



Full lunch menu served from 12 noon to 4pm
*Select items and all desserts available from 4-6pm

Starters

***Chilled Homemade Tomato Gazpacho - EC\$44**

Traditional gazpacho served with herb croutons

Crispy Fried Calamari - EC\$54

Giant calamari rings fried in a light beer batter, served with lemon aioli

Chicken Okasan - EC\$54

Tender pieces of chicken breast, lightly breaded, flash fried & dipped in teriyaki sauce

Tuna Tartare - EC\$56

Diced Ahi tuna, mango, avocado, ginger, sesame seeds, lime juice, sesame oil & chives with crispy plantain

Grilled Tiger Prawns - EC\$56

Grilled marinated tiger prawns, served with a basil saffron aioli

Thai Shrimp Cakes - EC\$56

Minced tiger shrimps mixed with coconut, chilies, fresh herbs & spices served with a spicy passionfruit dipping sauce

All prices in EC\$ - Inclusive of 17% ABST

10% Service Charge to be added to your total bill – Thank you



***Grazing board - EC\$64**

Selection of dips (hummus, babaganoush, jerk black bean)
olives, roasted vegetables, crispy tortilla

Shrimp Cocktail - EC\$68

Shrimp served on lettuce with a classic marie rose sauce

Salads

***Caesar Salad - EC\$48 (with grilled chicken \$60 or prawns \$68)**

Romaine lettuce, parmesan shavings, anchovies & croutons with Caesar
dressing

**Roasted Butternut Squash Salad – EC\$55
(w/goat cheese EC\$62 or grilled chicken EC\$68)**

Roasted butternut squash, quinoa, mixed local leaves, roasted tomatoes,
mint, cilantro,
garnished with pumpkin seeds and served on a bed of sautéed spinach

Homemade Thai Shrimp Cake Salad - EC\$66

Minced tiger shrimps mixed with coconut, chillies, fresh herbs & spices served
on
a bed of mixed greens, melon avocado, tomatoes & honey ginger dressing

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Da Boom Tuna Salad - EC\$74

Seared Sesame Crusted Tuna served on a salad of locally sourced seasonal vegetables
with a mango vinaigrette

Wraps & Sandwiches

Grilled Vegetable Wrap - EC\$56

Eggplant, seasonal vegetables, tomato, rocket & hummus with arugula pesto,
served with truffle parmesan or sweet potato fries or local salad

With Swiss Cheese – **EC\$62**

Gourmet Chicken Club - EC\$68

Grilled chicken, rocket, tomatoes, swiss cheese, bacon & fried egg
served with truffle parmesan or sweet potato fries or local salad

Mahi Fish Burger - EC\$68

Lightly battered mahi fillet, lemon and caper relish, pickled cucumber
served with truffle parmesan or sweet potato fries or local salad

Truffle Aioli Steak Sandwich - EC\$72

Grilled marinated hanger steak, thyme roasted onions & truffle aioli
served with truffle parmesan or sweet potato fries or local salad

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Mains

Fettuccini Alfredo, Pesto or Tomato - EC\$68

Veg **EC\$72**, Chicken **EC\$78** or Shrimp **EC\$88**

West Indian Curry with Veg EC\$72, Chicken EC\$78 or Shrimp EC\$88

Seasonal vegetables & chick peas with veg, chicken or shrimp in a homemade curry sauce served with coconut rice

Shrimp Mac and Cheese – EC\$80

Garlic marinated shrimp and macaroni in a creamy cheese sauce
Served with a mixed salad

Catch of the Day - EC\$88

Pan Seared local catch with lemon butter, garlic chili butter or creole sauce
Served with mixed salad and truffle parmesan fries or sweet potato fries

BBQ Baby Back Ribs - EC\$88

Marinated ribs with homemade BBQ sauce
Served with mixed salad & truffle parmesan fries or sweet potato fries

Seared Ahi Tuna - EC\$92

Seared marinated Ahi tuna, served with sweet soya glaze, rice and locally sourced stir-fried vegetables

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Side orders

Triple Cooked Hand Cut Fries with Truffle Ketchup & Mayo - EC\$26

Truffle Parmesan Hand Cut Fries with Truffle Ketchup & Mayo - EC\$32

Sweet Potato Fries with Truffle Ketchup & Mayo - EC\$32

Fresh, Local Mixed Greens & Herb Salad & Balsamic Vinaigrette - EC\$36

Classic Creamy Macaroni and Cheese - EC\$36

Desserts

Antiguan Coconut Bread & Butter Pudding - EC\$35

Served with vanilla ice cream & rum butterscotch sauce

Homemade Double Chocolate Brownie - EC\$35

Served with vanilla ice cream & a salted caramel sauce

Affogato - EC\$35

Two scoops of vanilla ice cream topped with a shot of hot espresso

Add a Shot of English Harbour 5-Year-Old Rum EC\$13

Tropical Sundae - EC\$35

Rum roasted pineapple chunks, vanilla ice cream and mango sorbet

A selection of Ice Creams & Sorbets

EC\$16 for 1, \$26 for 2, \$33 for 3 scoops

Spice Up Your Ice Cream or Sorbet

Add a Shot of Vodka **EC\$13** or Cointreau **EC\$13** or EH 5 Rum **EC\$13**

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Coffee & Digestives

Espresso, Americano	EC\$16
Cappuccino, Café Latte or Ice Coffee	EC\$17
Double Espresso	EC\$21
Grappa or Lemoncello	EC\$19
Amaretto Disaronno or Baileys	EC\$25
Grand Marnier, Remy Martin or Hennessy VSOP	EC\$31

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