

RAW BAR

CRUDO

| | |
|----------------------|----|
| YELLOW FIN TUNA | 17 |
| DEEP SEA RED SNAPPER | 18 |
| HAMACHI | 18 |
| HAND DIVED SCALLOPS | 17 |

CEVICHE

| | |
|--|----|
| NANTUCKET DIVER SCALLOP | 18 |
| SPICED BUTTERMILK - TOASTED POPPY SEEDS - CHIVES | |
| AHI TUNA POKE | 15 |
| MANGO - SOY - SCOTCH PEPPER | |
| YELLOWTAIL KINGFISH | 17 |
| ASIAN HERBS - GRAPEFRUIT | |
| SESAME PLUM DRESSING | |
| HERITAGE BEETROOT | 12 |
| STRAWBERRY - CELERY HEARTS | |
| AGED HIBISCUS VINAIGRETTE | |

FLIGHT OF RAW BAR

| | |
|--|----|
| MAHI MAHI - AHI TUNA POKE - ANGUS BEEF | 32 |
|--|----|

TIRADITO

| | |
|--|-------|
| TIGER PRAWN CEVICHE | 18 |
| WATERMELON - GINGER AJI LIMO - LOCAL LIMES | |
| ISLAND INSPIRED BLOODY MARY | ADD 4 |
| LINE CAUGHT MAHI MAHI CEVICHE | 15 |
| THAI RED CURRY - KAFFIR LIME | |
| COCONUT MILK - LEMON GRASS SUGAR | |
| HEIRLOOM TOMATO CEVICHE | 12 |
| YOUNG OKRA - PERUVIAN GINGER DRESSING | |

ISLAND INSPIRED

| | |
|--|----|
| LOCAL SEAFOOD CEVICHE | 16 |
| SWEET POTATO - AJI AMARILLO | |
| CORN - TIGER'S MILK | |
| ANGUS BEEF | 16 |
| LIGHT AGED SOY - TOGARASHI | |
| HOT SESAME OIL - CHIVES | |
| BARELY GRILLED CONCH | 14 |
| JAPANESE CUCUMBER - GREEN ZEBRA TOMATO | |
| SMOKED HABANERO DRESSING | |

FRESH CATCH

| | |
|---|----|
| WHOLE SALT BAKED OR | |
| GRILLED CATCH OF THE DAY <i>for two</i> | 70 |
| ROASTED FINGERLING POTATOES | |
| FARM VEGETABLES - LEMON GARLIC BUTTER | |

LIQUID DESSERTS

| | |
|---------------------------------------|----|
| COCONUT & KEY LIME FRAPPE | 12 |
| GRAHAM CRACKER COOKIE - LIME MERINGUE | |
| LIQUID BLACK FOREST CAKE | 12 |
| CHOCOLATE CHERRIES - KIRSCH SANDWICH | |
| LIQUID PASSION FRUIT | 12 |
| AVOCADO - PINEAPPLE | |
| BASIL SPONGE - RICE ICE | |

Prices are quoted in US Dollars and are subject to
12% Government Tax and 10% Service Charge

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Sake Selection 30

EIKUN WATER LORDS
JUNMAI GINJO SHU

HORAN SHUZU MORNING FROST
NIGORI SAKE

MASUMI SAKE
JUNMAI ARABASHIRI

Beers 9

SAPPORRO

BLUE MOON

Soft Drinks & Sodas 4.5

SHAKEN 16

RUM RUNNER

BAMBARRA GOLD, BLACKBERRY BRANDY, CRÈME DE
BANANA, LIME JUICE, GRENADINE

BAHAMA MAMA

MT. GAY RUM, MALIBU, ORANGE CURACAO, LIME,
PINEAPPLE JUICE, GRENADINE

GRACE BAY PUNCH

CAPTAIN MORGAN, CRÈME DE BANANA, MYERS,
ORANGE, PINEAPPLE, LIME JUICE



RAW BAR

Wines By The Glass 15

ROBERT MONDAVI "PRIVATE SELECTION"
CHARDONNAY

UNDURRAGA T.H. SAUVIGNON BLANC

PLACIDO PINOT GRIGIO

CHATEAU MINUTY ROSE

KIM CRAWFORD PINOT NOIR

RENACER MALBEC RESERVA

AFTER MEALS 20

PYRAT XO

APPLETON ESTATE 21

RON ZACAPA 23

PLATATION RUM JAMAICA

PLANTATION RUM BARBADOS

TEA 6

JASMINE
GREEN TEA
CHAMOMILE
ENGLISH BREAKFAST

COFFEE 6

INFINITI SIGNATURE BLEND
REGULAR ^{OR} DECAF