

# DINNER MENU

## SOMMELIER SELECTION

<b>LANGLET BRUT, GROUND RESERVE</b> champagne, france	24
<b>DAOU CHARDONNAY</b> paso robles, california 2018	20
<b>CARTE NOIRE, COTES DE PROVENCE</b> cotes de provence, france	18

## STARTERS

<b>CAJUN SPICE FRIED CORN RIBS (V)</b> lime   chili butter	14
<b>MEXICAN STREET STYLE FRIED CORN RIBS (V)</b> garlic aioli   cilantro   parmesan   chili powder	16
<b>MADUROS</b> caramelized ripe plantain   queso fresco crispy bacon   parsley	19
<b>SMOKED FISH DIP (GF)</b> pickled spicy peppers   plantain chips	24
<b>LOCAL FISH CEVICHE (GF)</b> choice of peruvian (mild)   amarillo (medium)	20

## SALADS

<b>APPLE (V, GF)</b> fennel   blue cheese   mixed greens toasted almonds   apple cider vinaigrette	20
<b>CRAB &amp; AVOCADO (GF)</b> mixed greens   pickled snow peas   spiced cashews charred corn relish   orange vinaigrette	28
<b>LOCAL MIXED GREEN (V, GF)</b> toasted local peanuts   goat cheese   balsamic vinaigrette	20
<b>CHARCOAL GRILLED VEGETABLE (V, GF)</b> chimichurri marinated vegetables   heirloom tomato feta cheese   buttermilk-herb dressing	22
<b>MANGO &amp; GRILLED PINEAPPLE (V, VG, GF)</b> little gem lettuce   red onion   bell pepper cucumber   honey-mango dressing	18

ADD: chicken skewers(GF)	10
ADD: steak skewers (GF)	12
ADD: shrimp skewers (GF)	12

## LOBSTER

<b>LOBSTER BURGER</b> butter poached lobster   rocket   tarragon mayonnaise brioche bun   fries	45
<b>LOBSTER NACHOS</b> grilled lobster   avocado   sour cream   olives   jalapeño tomato   corn chips   spring onion   smoked paprika cheese	50
<b>LOBSTER CEVICHE</b> mango   red onion   coriander   cucumber   tomato yuzu-citrus dressing   plantain chips	55
<b>LOBSTER BRIOCHE ROLL</b> baby gem lettuce   Japanese mayonnaise toasted butter roll   apple   hand cut chips	58
<b>SPINY GRILLED LOCAL 1/2 LOBSTER</b> garlic butter   old bay spiced fries   buttered corn green salad	60
<b>* SPINY GRILLED LOCAL FULL LOBSTER</b> garlic butter   old bay spiced fries   buttered corn   green salad <i>AI/LDM Supplement Charge 25</i>	100

## SMOKED MEAT & FISH

<b>10oz HANGING TENDER (GF)</b>	45
<b>MOJO PULLED PORK (GF)</b>	30
<b>ANDOUILLE SAUSAGE (GF)</b>	35
<b>CHILI LIME PORK RIBS (GF)</b>	35
<b>HALF JERK CHICKEN (GF)</b>	35
<b>BLACK PEPPER &amp; BROWN SUGAR SALMON (GF)</b>	45
<b>U7 HEAD ON JUMBO SHRIMP (GF)</b>	35
<b>BANANA LEAF WRAPPED MAHI MAHI (GF)</b>	45

(V) vegetarian, (VG) vegan, (GF) gluten free  
all items subject to market availability  
all prices are quoted in united states dollars

# DINNER MENU

## BURGERS & SANDWICHES

<b>MOJO PORK SANDWICH</b> coleslaw   jalapeño   cilantro   garlic aioli	24
<b>JERK CHICKEN SANDWICH</b> plantain   mixed greens   honey aioli   carrot slaw	28
<b>IMPOSSIBLE BURGER</b> grilled mushrooms   banana ketchup heirloom tomato   iceberg lettuce   red onion	29
<b>HALF POUND BURGER</b> chipotle bacon jam   aged white cheddar garlic aioli   heirloom tomato   iceberg lettuce	29

all burgers and sandwiches are served with fries or salad and can be served on gluten free bread on request

## DESSERTS

<b>PECAN NUT PIE (V)</b>	13
<b>CITRUS PIE (V)</b>	13
<b>ROASTED PINEAPPLE (V, GF)</b> caramel ice cream	13
<b>CHOCOLATE FUDGE CAKE (V)</b>	13
<b>ICE CREAM SANDWICH COOKIES (V)</b> marshmallow ice cream between soft plain cookies	13
<b>CREATE YOUR OWN ICE CREAM SUNDAE</b> vanilla   strawberry   chocolate (V, GF)	13

choice of 4 toppings and sauces  
fruit gummies | m&m's | white chocolate | rainbow sprinkles  
chocolate sprinkles | cherries (V, GF)

chantilly cream | chocolate sauce | digestive biscuit  
chocolate chip cookies | hershey chocolate bar

<b>ADDITIONAL TOPPINGS AND SAUCES</b>	1
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## SIDES

<b>SWEET POTATO &amp; RIPE PLANTAIN MOFONGO (V, VG, GF)</b>	10
<b>MANGO &amp; PINEAPPLE COLESLAW (V, GF)</b>	10
<b>KALE &amp; ALMONDS (V, VG, GF)</b>	11
<b>WHITE CHEDDAR MACARONI &amp; CHEESE (V)</b>	12
<b>GRILLED MUSHROOM &amp; ASPARAGUS (V, VG, GF)</b>	10
<b>FRENCH FRIES (V, VG, GF)</b>	10

## AFTER DINNER DRINKS

<b>LIMONCELLO MARTINI</b> Vodka, Limoncello, Lemon Cocktail Parfum	16
<b>RUM ESPRESSO MARTINI</b> Local Rum, Coffee, Coffee Liqueur, Frangelico	16
<b>BRANDY ALEXANDER</b> Brandy, Crem de cacao, Cream, Nutmeg	16
<b>CHÂTEAU LES JUSTICE</b> Sauternes, Domaine Gonet-Médeville	16
<b>LA CHAPELLE DE LAFAURIE-PEYRAGUEY</b> 1/2bottle, Sauternes, Bordeaux 2014	120

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