

### **APPETIZERS**

<b>CLASSIC BUFFALO CHICKEN WINGS</b> Tossed in Original Frank's Red-Hot Sauce, celery stalk and blue cheese dip	16.00
<b>PARMA CAPRESE SALAD</b> Sliced ripe tomato and mozzarella cheese, Slithers of Parma ham drizzled with pesto sauce	16.00
<b>BERMUDA FISH CAKES</b> Codfish, potatoes and fresh herbs fried to a golden brown served on a bed of arugula.	18.00
<b>CHICKEN SATAY</b> Skewers of chicken marinated Indonesian style grilled, dipped in coconut milk and peanut sauce.	18.00
<b>GOAT CHEESE CROQUETS</b> Goat cheese, cream cheese served on a bed of arugula	18.00
PAN SEARED PORTOBELLO MUSHROOM	25.00

PAN SEARED PORTOBELLO MUSHROOM 25.0 Pan-seared mushroom cap filled with roasted garlic and marinara sauce topped with Cambozola cheese and grilled.

## SALADS

Add to any salad: Shrimp \$12 • Hake or Mahi-Mahi \$12 • Chicken \$10	
CAESAR SALAD14.00Crisp romaine hearts with Caesar dressing and homemade crouton	
<b>SPINACH SALAD</b> Candied walnuts, red onion, feta cheese, tomatoes dressed with mango vinaigrette	
<b>MEDITERRANEAN SALAD</b> Sun-blushed tomatoes, capers, kalamata olives, chopped parsley & oregano bound potato salad topped with seared ahi tuna loin dressed with citronette and red pepper coulis	
<b>POKE BOWL</b> Hawaiian style salad with avocado, pineapple, mixed leaves and quinoa served with lime & ginger yoghurt dressing. Your choice of seared tuna, salmon or grilled shrimp.	

#### **SANDWICHES**

<b>PLANT BASED BURGER</b> Vegan patty lettuce and tomato on a Homemade Bun with choice of vegan cheese	21.00
<b>CHICKEN BBQ or CAJUN SPICED WRAP</b> Grilled chicken strips with mix leaf lettuce and choice of steak fries , sweet potato fries or pub style fries	22.00
<b>CLASSIC HAMBURGER</b> Grilled beef patty, caramelized onions, lettuce, tomatoes, pickles, cheese and bacon	24.00
FISH SANDWICH Togsted raisin bread spread with tartar squce, lettuce, tomato, arilled mahi-mahi served with a side of slaw ar	<b>36.00</b>

Toasted raisin bread spread with tartar sauce, lettuce, tomato, grilled mahi-mahi served with a side of slaw and tries

Please note 17% gratuity will be added to your bill.



#### MAINS

<b>PAD THAI</b> Sautéed vegetables, egg & soba noodles in a peanut and coconut spicy sauce garnished with Cilantro Add: Shrimp \$10 - Chicken \$8 - Tofu (no egg) \$6	18.00
<b>MARGHERITA PIZZA</b> Homemade pizza base and sauce topped with grated mozzarella cheese baked golden	19.00
<b>Sole I Mare</b> Pasta with choice of pesto, marinara, volute, or aglio olio sauce Add On: Shrimp \$10 – Hake or Mahi-Mahi \$10 - Chicken \$8	20.00
<b>PORK SCALLOPINI WITH LEMON BUTTER SAUCE</b> Pan fried scallops of Pork Loin with mashed potato and vegetables, finished with a caper lemon butter sauce	28.00
<b>SEA FOOD PAELLA</b> Fish fillets, Mussels and shellfish cooked slowly in a herb, tomato, saffron infused rice and fish stock, finished v chopped fresh herbs	<b>38.00</b> vith

GRILL

<b>JERK GRILLED CHICKEN BREAST</b> Grilled chicken seasoned with jerk spices marinated with garlic, lime, pepper and olive oil	22.00
<b>MAHI-MAHI</b> Mahi-Mahi marinated with citrus, island seasoning and olive oil then grilled, served with mango and ginger sal	<b>38.00</b> sa.
<b>SAUTÉ GINGER GARLIC SALMON</b> Salmon infused with ginger, garlic, soy sauce served with sauté vegetables and Shanghai noodles	38.00
<b>FISH TRIANGLE</b> Pan seared wahoo, mahi-mahi and salmon each served on a pool of lemon butter sauce	39.00
<b>RIBEYE</b> Chargrilled 10oz angus beef grilled your way and served with homemade steak butter and red wine reduction	46.00
<b>RACK OF LAMB</b> Pan seared rack of lamb brushed with dijon mustard then coated in herb-crumb and red wine reduction	53.00
All grill selections served with a side of vegetables & starch	

# DESSERTS

CARROT POTS Carrot cake Coco style	14.00
<b>CHOCOLATE PYRAMIND</b> Chocolate mousse with orange infused sponge covered with chocolate glaze accompanied with fresh seas	<b>14.00</b> onal fruits
<b>CHEESECAKE</b> New York style cheesecake with berry compote	14.00
ICE CREAM Various flavor selection, served with fresh fruit, cream and wafer	14.00
<b>SORBET</b> Various flavor selection, served with fresh fruit, cream and wafer	14.00

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