

HOT TAPAS

- LOADED HOMEMADE FRIES** **D** 18
guacamole, cheddar cheese, sour cream
- A LA PLANCHA SHRIMPS** **SF** 22
heirloom cherry tomato, crispy quinoa, passion fruit vinaigrette
- CARNITAS TACO** **D G** 22
pulled pork, pickled onions, spicy mayo, passion fruit slaw, jalapeños, avocado
- CRISPY BRUSSELE SPROUTS** **G** 16
ginger-soy glaze, gochujang aioli

GREENS

- YELLOWFIN TUNA POKE** **G** 28
Japanese rice, carrot, edamame, red onion, cucumber, mango, avocado, nori soy dressing
- QUINOA SALAD** **V** 24
arugula, cucumbers, cherry tomato, cabbage, red onion, crispy chickpeas, scallions, pumpkin seeds, peach champagne vinaigrette
- OUR FARM KALE** **TN V** 24
hydroponic kale, mango, toasted almonds, pomegranate, dried cranberries, pickled carrots, lemon vinaigrette
- ANGUILLIAN LOBSTER SALAD** **SF** 32
hydroponic greens, yukon gold potatoes, red onion, tomatoes, caramelized shallots, celery, creamy lemon lime dill dressing
- LITTLE GEM TACO SALAD** **D G** 22
crispy tortilla strips, cabbage, black beans, corn, cherry tomatoes, red onion, avocado, sour cream, cilantro, chipotle hot honey vinaigrette
- BREEZES CEASAR** **D G** 20
parmesan, bacon, garlic herb croutons, soft-boiled egg, anchovies
- GRILLED CHICKEN BREAST** 15
GRILLED CATCH OF THE DAY 18
TEMPURA TOFU 10

BIRD CAGE

- GRILLED MEATS** 45
lamb chop, chicken breast, Italian sausage, grilled vegetables, chimichurri, homemade fries
- SURF & TURF** **SF** 58
lamb chop, chicken breast, Italian sausage, crayfish, snapper fillet, grilled vegetables, chimichurri, homemade fries

HOT PLATES

- GRILLED USDA CHOICE TENDERLOIN STEAK 8OZ** **G** 45
homemade fries, fried onions, chimichurri
- GRILLED GRAYFISH** **SF D** 4 pieces 26 | 8 pieces 48
citrus garlic butter
- ST. LOUIS STYLE RIBS** **G** 28
guava jerk sauce, passion fruit slaw
- COCONUT CURRY SEAFOOD** **SF** 40
catch of the day, scallops, mussels, coconut curry sauce, bok choy, cherry tomato, kale rice

COLD TAPAS

- YELLOWFIN TUNA TARTAR** 26
avocado, crispy capers, plantain chips, sesame orange vinaigrette
- HYDROPONIC FARM TOMATO GAZPACHO** **V** 22
heirloom tomato salad, fresh herbs
- BREEZES CEVICHE** **SF G** 28
snapper, lobster, shrimp, passion fruit leche de tigre, cilantro, red onion, jalapeños, tortilla chips
- ROASTED CARROT & RED PEPPER DIP** **G V** 16
pita chips

PIZZAS

- MARGHERITA** **D G** 16
tomato, mozzarella, cherry tomatoes, basil
- CAPRICCIOSA** **D G** 20
tomato, mozzarella, artichoke, ham, mushroom, olives
- PEPPERONI HOT HONEY** **D G** 20
tomato, mozzarella, pepperoni, hot honey, whipped ricotta
- VEGETARIANA** **D G** 22
mozzarella, parmesan, mushrooms, red onions, roasted red peppers, cherry tomato, olives, artichokes, crispy kale, basil emulsion

SANDWICHES

- BLACK ANGUS BEEF BURGER** **D G** 24
homemade pickled shishito, gruyere, onion, tomato rémoulade, brioche bun, French fries
- CHICKEN AVOCADO CLUB** **D G** 22
whole grain bread, confit chicken, bacon, herb mayo, avocado, lettuce, tomato, French fries
- TEMPURA FISH SANDWICH** **D G** 25
catch of the day, red onions, tartar sauce, pickled slaw, brioche bun, French fries

DESSERTS

- OUR SIGNATURE "AURORA CREME BRÛLÉE"** **D G** 14
vanilla crème brûlée, chocolate sea salt flakes, vanilla ice cream, sable breton, vanilla milk foam
- AFTER EIGHT ICE CREAM SANDWICH** **D G** 10
cookies and cream, mint heart
- CALAMANSI & POMEGRANATE GRANITA** **D** 10
condensed milk, pomegranate, fresh mango
- COCONUT CHIA PUDDING** **V** 12
fresh pineapple, lime pearls
- ICE CREAM** **D** 4 per scoop
vanilla, strawberry, mint
- SORBET** **V** 4 per scoop
peach, coconut lime, chocolate, mango

D dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

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

ANGUILLA WILDLIFE WONDERS COLLECTION

Explore the vibrant and diverse wildlife of Anguilla through our unique signature cocktail creations, each inspired by the island's natural beauty and exotic creatures.

