

LUNCH

SANDWICHES

Classic Club
bacon, turkey &
mayonnaise on house-made
brioche
20

Grilled Vegetarian Wrap
tapenade, spinach, zucchini,
peppers, tomato
24

Black Truffle Burger
Beef Patty,
cheddar, tomato, pickled red onion on
a brioche bun
22

Burger
Vegetarian plant-base patty, tomato,
pickled red onion on brioche bun
22

Served with green salad and french
fries or sweet fries

All prices are in U.S. dollars exclusive
of 15% service, 13% GST
& 2% environmental fee.

SALADS

Lobster Salad
local lettuce, pigeon peas,
cucumber, peppers, tomato &
lime vinaigrette
30

Caesar Salad
pine nuts & garlic breadcrumbs
parmesan cheese & anchovies
17

Greek Salad
green salad, tomatoes,
onions feta & red
wine vinaigrette
17

ADD:

grilled local chicken 12
sliced avocado 8

grilled catch of the day 22
grilled shrimp 22

GRILLED

Anguillan Lobster
with roasted garlic & thyme
butter sauce
45 (lbs.)

Catch of the Day
with lemon butter
35

Crayfish
with lemon butter
55

**St. Louis BBQ
Baby Back Ribs**
with Eventide bbq sauce
26

**Half Grilled
Chicken**
with jerk mayo
35

Served with a choice of two sides
green salad, rice of the day or
french fries or sweet fries

BITES

Guacamole and Potato Chips
12

Garden Vegetables
crudites, chives yogurt
12

Beer Batter Mahi Mahi
tartar sauce, lemon
16

Fried Calamari
basil & horseradish mayo
19

Panko Shrimp
mango, chili sauce
19

DESSERTS

Vanilla or Chocolate Ice Cream
4 per scoop

Tropical Rainbow Sorbet
raspberry, orange, kiwi
& pineapple 8

Chocolate Chip Cookies 12

Fudgy Brownies 12

Tropical Fruit Platter 12

TO DRINK

CHAMPAGNE & SPARKLING

NV Sparkling Wine, Decoy, Brut Cuvée, California
15 / 75

NV Champagne Laurent-Perrier, La Cuvée
25 / 125

NV Rosé Champagne, Laurent-Perrier, Rosé
45 / 225

WHITE WINES

2019 Albariño, Rias Baixas, Familia Torres, Pazo das
Bruxas, Galicia, Spain
14 / 70

2020 Chardonnay, Domaine Seguinot-Bordet,
Chablis, France
14 / 69

2017 Chardonnay, Stag's Leap Wine Cellars, Karia,
Napa Valley, California
25 / 125

2020 Friulano Blend, Massican, Annia,
Napa Valley, California
19 / 95

2019 Grüner Veltliner, Sepp Moser, Classic,
Kremstal, Austria
16 / 90

2019 Sauvignon Blanc, Pouilly-Fumé, Michel Redde,
La Moynerie
18 / 90

ROSÉ WINES

2019 Fearless,
Amador County, California
14 / 65

2020 Mirabeau, Pure Provence Rosé,
France
18 / 90

RED WINES

2017 Tempranillo, Torres, Celeste, Crianza,
Ribera del Duero, Spain
14 / 70

2019 Pinot Noir, Primarius,
Oregon, US
15 / 75

2019 Cabernet Sauvignon, Avalon
Napa Valley
18 / 90

2017 Sangiovese, Carpineto,
Vino Nobile di Montepuciano Riserva, Italy
18 / 90

2011 Sangiovese, Pian delle Vigne,
Brunello di Montalcino, Tuscany, Italy
25 / 125

FEATURED COCKTAIL

Aurora Spritz
Aperol, Sparkling Wine, Guava, Fresh
Lime, Rosemary, Orange Slices
16

Breezy Tonic
Absolut Vodka, Fresh Lime, Fresh Mint,
Cucumber, Fever Tree India Tonic
16

Chartreuse Swizzle
Green Chartreuse, Fresh Lime, Fresh
Pineapple, Aurora Falernum, Nutmeg
17

Ginger Peach Cooler
Plantation Grande Reserve 5-year Rum,
Crème de Pêche, Ginger, Fresh Lemon,
Angostura Bitters
17

Island Margarita
Jalapeño-infused Don Julio Blanco
Tequila, Mezcal, Vanilla, Fresh Lemon,
Sea Salt
17

Classic Frozen Strawberry Daiquiri
White Rum, Strawberry, Fresh Lime
17

Our Frozen Pina Colada
House Rum Blend, Coconut Cream,
Pineapple, Clément Mahina Coco,
17