



Appetizers

Lobster Bisque - EC\$54

Home made lobster bisque finished with cream and cognac

Seafood Chowder - EC\$56

Mixed seafood sautéed with onion, garlic, celery & thyme, simmered in homemade seafood stock & cream

Crispy Eggplant Pillar - EC\$54 *(allow 20 minutes)*

Crispy grilled eggplant layered with homemade tomato sauce, homemade basil and pinenut pesto sauce, topped with parmesan cheese [A]

Goat Cheese and Pear Salad - EC\$54

Mixed greens, goat cheese, candied walnuts & glazed pear, Tossed in white balsamic dressing [A] [V] no cheese

Spicy Catalan Squid- EC\$55

Sweet peppers, chorizo, onion and cayenne pepper

Warm Mahi Sashimi - EC\$56

Thin slices of Mahi-Mahi, fresh ginger & toasted sesame seeds, infused with warm organic olive oil, chili sauce & fresh chives

Tuna Tartare - EC\$56

Diced Ahi Tuna, mango, avocado, ginger, sesame seeds, lime juice, sesame oil & chives [A]

ONE BILL PER PARTY OF 6 OR MORE, THANK YOU

ALL PRICES ARE IN EC\$ - INCLUSIVE OF 17% GOVERNMENT TAX; 10% SERVICE CHARGE IS APPLICABLE TO YOUR BILL



Phyllo Wrapped Shrimps - EC\$56

Served with a green papaya salad with fresh herbs, peanuts and an orange soy glaze [A]

Beef Carpaccio - EC\$62

Thinly sliced tenderloin, olive oil, pinenuts, arugula, balsamic, capers, parmesan [A]

Lobster with Avocado Mousseline - EC\$68

Shredded local lobster topped with avocado mousseline, tomato salsa and piquillos coulis

Mains

Fettuccini with Vegetables EC\$72 [V]

or Chicken EC\$78 or Seafood - EC\$88

Vegetables or Chicken & Vegetables or Seafood in an alfredo, pesto [V] or arrabbiata sauce [V]

Eggplant Parmigiana - EC\$72 (allow 20 minutes)

Baked eggplant layered with homemade tomato sauce, homemade basil and pinenut pesto sauce & topped with parmesan cheese

Roasted Vegetable Risotto - EC\$75

Risotto prepared with a homemade vegetable broth, roasted vegetables and topped with shaved parmesan

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**West Indian Vegetarian Curry [V]- EC\$72
or Chicken Curry - EC\$88**

Seasonal vegetables or pieces of chicken breast and vegetables in a rich curry sauce served with plantain and coconut rice

Baby Back Ribs - EC\$88

Marinated ribs with homemade bbq sauce
Served with sweet potato mash & sautéed seasonal vegetables

Pan Seared Catch of the Day - EC\$94

Pan fried local catch with a lemon butter, garlic butter or creole sauce, served with roasted baby potatoes & sautéed seasonal vegetables

Sesame Seared Ahi Tuna Medallions - EC\$94

Sesame Seared Ahi Tuna, mango coulis, caribbean ratatouille, wasabi mashed potatoes [A]

Lobster Risotto - EC\$100

Risotto prepared with homemade lobster broth, pieces of lobster, butter and parmesan

Fresh Antiguan Lobster Your Way

Grilled with Garlic Butter - EC\$120 or Thermidor - EC\$130

Half a local lobster served with sauteed seasonal vegetables & mashed potatoes or coconut rice

Tornadoes of Beef with a Red Wine Sauce - EC\$125

Seared beef medallions with a red wine sauce, roasted baby potatoes & sautéed seasonal vegetables

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Surf & Turf - EC\$135

Tournadoes of beef & grilled local lobster tail served with roasted baby potatoes, sautéed seasonal vegetables and a red wine sauce

Most items can be amended to suit your dietary requirements, please ask our team, [V] Vegan, [A] May contain nuts

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