

Dinner Menu

Appetizers

TUNA TARTARE | \$26.75/ \$42.00

Local Yellowfin Tuna, Scallions, Bell Peppers, Capers, Ginger, Avocado Mousse, Sesame Lavash

STEAMED MUSSELS \$23.75

Prince Edward Island Mussels, Saffron and Confit Garlic Sauce, Dijon Mustard, Fresh Herbs

PRICKLY PEAR CEVICHE | \$24.75

Thinly Sliced Local Fish, Prickly Pear "Leche De Tigre" Bermuda Red Onion, Avocado, Shaved Coconut, Crispy Noodles

GRILLED OCTOPUS | \$26.75 (n)

Charred Spanish Octopus, Pomegranate and Quinoa Tabbouleh, Burnt Eggplant Yogurt

STIR-FRY CHILI CALAMARI | \$23.75

Fermented Black Beans, Hint of Chili, Carrots, Snow Peas, Peppers, Scallions

SMOKED MUSCOVY DUCK BREAST | \$25.75

Orange Fillets, Candied Pecans, Dark Cherry & Port Wine Dressing

GEORGE BANK SCALLOPS | \$26.75 (n)

Celeriac Puree, Baby Bok Choy, Honey Soy Glaze, Crushed Hazelnuts

OYSTERS ROCKEFELLER | \$24.75

Broiled Blue Point Oysters, Smoked Garlic and Spinach Crust, Bacon Jam, Hollandaise

PORK GYOZA | \$21.75

House-Made Pork Gyozas, Dried Shitake, Scallions, Ponzu Dressing

HALF DOZEN BLUE POINT OYSTERS | \$35.00

Served with a Pink Peppercorn and Prosecco Mignonette

Soups & Salads

SEAFOOD TOM YUM | \$19.75

Thai Chili & Coconut Broth, Shrimps, Calamari, Mussels, Clams

SOUP OF THE DAY | \$14.75

Chef's Daily Creation

CLASSIC LOBSTER BISQUE | \$16.00

Sautéed Lobster, Cognac

SALMON POKE BOWL | \$22.75/ \$34.75

Faroe Island Salmon, Sushi Rice, Pineapple, Avocado, Edamame, Wakame, Red Chili, Crispy Quinoa, Scallions, Saikyo Miso Dressing

SEAFOOD COBB SALAD | \$23.75/ \$35.75

Fresh Shrimp & Lobster Salad, Chopped Romaine, Smoked Bacon, Tomatoes, Egg, Avocado, Goats Cheese, Raspberry Vinaigrette

Seafood Main Courses

BLACKEAND BERMUDA ROCKFISH | \$46.75
Chorizo and White Bean Ragout, Smoked Bermuda Carrots

FAROE ISLANDS SALMON EN CROÛTE | \$44.75
Puff Pastry, Mascarpone Whipped Potatoes, Buttered Asparagus, Béarnaise

BRANZINO GREMOLATA | \$55.75
House-Made Gnocchi, Blistered Tomatoes, Braised Fennel, Kalamata Olives, Capers

DOVER SOLE MEUNIÈRE | MKT PRICE
Fingerling Potatoes, Charred Broccolini, Lemon-Caper Velouté

TANDOORI HALIBUT | \$44.75
Roasted Cauliflower, Cilantro Mash Potatoes, Makhani Sauce

CHEF SHIVA'S MONKFISH CURRY | \$43.75
Red Thai Chili, Coconut Jasmine Rice, Seasonal Vegetables

CATCH OF THE DAY | \$46.75
Ask your server for today's selection of Local Fish, Served with Baby Potatoes, French Beans and Grilled Pineapple Salsa

STUFFED SHRIMP | \$42.75
Lump Jonah Crab Meat, Spinach and Green Pea Risotto, Grain Mustard Cream

SEAFOOD PAELLA | \$43.75
Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish rice, Saffron

Pasta Main Courses

PAPPARDELLE AGNELLO | \$36.75
Slow Braised Lamb Shoulder Ragù, Rosemary, Fresh Peas

ZITI ALL' AMATRICIANA | \$29.75
Tomato and Pancetta Ragù, Fresh Herbs, Shaved Pecorino

MAINE LOBSTER LINGUINE | MKT PRICE
Grilled ½ Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini, Basil

OCEAN PACCHERI | \$43.75
Calamari, Clams, Mussels, Shrimp, Local Fish, Fresh Herbs

Meat Main Courses

CHARRED FILET MIGNON | \$62.00
7oz Beef Tenderloin, Horseradish Crust, Scallion Mashed Potatoes, Wilted Spinach, Red Wine Jus

MITCH'S RACK OF LAMB | \$57.75
Beetroot Mashed Potatoes, Sautéed Green Beans, Seared Artichokes, Pomegranate Jus

SPECIAL BUTCHER CUT | MKT PRICE
Fingerling Potatoes, Forage Mushrooms, Blistered Tomatoes, Malbec Jus

CHICKEN SUPREME | \$36.75
Pan Seared Chicken Breast, Bermuda Corn, and Mushroom Risotto



17% Service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added