

Dinner Menu

Appetizers

TRIO OF TARTARE | \$25.75

Yellow Fin Tuna, Faroe Island Salmon, Local Bermuda Fish, Avocado Mousse, Sesame Lavash

STEAMED MUSSELS | \$23.75

Prince Edward Island Mussels, Dijon Mustard, Saffron & Confit Garlic Sauce, Fresh Herbs

PASSION FRUIT CEVICHE | \$24.75

Thinly Sliced Local Fish, Passion Fruit, "Leche de Tigre" Bermuda Red Onions, Avocado, Toasted Corn, Cilantro

GRILLED OCTOPUS | \$26.75 (n)

Charred Spanish Octopus, Pomegranate & Quinoa, Tabbouleh, Burnt Eggplant Yogurt

STIR-FRY CHILI CALAMARI | \$23.75

Fermented Black Beans, Hint of Chili, Carrots, Snow Peas, Peppers, Scallions

GREEN TEA SOBA NOODLES | \$26.75 (n)

Seared Beef Tenderloin, Cucumber, Wakame, Red Onion, Pickled Chili, Cashews, Peanut Sesame Dressing

GEORGE BANK SCALLOPS | \$26.75 (n)

Seared Scallop, Celeriac Purée, Baby Bok Choy, Honey Soy Glaze, Crushed Hazelnuts

OYSTERS ROCKEFELLER | \$24.75

Broiled Blue Point Oysters, Smoked Garlic & Spinach Crust, Bacon Jam, Hollandaise Sauce

PORK GYOZA | \$21.75

House-made Pork Gyozas, Dried Shitake, Scallions, Ponzu Dressing

HALF DOZEN BLUE POINT OYSTERS | \$35.00

Served with a Pink Peppercorn & Prosecco Mignonette

Soups & Salads

SEAFOOD TOM YUM | \$19.75

Thai Chili & Coconut Broth, Shrimps, Calamari, Mussels, Clams

CLASSIC LOBSTER BISQUE | \$16.00

Sautéed Lobster, Cognac

SOUP OF THE DAY | \$14.75

Chefs daily creation

SALMON POKE BOWL | \$22.75 / \$34.75

Faroe Island Salmon, Sushi Rice, Pineapple, Avocado, Edamame, Wakame, Red Chili, Crispy Quinoa, Scallions, Saikyo Miso Dressing

SEAFOOD COBB SALAD | \$23.75 / \$35.75

Fresh Shrimp & Lobster Salad, Chopped Romaine Lettuce, Smoked Bacon, Tomatoes, Egg, Avocado, Goats Cheese, Raspberry Vinaigrette



N = Nuts

Seafood Main Courses

BLACKENED BERMUDA ROCKFISH | \$46.75
Chorizo & White Bean Ragout, Smoked Bermuda Carrots

FAROE ISLANDS SALMON EN CROÛTE | \$44.75
Puff Pastry, Mascarpone Whipped Potatoes, Buttered Asparagus, Béarnaise Sauce

BRANZINO ACQUA PAZZA | \$55.75
Blistered Tomato's, Braised Fennel, Kalamata Olives, Capers, Charred Sourdough

DOVER SOLE | \$42.75 (half) \$75.75 (whole) (n)
Scallop Mousse, Cauliflower Purée, Caramelized Fennel Croquettes,
Charred Broccolini, Lemon Pine Nut Velouté

CHEF SHIVA'S MONKFISH CURRY | \$43.75
Red Thai Chili, Coconut Jasmine Rice, Seasonal Vegetables

CATCH OF THE DAY | \$46.75
Ask your server for today's selection of Local Fish
Served with Baby Potatoes, French Beans & Grilled Pineapple Salsa

STUFFED SHRIMP | \$42.75
Lump Jonah Crab Meat, Spinach & Green Pea Risotto, Grain Mustard Cream

SEAFOOD PAELLA | \$43.75
Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

Pasta Main Courses

ZITI ALL'AMATRICIANA | \$29.75
Tomato & Pancetta Ragu, Fresh Herbs, Shaved Pecorino

MAINE LOBSTER LINGUINE | MKT PRICE
½ Main Lobster, Confit Cherry Tomatoes, Zucchini, Basil

OCEAN PAPPARDELLE | \$43.75
Calamari, Clams, Mussels, Shrimp, Local Fish, Green Peas

SMOKED HALIBUT TORTELLINI | \$44.75 (n)
Seared Halibut, Squid Ink Pasta, Disaronno & Saffron Cream, Sautéed Spinach, Flaked Almonds

Meat Main Courses

CHARRED FILET MIGNON | MKT PRICE
7oz Beef Tenderloin, Horseradish Crust, Scallion Mashed Potatoes, Wilted Spinach, Red Wine Jus

MITCH'S RACK OF LAMB | MKT PRICE
Beetroot Mashed Potatoes, Sautéed Green Beans, Seared Artichokes, Pomegranate Jus

SPECIAL BUTCHER CUT | MKT PRICE
Fingerling Potatoes, Forage Mushrooms, Blistered Tomatoes, Malbec Jus

CURED MUSCOVY DUCK BREAST | \$41.75
Black Rice, Smoked Root Vegetables, Dark Cherry Glaze

CHICKEN SUPREME | \$36.75
Pan Seared Chicken Breast,
Bermuda Corn & Mushroom Risotto, Natural Jus



17% Service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added