LUNCH

House Smoked

ST. LOUIS BABY BACK RIBS 28
passionfruit bbq sauce, potato fries
G

GRILLED HALF CHICKEN 32
jerk mayo, potato fries
D G

Salads

LOBSTER 30
local lettuce, cucumber, peppers, tomato & creamy tarragon vinaigrette
SF

QUINOA 24
raisin, pine nuts, feta, parsley, pickled lemon, ginger vinaigrette
D

KALE & SWEET POTATO 24
goat cheese, grilled plantain, almonds, tahini
D TN

ISLAND SALAD 24
boiled egg, bocconcini, tomatoes, corn, red onion, avocado shaken evoo & balsamic vinaigrette
D

ROMAINE CAESAR SALAD 24
white anchovies, Parmesan cheese & croutons
D G

Add Ons

HALF AVOCADO 12

BLACKENED GRILLED MAHI MAHI 6OZ 12

2 CHICKEN SKEWERS 15
passionfruit bbq sauce

2 SHRIMP SKEWERS 18
SF

Sides

FRENCH FRIES G 6

SWEET POTATO FRIES G 6

PIGEON PEAS & RICE V 6

Hand Helds

Sandwiches served with green salad and french fries

BLACK TRUFFLE BURGER 22
beef patty, cheddar, tomato, pickled red onion on a brioche bun
D G

VEGGIE BURGER 20
homemade vegetarian patty, tomato,pickled red onion on a brioche bun
D G

CONFIT CHICKEN CLUB 22
Swiss cheese, bacon, lettuce, tomato, red onion, mustard grain mayo on house-made brioche
D G

VEGETARIAN QUESADILLA 22
spinach, zucchini, onion, peppers, vegan mozzarella cheese, guacamole, sour cream
D G

LOBSTER QUESADILLA 32
bell peppers, corn, Monterey Jack cheese, sour cream, guacamole
D G SF

PULLED BEEF BRISKET SANDWICH 22
pickled jalapeño, slaw on a brioche bun from the hut
G

ANGUILLIAN LOBSTER 50/LBS
roasted garlic butter sauce, potato chips
D G SF

MAHI MAHI FILLET 35
with coconut curry sauce, pigeon peas & rice
D G

CRAYFISH 55
lemon butter, potato chips
D G SF

Bites

FRIED CALAMARI 19
lemon & horseradish mayo
D G

BEER-BATTER MAHI MAHI BITES 16
tartar sauce, charred lemon
D G

JERK CHICKEN WINGS 18
Parmesan, green mojo sauce
D G

CHARRED BROCCOLI 14
Parmesan, balsamic reduction
D

CORN CHIPS & AVOCADO GUACAMOLE 12
G

C-LEVEL JOHNNY CAKES 12
herb cream cheese
D G

COCONUT SHRIMP 20
smoked paprika aioli, charred lemon
D G SF

Desserts

MOLTEN LAVA 14
dark chocolate lava cake, Gianduja fluid heart, berry sorbet
DF GF TN

CARIBBEAN CAKE 14
pineapple rum infused cake, coconut and lime ganache, piña colada sauce, vanilla gelato
D G

BLUEBERRY CHEESECAKE 14
vanilla white chocolate cheesecake, blueberry compote, lemon basil sorbet
D G

HOMEMADE GELATO 4 PER SCOOP
chocolate, vanilla, coconut
D

HOMEMADE SORBET 4 PER SCOOP
pineapple-basil, lime-mint, passion fruit-lemongrass
V

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 and 13% GST. Please advise of any food allergies or dietary restrictions.