMUS, TOMATOES & ARUGULA \$16

SHITAKE & HASS AVOCADO TACOS

SAUTEED SHITAKE MUSHROOMS & CABBAGE, ARUGULA,
CHERRY TOMATOES AND ONIONS, AVOCADO HUMMUS (VG/VN/) \$15

COCONUT SHRIMP TEMPURA

PINEAPPLE SWEET CHILI SAUCE \$16

TROPICAL CONCH CEVICHE

FRESH LOCALLY CAUGHT CONCH, RED PEPPER, TOMATO, SHALLOTS,
CUCUMBER, FRESH PINEAPPLE, CITRUS DRESSING (GF) \$20

ENTREES

TURKS & CAICOS GRILLED LOBSTER TAIL 8OZ

GARLIC BUTTER SAUCE, JASMINE RICE & SAUTEED VEGETABLES (GF) \$42

SEARED RARE AHI TUNA

WITH RUM SOY SAUCE, GINGER FRIED RICE & GRILLED BOC CHOY \$40

SEARED ATLANTIC SALMON

OLIVE TAPENADE, FONDANT POTATO & BROCCOLINI (GF) \$39

FRESH LOCALLY CAUGHT WHOLE SNAPPER

ROASTED WITH CHARDONNAY, CAPERS, SHALLOTS, BASIL,
JASMINE RICE & SAUTÉED SPINACH (GF) \$36

8OZ BLACK ANGUS TENDERLOIN

PORT REDUCTION, GARLIC MASH POTATO,
GRILLED ASPARAGUS & BABY CARROTS \$45

NEW ZEALAND RACK OF LAMB

MINT PESTO SAUCE, MASH POTATO & SAUTÉED VEGETABLES (GF) \$42

SURF & TURF

8OZ ANGUS TENDERLOIN & 8OZ *LOBSTER TAIL,
MASH POTATO, BROCCOLINI & BABY CARROTS \$75

ROASTED JERK CHICKEN MEDALLIONS

WITH PEAS & RICE, FRIED GREEN PLANTAIN & COLESLAW \$31

*SEAFOOD PENNE PASTA

SHRIMP, MUSSELS, LOBSTER & SALMON, GARLIC CREAM SAUCE \$34
(*Vegetarian Option Available)

RED THAI CURRY VEGETABLE

ZUCCHINI, CARROTS, SPINACH, ONIONS & PEPPERS IN CURRY COCONUT SAUCE,
JASMINE RICE & MANGO CHUTNEY (VG / VN / GF) \$29

ADDITIONAL SIDES \$7 EACH

JASMINE RICE
MASH POTATO

FRENCH FRIES
GRILLED ASPARAGUS

SAUTÉED SPINACH
STEAM VEGETABLES

BROCCOLINI
FRIED GREEN PLANTAIN

VG -Vegetarian / VN -Vegan / GF Gluten Free

PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY RESTRICTIONS

To serve all guests better, we do not offer separated checks, we apologize for the inconvenience