

Barracuda Grill Dinner

BEGIN

- Seafood Crudo** GF 21
Sliced raw, grapefruit, coconut, daikon, aji Amarillo, corn
- Charcoal Beets** GF 18.⁵
Sumac spice, pickled squash, pinenut brittle, ricotta, apples, horseradish, watercress
- Seared Scallop** GF 22
Lardo, apple, celeriac, lemon thyme jus, Brussel sprouts
- Chestnut & Mushroom Agnolotti** 19
Truffled pea puree, whipped tofu, fresh sage, saffron mushroom broth
- Lobster & Tomatoes** GF 26
Yuzu, cucumber, avocado, fresh basil whipped burrata
- Grilled Figs** GF 20.⁵
Charred goat's cheese, sesame, roasted grapes, balsamic, olive oil, shiso

Soups

- Bermuda Fish Chowder** GF 13
As featured in Bon Appetit
- Soup Du Jour** 12

MAIN~Farm

- Beef** GF 47
Sous vide filet mignon, rice cakes, Kobe short rib, spinach, kimchi, maple gochujang hollandaise
- Pork** GF 38
Chermoula tenderloin, smoked belly, boursin hollandaise, harissa sweet potatoes, purple cauliflower
- Duck** 42
Ginger pear caramel, house made sausage, soy miso potatoes, shishito peppers, duck jus
- Lamb** 48
Dukkah crusted loin, beet hummus, za'atar gnocchi, Moroccan barbeque sauce, artichoke house merguez ragout

MAIN~Ocean

- Rockfish** GF 45
Coffee roasted carrots, crisp goat cheese polenta, asparagus, smoked romesco, vanilla bean celeriac
- Prawn** GF 40
lobster gnocchi, summer beans, local squash, chorizo- tomato butter
- Yellowfin Tuna** GF 42
Poblano green onion mojo, charred corn, ginger carrot farro, chantarelles, roasted avocado, shiso, furikake
- Artic Char** 37
Saffron cauliflower, Brussel sprouts, smoked grapefruit, green peas, brandade
- Fresh Bermuda Fish** m/p
Chef's presentation using produce from Wadson's Farm, J&J Farms or Westover Farm's seasonal produce

VEGAN

- Plant Based & Flavourful** 34
Chestnut & mushroom agnolotti, coffee roasted carrots, shishito peppers, smoked romesco, goat cheese polenta

DESSERT

- Chocolate Marquise** 15
marquise, salted caramel, smoked banana, shortbread, white chocolate
- Ginger Bread Toffee Pudding** 15
Medjool date sauce, ginger ice cream, Fresh figs, candied pecans,
- Yuzu Citrus Tart** 15
Toasted coconut, loquat jam, coconut sorbet, meringue