

D Richard's

LOCAL

Flavour Fest

As a token of appreciation for our wonderful local community, we're excited to announce our Local Flavour Fest! Join us for a special menu at D Richard's that celebrates the tastes of our region, featuring locally sourced ingredients and delicious dishes that will bring you back to your favorite culinary memories.

DISHES

GRILLED LOBSTER 45 (per lb)
With Root Vegetable Escabeche, Grilled Lemon **D**

GRILLED MAHI 38
Served With Asparagus & Grilled Lemon **D**

ASSORTED FRIED SEAFOOD 32
Calamari, Prawns, Mahi, Finished with Fried Zucchini & Confit Garlic Aioli **G SF**

PLATTERS FOR TWO

SEAFOOD PLATTER FROM THE JOSPER 75
Grilled Tiger Prawns, Snapper, Mahi & Charred Squid With A Champagne Sauce & Vegetable Escabeche **D SF**

SURF & TURF 103
8oz Fillet Mignon, 8oz Lamb Chop & Tiger Prawn With Root Vegetable Escabeche & Chimichurri **D SF**

CHAMPAGNE & SPARKLING WINE

NV Champagne, Laurent-Perrier, La Cuvée, Brut 25
NV Sparkling Wine, Decoy, Brut Cuvée, California 15
NV Prosecco, Adami, Brut, Treviso, Italy 12

WHITE WINE

2022 Chenin Blanc, St. Helena, Napa Valley 10
2022 Sauvignon Blanc, Pouilly-Fumé, Michel Redde, La Moynerie, France 18

RED WINE

2021 Pinot Noir, Elouan, Oregon 16

COCKTAILS

RUM PUNCH
Orange Juice, Pineapple, Mount Gay, Myers's, Disaronno, Grenadine Syrup, Bitters 12
MOJITOS (FLAVOR OF THE DAY)
Bacardi Silver, Simple Syrup, Fresh Lime, Mint 12
MARGARITAS (FLAVOR OF THE DAY)
Jose Cuervo Gold, Cointreau, Lime 12

LEGEND **D** dairy **G** gluten **SF** shellfish

All pricing is in USD. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. Price excludes 18% service charge and 13% GST.