
small plates

- GF* Octopus | Duck Fat Potatoes – Chorizo – Celery Hearts – Salsa Verde 18
- Mahi-Mahi Carpaccio | Cilantro – Cachaça Dressing – Jalapeño 14
- South Caicos Lobster Salad | Dominican Pineapple – Crunchy Slaw – Vanilla Lemongrass Vinaigrette 19
- Tasting of Turks Conch | Cracked – Salad – Fritters – Chowder 14
- Hudson Valley Foie Gras | Sable Short Bread – Saffron Apricot Sauce 29
- Rare Seared Wild Salmon | Young Watercress – Sesame Shallot Dressing 16
- Dungeness Crab Toast | Avocado – Frank's Cocktail Sauce – Asparagus – Almond Salad 18
- Heirloom Tomato | Cherry Tomato Salad – Gazpacho – Tomato Sorbet – Tomato Brioche 16

greens

- GF* Organic Kale Salad | Marcona Almond – Avocado – Pecorino 16
- GF* Young Arugula | Baby Radish – Local Mango – Caramel Dressing 14
- Spiced Roasted Baby Carrots | Avocado – Toasted Sunchoke Seeds – Cumin Vinaigrette 15

liquids

- Popcorn Soup | Spot Prawns – Pickled Jicama – Mint Oil 16
- GF* Chilled Carrot & Orange Soup | Sour Cream – Malt Crumbs 14

local fare

- Ackee & Salt Fish | Cod Cakes – Ackee Foam – Bell Pepper Jam 17/29
- Jerk Chicken & Festival | Redefined Spiced Drumsticks – Sausage – Festival Slider 16/28

GF | Gluten Free

large plates

- Angus Beef Tenderloin | Porcini Fries – Young Sautéed Greens 45
- GF* Organic Red Farm Chicken | Crunchy Kale – Roasted Root Vegetables 36
- Wolfgang's Wiener Schnitzel | Potato Salad – Cranberry Relish 38
- Lobster Piccata | Lemon Pasta – Asparagus – Passion Fruit Butter 46
- Caribbean Red Snapper | Braised Fennel – Candied Carrots – Sauce Bouillabaisse 40
- Tamarind Roasted Salmon | Vegetable Salad – Ginger Miso Dressing 38
- Barolo Braised Beef Short Ribs | Creamy Polenta – Italian Parsley & Red Onion Relish 38
- GF* Grilled TCI Spiny Lobster | Grilled Asparagus – Young Potatoes – Charred Lemon 49
- Crispy Atlantic Sole | Little Neck Clam Ragout – Tomato Fondue – Thyme Oil 35

16^{oz} Double R Ranch Beef Rib Eye *for two* 88

Thyme Roasted Fingerlings – Heirloom Tomato Confit – Pepper Bearnaise

Lobster Lobster

Tasting Menu \$85

- Sesame Lobster Tempura | Complimenting Sauces – Pickled Relish
- Lobster Lemongrass Soup | Lobster Quenelle – Mushrooms – Asparagus
- Lobster Agnoloti | Tomato Emulsion – Smoked Corn
- GF* Grilled Island Lobster Tail | Fingerling Potatoes – Burnt Lemon Butter
- Pineapple Cheese Cake | Slow Cooked Pineapple – Island Mango Sorbet

GF | Gluten Free