

Seven

Open Monday – Saturday, 5:30 pm to 9:30 pm

Our cuisine is modern-contemporary, fused with the history of the Turks & Caicos Islands. Starting from our colonial past as a salt mining center, this salt collected by Bermudian settlers was traded from the Caribbean to Newfoundland offering a rich bounty of foods, techniques and spices. Enjoy evenings with us as we celebrate this migration and cultural diversity of the islands.

APPETIZERS

Atlantic Diver Scallops	24
Almond, vinaigrette, bacon powder, peach confit	
Crab and Mahi Mahi Ceviche	26
Avocado, cucumber, green apple	
Heirloom Tomato Caprese (v)	18
Mozzarella, balsamic pearls, basil	
Duo of Yellow Fin Tuna	22
Sesame, avocado, cucumber, squid ink, wasabi	
Seafood Bisque	21
Scallop, shrimp tartar, conch fritter	
Smoked Salmon	19
Rillettes, horseradish, pickled cucumber, potato salad	
Whipped Buffalo Milk Ricotta (v)	19
Pickled summer berry, organic beets	
Pumpkin Ravioli (v)	16/28
Roasted butternut squash, morel cream sauce	
Shrimp Salad	21
Sambal, cucumber, zucchini noodles and apples	
Garden Pea Risotto	14/26
Green asparagus, garlic aioli, parmigiano reggiano	

FOR 2 TO SHARE

24oz Roasted Beef Chateaubriand	49 per person
Hazelnut & potato gratin, sautéed mushroom, béarnaise sauce	
Chef's Tasting Menu	89 per person
Wine Pairing	40 per person

ENTRÉES

Slow Roasted Pork Belly	28
Saffron mash, caramelized apples, Brussels sprouts, asparagus, jus	
Roasted Chicken Breast	29
Cannellini beans, spinach, confit tomato	
Roasted Duck	32
Walnut quinoa, pickled cherries, herbed goat cheese curds	
Milkfed Lamb	42
Parmesan risotto, mushroom, arugula, black olive jus	
Mahi Mahi	36
Brandade chorizo, cuttlefish, avocado	
South Caicos Snapper	34
Cauliflower cous cous, curried madras oil, toasted pine nuts, tzatziki	
Heritage Beef Tenderloin	42
Corn, gold beets, veal sweetbreads and jus	
Tiger Shrimp	38
Bok choy, bell pepper, mushroom, lemongrass, ginger, chili, Thai basil	
Seared Yellow Fin Tuna	38
wasabi yukon mash, balsamic mirin vegetable tie and horseradish cream	
Grouper	38
Heart of palm, edamame beans, green asparagus, mango chili glaze	
Pearl Barley Risotto (v)	25
Butternut squash, mozzarella, basil emulsion	



Reservations: 649.339.3777 | www.SevenStarsGraceBay.com

Prices are in USD and not inclusive of 15% service charge and 12% government tax.
If you have any food related allergies or special dietary requirements, please do not hesitate to let us know.
Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness.