



The history behind our name...

The pillars you see, which are our namesake, were built in 1797 to support a Boat House and Sail Loft. This structure was used by the British Navy to repair sails for its fleet, including Lord Nelson's 28-gun frigate, "Boreas." A team of 72 masons built the large, circular, stone pillars in 15 months. A waterway between the massive greenstone pillars was used for hoisting sails from boats through a trap door in the sail loft floor. After the building was destroyed by a hurricane in 1871, all that remain are the beautiful stone pillars, which were capped with concrete to guard against erosion.



APPETIZERS

Lobster Bisque | EC\$54

Homemade 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 pine nut 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]. Option: no cheese [V]

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]

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, pine nuts, arugula, balsamic, capers, parmesan [A]

Lobster with Avocado Mousseline | EC\$68

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

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

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.



MAINS

Fettuccini with Vegetables | EC\$72 [V]

Chicken EC\$78 | 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

West Indian Vegetarian Curry [V] EC\$72 | 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 | Thermidor EC\$130

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

Tournadoes of Beef with a Red Wine Sauce | EC\$125

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

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

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.



DESSERTS

Antiguan Coconut Bread & Butter Pudding | EC\$35

Served with Vanilla Ice Cream & Rum Butterscotch Sauce

Chocolate Fondant | EC\$35

Molten Chocolate Cake, Vanilla Ice Cream & Banana Crème Caramel

Caribbean Delight | EC\$35

Roasted Pineapples, Banana Flambe Ice Cream and Mango Coulis

Café Liégeois | EC\$35

Vanilla Ice Cream, Black Coffee, Kahlua,
Whipped Cream, Chocolate Sauce and Toasted Almond

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

Locally Made Ice Creams & Sorbets

1 scoop EC\$16 | 2 scoops EC\$26 | 3 scoops EC\$33
Ice Cream: Vanilla, Chocolate, Coconut or Rum & Raisin
Sorbet: Mango, Lime & Ginger or Pineapple

Spice Up Your Ice Cream or Sorbet

Add a Shot: Vodka EC\$13 | Cointreau EC\$13 | EH 5-Year Rum EC\$13

COFFEE & DIGESTIFS

Espresso, Americano | EC\$16

Cappuccino, Café Latte or Ice Coffee | EC\$17

Double Espresso | EC\$21

Grappa or Lemoncello | EC\$19

Grand Marnier, Remy Martin or Hennessy VSOP | EC\$31

Amaretto Disaronno or Baileys | EC\$25

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

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.