

SMALLER PLATES

Cayman Farmer's Market Greens

island chips / shaved market vegetables / herbs / local tomatoes / goat cheese / sherry vinaigrette 12

Burrata with House Cured Salmon

trout caviar / marinated cherry tomatoes / soft poached egg yolk / asparagus 16

Island Ceviche and Local Greens

coconut / local seasoning peppers / shallots / ginger / lime / cucumber sorbet 15

Seafood Charcuterie

salmon rillettes / yellow fin tuna belly pate / island ceviche / octopus carpaccio / smoked wahoo pickled mustard seeds / capers / key lime / baguette 18

Langoustine Carpaccio

brioche toast / crème fraîche / citrus soy dressing / balsamic pearls / compressed watermelon 22

Sea Scallops Rosace

sunny side up quail egg / angel hair pasta / truffle ponzu / brown butter dashi ikura salmon roe 18

Lobster Bisque

truffled lobster and sunchoke ravioli / cognac cream / gougere 18

Jumbo Lump Crab Cake

apple, frisee and herb salad / capers / mango curry sauce 19

Octopus a la Plancha

pickled chorizo / seasoning peppers / arugula / squid ink / smoked white bean puree 14

Citrus Marinated Shrimp with Crisp Pork Belly

kimchi / daikon / local cherry tomatoes / purslane / tomato tamarind broth 16

Chicken Liver Mousse

granny smith apple jam / caramelized popcorn / grain mustard / crostini / cornichons 12

Foie Gras Two Ways

seared and mango glazed foie gras pate / local pepper jelly spiced brioche port wine poached pear / sunflower seeds 24

LARGER PLATES

Seared Yellow Fin Tuna

furikake crust / green beans / edamame and avocado salad / wasabi aioli / ginger miso ice cream 34

Tandoori Caribbean Snapper

house made paneer bhurji / mint chutney / kachumber salad / goan curry sauce 32

Chorizo Crusted Black Grouper

house made squid ink capellini / fennel / tomato / olive / sofrito puree / chorizo aioli 36

Miso Glazed Chilean Sea Bass

bok choy / daikon radish / shiitake mushroom / cilantro gremolata / soy lemongrass bouillon 42

Salt Crusted Whole Fish

*chimichurri / callaloo / local seasoning peppers / island pumpkin puree / grilled lemon
(please allow 25 minutes)* MP

Certified Angus Beef Tenderloin

parmesan crust // truffled potato puree / broccolini / pearl onions parmesan crisp / cabernet jus 40
add head on prawn 6 add jumbo lump crab meat 10 add foie gras 12

Pistachio Crusted Lamb Loin

fava bean puree / ratatouille / couscous / olive tapenade / hearts of romaine / goat cheese fondue 40

Smoked Beef Short Rib “Pastrami”

stilton blue cheese mashed potato / warm brussel sprouts slaw / glazed carrots / mustard jus 36

Beet Risotto

goat cheese / pistachio / crisp arugula / parmesan 26

Beach House Bouillabaisse

*island red snapper / scallops / prawns / mussels / clams / calamari / saffron potatoes
fennel / pernod / scotch bonnet rouille* 38

Butter Poached Lobster and Shrimp

fresh tagliatelle pasta / clams / cherry tomatoes / chili flakes / arugula / shellfish broth 42



Executive Chef Sandy Tuason