

Our chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine.

STARTERS

Hot Honey Chili Chicken Wings 24

Whipped Italian Ricotta 22

Blistered Tomato, Tapenade, Extra Virgin Olive Oil, Sourdough Baguette [V]

Beetroot Dip 22

Sumac, Organic Baby Vegetables, Marinated Olives [V] [VG] [GF] [DF]

Conch Chowder 25

Sweet Potato, Tomato, Fresh Island Herbs [GF]

Crispy Calamari 26

Salt & Pepper Calamari, Fresh Chilli, Spring Onion, Lemon Aioli [E]

Roasted Eggplant 24

Herbs, Paprika Oil, Toasted Pine Nuts, Garlic & Yogurt Dressing [GF]

SALADS

Quinoa Buddha Bowl 22

Avocado Hummus, Tomato, Olives, Cucumber, Bell Peppers, Red Onion, Spicy Feta Cheese [V] [N] [GF]

Watermelon 19

Goat Feta, Mint, Strawberries, Cucumber, Extra Virgin Olive Oil [V] [GF]

Grilled Steak Panzanella Salad 25

Hanger Steak, Tomato, Bell Peppers, Cucumber, Onion, Croutons, Kalamata Olives, Basil, Vinaigrette

Shrimp Poke 26

Steamed Local Shrimp, Sriracha Mayonnaise, Japanese Rice, Mango, Red Cabbage, Avocado, Cucumber [E] [N] [GF]

Little Gem 18

Caesar Dressing, Parmesan, Herb Breadcrumbs [V] [E] + Chicken 7 + Fish 7 + Shrimp 8

PIZZA

Margherita 21

Fresh Mozzarella, Basil, Tomato (V)

Pepperoni 25

Tomato Sauce, Oregano

Local Tuna 24

Tuna Confit, Seasoning Pepper, Red Onion

Diavola 24

Mozzarella, Garlic, Jalapeño, Salami

Pomodoro 22

Cherry Tomatoes, Olives, Capers, Eggplant, Arugula [V]

TACOS

Chicken Fajita 26

Sauteed Onion & Pepper, Roasted Tomato Salsa, Avocado [DF]

Seared Local Mahi Mahi 28

Avocado & Jalapeño Salsa, Pico de Gallo [DF]

Impossible Smash Taco 24

Impossible Meat, Shredded Lettuce, Tomato, Secret Vegan Sauce [V] [VG]

BETWEEN BREADS

Duroc Pork Belly "BLT" 28

Sourdough, Heirloom Tomato, Shredded Iceberg, Garlic Aioli [E]

Bonté Burger 32

8oz Black Angus Burger, Barbeque Sauce, Smoked Bacon, Vermont Cheddar, Sweet Pepper Relish, Brioche [E]

"Kale" Sadilla 22

Shredded Kale, Red Bell Pepper, Red Onion, Mexican Chihuahua Cheese, Roasted Tomato Salsa [V]

Bake & King 28

St. Lucian Bake, Spiced Kingfish, Pineapple, Tomato Lettuce, Red Onion, Gherkin, Passion Fruit Aioli [E]

Steak Sandwich 39

Toasted Ciabatta, Grilled Hanger Steak, Dijon Mustard Parmesan. Avocado Chimichurri

Soft Shell Crab Bao 29

Spring Onion, Sriracha Aioli Chilli & Cucumber [E]

All between bread served with fries or salad and can be made with gluten free bread on request

DESSERTS

Chocolate Brownie [V] [E] [N] 14

Chocolate Shavings, Vanilla Cream, Vanilla Ice Cream

Apple Crumb Pie [E] [N] 12

Cinnamon Crumble, Vanilla Ice Cream

New York Style Cheesecake [E] [N] 14

Strawberry Compote, Whipped Cream

Homemade Tiramisu [V] [E] 12

Crème Anglaise, Coffee Sauce

Selection of Homemade Sorbets & Ice Cream 12

Ice Cream:

Vanilla, Pistachio, Banana, Caramel, Strawberry, Marshmallow, Honey, Chocolate [V] [E] [GF]

Sorbet:

Tropical Exotic, Lemon, Mango & Banana [V] [VG] [GF] [DF]

ENTRÉES

Fish and Chips 38

Piton Beer Battered Mahi Mahi, Hand Cut Chips, West Indies Hot Sauce Aioli, Citrus Salad [E]

Vegetable Curry 30

Turmeric Vegetables, Coconut Cream Steamed Rice [V] [VG] [GF] [DF]

Free Range Chicken Parmigiana 42

Fresh Tomato Coulis, Melted Mozzarella, Fresh Basil, Spaghetti [E]

Latin Stir-Fried Beef 48

Seared Beef, Red Onion, Peas, Tomato, Jalapeño, Latin Sauce, Steamed Rice [N] [DF]

Grilled Salmon 45

Passion Fruit, Bok Choy, Fried Plantain[GF] [DF]

SIDES

Shaved Vegetable Salad 13

[V] [VG] [GF] [DF]

Yukon Gold Potato Purée 13

[V] [D] [GF]

Crispy French Fries 13

Parsley [V] [VG] [DF]

Grilled Market Vegetables 13

Extra Virgin Olive Oil, Sea Salt [V] [VG] [GF] [DF]

[V] Vegetarian, [VG] Vegan, [E] Contains Egg, [N] Contains Nuts, [GF] Gluten Free, [DF] Dairy Free

All tacos served with

tortilla Chips & Salsa.

Tacos can be made

with gluten free

corn tortillas.