OCTOPUS OASIS

Inspired by the intriguing creature and classic Tiki culture, this cocktail features 3 types of rum, bitters, and orgeat syrup, with surprising tropical touch of coconut.

COCONUT BREEZE

A refreshing twist on the classic Painkiller, this cocktail combines bitters, rum, orange and pineapple juices with tropical flavors of mango and coconut.

EGRET ELIXIR

A nod to the graceful Snowy Egret, this cocktail combines vodka with the vibrant flavors of passion fruit, fresh lime, and bitters.

REEF EXPLORER

Inspired by the diverse marine life of Anguilla's coral reefs, this vibrant and refreshing drink celebrates the beauty of the ocean. It features tequila, crème de cassis, lime Juice, and ginger beer, with fresh berries for a touch of sweetness.

GREEN CARIB

Inspired by one of the most beautiful birds in Anguilla, this cocktail is a tropical combination of Malibu rum, melon liqueur, pineapple and lime juices with a splash of soda.

BLOWING POINT

Celebrate Anguilla's rich nautical history with a cocktail that bears the name of our island port, Blowing Point is a bold combination of Woodford Bourbon, passion fruit, lemon juice and grenadine.

BOOBY BLISS

Twist on classic Tiki cocktail Jungle Bird, this cocktail made with rum, Campari, pineapple and lime juices is an ode to the Brown Boobies you can see flying over our beaches.

SEAHORSE SPRITZ

A serene and refreshing cocktail inspired by the harmony of the underwater world, this spritz combines gin, crème de cassis, lemon juice and prosecco.

ZERO PROOF COLLECTION

Experience the vibrant essence of sea and island spirit with our delightful array of non-alcoholic cocktails, each crafted with the freshest tropical flavors of Anguilla. Savor the taste of paradise without alcohol.

GECKO GLOW

Inspired by geckoes that inhabit every corner of the island, this cocktail is made with guava, ginger, lemon, and pineapple juices.

ANGELFISH PASSION

A captivating cocktail inspired by the graceful angelfish, blending the exotic flavors of vanilla, pineapple and passion fruit for a delightful and tropical experience.

CORAL COVE ICED TEA

Enjoy ultimate iced tea inspired by local coral reefs and made from fresh lemongrass, thyme and rosemary from our hydroponic garden with a hint of honey.

BEER SELECTION

Coors Light | Carib Lager | Carib Light | Corona Extra | Heineken | Red Stripe | Lagunitas IPA | Heineken 0%

SOFT DRINKS

Apple | Cranberry & Orange juices | Coca Cola | Diet Coke | Sprite | Ginger Ale | Ginger Beer | Ting

11

11

11

15

11

11

11

11

7

7

8

8

6

ISLAND GATHERINGS COLLECTION

Celebrate togetherness with our Island Gatherings menu, featuring signature punch bowls designed for sharing with friends and family.

CLAM DOWN CAESAR

Island twist on Caesar cocktail featuring Tito's vodka, clamato juice, house made spice mix, hydroponic farm tomatoes and celery. Serves 2.

25

MANGO INFRENO

Spice up your gathering with a tropical spicy punch made with mango, rum, lime and pineapple juices with the heat of the cayenne pepper. Serves 2.

25

SEASIDE FIESTA

Enjoy our island version of Sangria made with fresh tropical fruits, white wine, passion fruit liqueur and rum. Serves 2.

25

SPARKLING WINES

NV | Prosecco | Adami | Garbèl | Treviso | Italy

Glass

12

Bottle

60

NV Champagne | Moët & Chandon | Impérial | Brut | France

27

135

NV Champagne | Moët & Chandon | Rosé Impérial | Brut | France

35

175

Love by Léoube | Rosé | Brut | France

75

WHITE WINES

2020 Chenin Blanc | Fearless Blanc | St. Helena | Napa Valley | USA

9

44

2023 Pinot Grigio | Ca'Vescovo | Friuli | Italy

11

55

2022 Sauvignon Blanc | Astrolabe | Marlborough | New Zealand

15

75

2023 Chardonnay | La Crema | Sonoma Coast | USA

16

80

ROSE WINES

2022 Fearless | Santa Barbara County | USA

9

49

2023 Minuty M | Côtes de Provence | France

16

80

2022 Miraval | Côtes de Provence | France

95

2023 Whispering Angel | Côtes de Provence France

85

RED WINES

2017 Grenache | Fearless Rouge | Santa Barbara & Amador County | USA

12

56

2020 Malbec | Domaine Bousquet | Gran | Mendoza | Argentina

12

60

All prices are in U.S. dollars exclusive of 18% service, 13% GST. Please advise of any food allergies or dietary restrictions.