

appetizers

fresh mozzarella, tomato, arugula, basil pesto, balsamic reduction	17
“vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce, crispy capers	18
beef carpaccio: arugula, truffle honey mustard, shaved parmesan, roasted artichokes	18
tuna taco, truffled local yellow fin tuna tartare, avocado, wakame, togarashi aioli	18
local fish ceviche, mango, bell pepper, scotch bonnet, red onion	17
coconut ceviche, mango, bell pepper, scotch bonnet, red onion	14
salmon crudo, soy tahini dressing, jumbo lump crab citrus salad, toasted sesame seeds	19
lobster spring rolls, sweet chili sauce	16
grilled tiger prawn, edamame-tomato-onion salsa, tortilla crisps, bacconaise, burnt lemon	22
fresh baked scallops, coconut ~ saffron sauce, pickled ginger	20

salads

spinach salad: tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds, raisins, citrus vinaigrette	14
arugula-beet salad: hazelnut crusted goat cheese, orange segments, raspberry vinaigrette	14
local spring mix salad: avocado, cucumber, mango, crispy quinoa, guava dressing	14
classic caesar salad: house made croutons, shaved parmesan	14
quinoa salad: grape tomato, carrots, cucumbers, avocado, mint, raisins, toasted almonds, olive oil, lime juice	14
cobb salad: chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette	17

add

local snapper 13, yellow fin tuna 15, lobster tail 15, red wild shrimp (3 each), chicken 8, flat iron steak 18

pasta

linguine with lobster, shrimp, tomato-basil pesto sauce	29
lobster ravioli, creamy lobster bisque, arugula, cherry tomatoes	29
pappardelle with braised beef short ribs and porcini ragout	28
spaghetti with white veal bolognese, asparagus, truffle oil	26
pumpkin ravioli, drawn thyme butter, sundried tomatoes, shaved parmesan	25
gnocchi, chicken thigh ragout, pancetta, porcini mushroom, marsala, parmesan, truffle oil	26
*gluten free pasta available	

sandwiches

served with fries or house salad, sweet potato fries \$2	
8 oz brisket chuck burger, rum braised red onion marmalade, garlic mayo, brie	19
caprese wrap, prosciutto, mozzarella, sundried tomato, basil pesto	17
tuscan chicken breast, multigrain bread, asiago, herb aioli, arugula, tomato, pickled red onion, avocado	16
caribbean lobster roll, jerk mayo, butter toasted brioche bun	23
c.a.b. flat iron steak sandwich, ciabatta, provolone, sautéed onions, horseradish mayo	22

seafood & meats

pan seared local yellow fin tuna, celeriac purée, arugula – parsley gremolata, grilled asparagus	39
pan seared local red snapper, corn succotash, coconut-mint-saffron sauce, pomegranate	37
chicken piccata, lemon & caper sauce, pappardelle, mixed vegetables	29
bone-in pork chop milanese, arugula salad, cherry tomato, shaved parmesan	22
grilled 6 oz flat iron steak, truffle fries, arugula salad, chimichurri	27

prices are in c.i. dollars, conversion rate is us\$ 1.00 = c.\$.80c or c.\$ 1.00 = us\$ 1.25