

Appetizers

*Burrata cheese, local tomatoes, avocado, basil
extra virgin olive oil 13 v*

*Butternut squash & goat cheese tart
mushroom- herbs- sherry vinaigrette, coleslaw Caribbean style 12 v*

*Baby spinach salad, sherry vinegar-honey-mustard dressing
Parmesan cheese, walnuts, dried cranberry, pears * 10 v*

Escargot, shallot- garlic- savory herb butter 11

Green pea & mint soup, goat cheese & ricotta mousse, paprika 9 v

Homemade potatoes gnocchi, tomato sauce, shaved Parmesan, basil 12 v

*Roasted octopus, black olives- orange- champagne vinaigrette
warm potatoes- roasted peppers- heart of palm- arugula salad, basil aioli 16*

Caesar salad, Parmesan cheese, croutons (also available with anchovy filets) 9

*Grilled shrimps & scallops skewer, remoulade sauce
crispy pancetta, roasted polenta, edamame, aged balsamic dressing 14*

Old fashion bean & pasta soup, rosemary- parsley- xv oil emulsion 9 v

*Puff pastry "Millefeuille" pizza
pork sausage, chorizo-tomato sauce, mozzarella burrata, truffle olive oil 14*

Conch fritters, pink sauce & hot island dip 12

*Grilled spiced calamari
cannellini beans- mussels- roasted tomato- parsley sauce, grilled focaccia 14*

*Lobster salad
-artichokes, roasted peppers, celery, cucumber, tomatoes, capers, basil-
mustard- lime- xv olive oil dressing 18*

*King crab leg & crab meat Napoleon, lemon- xv olive oil
slow baked local tomatoes, avocado cream, spicy- mustard aioli 18*

Main Courses

- Ravioli* filled with grouper, shrimps- roasted tomatoes- green peas sauce 29*
- Tortelli* filled with 5 cheeses & roasted pumpkin
pecans- Parmesan cheese- fresh thyme- brown butter 27 v*
- Black Tagliolini*, mix seafood with Caribbean spices
arugula, tomatoes, sweet green jalapeno 29*
- Paccheri pasta, spicy & sweet pork sausage
roasted red peppers, zucchini, baked grape tomatoes, burrata cheese 27*
- Linguine with lobster "Fra' Diavolo"
brandy flambéed with chili, lobster juice, parsley, tomato sauce 32*
- Pan roasted salmon, soy-citrus sauce
pistachio- lemon zest- cranberries; potatoes au gratin, wilted spinach 32*
- Grilled lobster tail, mustard- lemon- xv olive oil
mango- yogurt chutney, potatoes au gratin, seasonal vegetables 39*
- Baked lobster tail "Thermidor"
mustard- sherry sauce with onions & mushrooms, seasonal vegetables 40*
- Seafood casserole with Tuscan beans & saffron
-prawns-scallops-clams-mussels-calamari-cuttle fish-crawfish-salmon- 36*
- Red snapper filet, guazzetto of tomato- capers- fresh thyme
roasted artichokes & sweet red peppers, crunchy polenta 38*
- Grilled 10oz Angus beef strip-loin steak
peppercorns sauce, grilled asparagus, crunchy mushrooms, French fries 36*
- Chicken, coconut milk- ginger, Caribbean spices, stir-fry rice, vegetables 28*
- Braised lamb shank, red wine- rosemary & spices
mashed potatoes, seasonal vegetables 32*
- Broiled pork ribs marinated with jalapeno- honey- paprika & lime
bourbon- barbeque sauce, coleslaw Caribbean style, potatoes au gratin 32*
- Pork cassoulet, sausage, ribs, tenderloin, mix beans, rosemary-gravy sauce 32*