



STARTERS

Chilled Homemade Tomato Gazpacho | EC\$44

Fresh chilled tomatoes, cucumber, Antiguan habanero peppers [V]

Caesar Salad | EC\$44

Local romaine lettuce, parmesan shavings, anchovies & croutons with Caesar dressing

Crispy Coconut Chicken Bites | EC\$54

Lightly fried breaded coconut chicken served with a tamarind dipping sauce

Beer Battered Calamari | EC\$54

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

Tuna Tartare | EC\$56

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

Grilled Tiger Prawns | EC\$56

Grilled tiger prawns served with a basil saffron aioli

Seafood Platter | EC\$80

Thai shrimp cakes, grilled tiger prawns, crispy battered calamari with a seafood dipping sauce

SALADS

Caesar Salad with Grilled Chicken EC\$55 | Shrimp EC\$68

Local romaine lettuce, parmesan shavings, anchovies & croutons with Caesar dressing

Roasted Butternut Squash Salad | EC\$55 with Goat Cheese | EC\$62

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, chilies, fresh herbs & spices served on a bed of mixed greens, melon, avocado, tomatoes & honey ginger dressing

Serrano Ham, Goat Cheese & Pear Salad | EC\$68

Served on a bed of mixed greens, tomatoes, truffle croutons with balsamic vinaigrette

Salad Niçoise | EC\$74

Seared Ahi Tuna, mixed greens, string beans, potatoes, tomatoes, boiled eggs, anchovies, black olives & french vinaigrette

Antiguan Lobster Citrus Salad | EC\$80

Local lobster tail, mixed leaves, melon, citrus segments & orange vinaigrette dressing



SANDWICHES

Caprese Sandwich | EC\$52

Tomato, fresh mozzarella & rocket in ciabatta bread with basil, pine nut pesto, served with truffle parmesan or sweet potato fries or local salad

Homemade Pillars Burger | EC\$58

Swiss or cheddar cheese & bacon | EC\$66

Goat cheese & caramelized onions | EC\$68

6 oz. homemade beef burger, lettuce, tomatoes, pickles & mayonnaise in bakery bun served with truffle parmesan or sweet potato fries or salad

Admiral's Club Sandwich | EC\$68

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

Caesar Wrap with Chicken EC\$58 | with Shrimp EC\$68

Grilled Chicken or Shrimp with local romaine lettuce, parmesan shavings, anchovies with caesar dressing served with truffle parmesan or sweet potato fries or local salad

Antiguan Lobster Sandwich | EC\$80

Grilled shredded local lobster, celery & sweet corn mayonnaise in ciabatta bread, served with truffle parmesan or sweet potato fries or local salad

MAIN COURSE

Jerk Baby Back Ribs | EC\$88

Baby Back Ribs in homemade jerk sauce served with truffle parmesan or sweet potato fries & salad

Catch of the Day | EC\$88

Pan Seared Local Catch with garlic chili butter or creole sauce served with truffle parmesan or sweet potato fries & salad

Grilled Atlantic Salmon | EC\$92

Atlantic Salmon with a lemon butter sauce served with truffle parmesan or sweet potato fries & salad

Grilled Antiguan Lobster | EC\$118

Half a grilled local lobster served with garlic butter, truffle parmesan or sweet potato fries & salad

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

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



SIDE ORDERS

Triple Cooked Hand Cut Fries | EC\$26

with truffle ketchup & mayo

Truffle Parmesan Hand Cut Fries | EC\$32

with truffle ketchup & mayo

Sweet Potato Fries | EC\$32

with truffle ketchup & mayo

Fresh Locally Sourced Mixed Greens & Herb Salad | EC\$36

with Balsamic vinaigrette

DESSERTS

Caramelized Banana Split | EC\$35

Banana caramelized with lime and sugar, vanilla ice cream topped with whipped cream and chocolate sauce

Chocolate Fondant | EC\$35 (allow 15 minutes)

Molten chocolate cake, vanilla ice cream and banana anglaise

Antigua Mess | EC\$35

A delightful combination of fresh local fruit, whipped cream and meringue

Ice Cream Sundae | EC\$35

3 scoops of your choice

Topped with whipped cream, almonds and chocolate 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\$14

Locally Made Ice Creams & Sorbets

1 scoop EC\$16 | 2 scoops EC\$26

Ice Cream: vanilla, chocolate, coconut, or rum & raisin

Sorbet: mango, lime & ginger, passionfruit, or pineapple

Spice Up Your Ice Cream or Sorbet | EC\$14

Add a Shot: Vodka, Cointreau or EH 5-Year Rum

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

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