

KITCHEN TABLE

SMALL PLATES LOCAL APPETIZERS

CONCH FRITTERS pepper remoulade	12
ANGUILLA TOMATO SALAD creamy feta, cherry tomatoes, cucumber, olives, capers, mint	14
BEET & GOAT CHEESE SALAD arugula, candied walnuts, port wine, balsamic reduction	16
ROMAINE SALAD shredded carrot, green mango, mint, spiced basil, sesame dressing	16
RICE PAPER ROLL poached chicken, mango, mint, coriander	18

DIPS

CHICKPEA HUMMUS cashew nut, espelette pepper, garden herbs, evoo, flatbread	14
EGGPLANT BABA GHANOUSH pomegranate, coriander, mint, evoo, flatbread	14
GUACAMOLE BOWL smashed avocado, lime, onion, tomato, coriander, plantain banana chips	14

SEARED

JUMBO LUMP CRAB CAKES jerk remoulade, tomato jam	25
SEARED SCALLOPS cauliflower puree, pico de gallo	28
TIGER PRAWNS red pepper & walnut dip, lemon garlic dressing	32

SIDES

CRISPY POTATO	12
STEAMED JASMINE RICE	12
GARLIC CREAMED POTATOES	12
GRILLED ASPARAGUS	12
FRIED GREEN PLANTAINS	12
RICE & PEAS	12
SPICY BROCCOLI	12
ROMAINE LEAF	12

FROM THE WOOD BURNING OVEN

CARIBBEAN TUNA TATAKI grapefruit ponzu	28
BLACK ANGUS BEEF SKEWERS cream & four peppercorn jus	30
GRILLED OCTOPUS roasted potatoes, crème fraîche	32
ROASTED PORK BELLY dijon mustard	32
CRISPY LEMONGRASS CHICKEN green mango som tum, sweet chili	38
TANDOORI LAMB RACK yoghurt & spicy marinated lamb cutlet & mint chutney	38
BEEF SHORT RIBS braised & roasted short ribs on the bone	48

ANGUILLA LOCAL CATCH

BLACKENED MAHI MAHI plantain ragout, asparagus, fresh basil	35
RED SNAPPER olive crushed fingerling potatoes, tomato broth, fennel slaw	44
GRILLED CRAYFISH (3 pieces) garlic - butter & lemon	48
GRILLED LOBSTER (per lbs) garlic - butter & lemon	45

DESSERTS

CARRIBEAN RICE PUDDING whipped coconut, lime-soaked mango, crispy meringue	12
BANANA PEANUT BUTTER MOUSSE CAKE chocolate, peanut butter mousse, roasted banana ice cream, caramel popcorn	14
PINEAPPLE RUM CAKE roasted pineapple, lemongrass soursop swirl ice cream	14
SORBET BY THE SCOOP daily chef selections served with a coconut pirouette	4

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness. All prices are in U.S. dollars. Exclusive or 15% service charge & 2% environmental fee.