

APPETIZERS

YELLOWFIN TUNA 19
SESAME CRUST, HONEY SOY, AVOCADO, CHILI MANGO
CRISP WONTON, TARTAR, NORI

LEMON SOLE 19
BANANA LEAF, SHALLOTS, LOBSTER BISQUE
BUTTER, SEA ASPARAGUS, TOBIKO

FRESH OYSTERS (1/2 DOZEN) 23
FRESH SHUCKED, GRATED HORSERADISH, BURNT
GRAPEFRUIT MIGNONETTE

SCALLOPS 19
PAN SEARED, CRISP PANCETTA, UNI FOAM,
RADISH, CORN SHOOTS, BRUSSEL SPROUTS

OCTOPUS AL AJILLO 19
SOUS VIDE TENDER, GRILLED, CHIMICHURRI,
SMOKED PAPRIKA FOAM, CHORIZO POWDER

WHITE PRAWN CEVICHE 19
PICKLED JICAMA, ANCHO CORN PUFFS, COCONUT
LECHE DE TIGRE, CILANTRO, LIME

CRAB RISOTTO 21
LUMP CRAB, TETE DE MOINE CHEESE, SAFFRON
WHITE WINE SAUCE, TRUFFLE

FRIED FRESH CALAMARI 15
VADOUVAN AND PRETZEL CRUSTED,
SRIRACHA BLUE CHEESE DIP,

SOUPS

BERMUDA FISH CHOWDER AS FEATURED IN BON APPETIT 10

SOUP DU JOUR 9

APPETIZERS

TARO RISOTTO 15
FINE CHOPPED TARO ROOT, GARLIC, FRESH THYME,
PARMESAN, CITRUS SEARED TOFU, COCONUT FOAM

BACON WRAPPED DATES 15
OVEN ROASTED, CHARRED BRUSSEL SPROUTS,
TOASTED PINE NUTS, BLUE CHEESE WHIP,
FRESH LEMON

ROASTED BEETS 14
WHIPPED LOCAL GOAT CHEESE, HONEY POWDER,
BERMUDA SEA SALT, PORT WINE SYRUP, CELERY,
PISTACHIO GRANOLA

PORK BELLY 15
24 HOUR SLOW COOKED, SMOKED APPLE PUREE,
SHISHITO PEPPERS, SHIITAKE MUSHROOMS,
TOASTED CASHEWS

DUCK CONFIT RAVIOLI 17
HAND MADE WITH TUCKERS FARM GOAT CHEESE,
LEMON AND CILANTRO, WARM ALMOND ROMESCO

BARRACUDA GRILL CAESAR 14
CHOPPED ROMAINE LEAVES, BROWNED CROUTONS,
PARMESAN LEMON DRESSING (NO ANCHOVY),
OLIVE OIL

FOIE GRAS TORCHON 18
ROSEMARY FIG JAM, PICKLED MUSTARD, APPLES,
GINGER BRIOCHE, TOASTED WALNUTS

GRILLED FRESH FIGS 16
CHAR GRILLED, FETA CHEESE, REDUCED BALSAMIC,
BERMUDA HONEY, TOASTED WALNUTS,

ENTREE

GRILLED SWORDFISH 37
ROASTED FIG, COFFEE, BABY POTATOES, LOCAL
CHOURICO, KALE, ROSEMARY LOCAL HONEY BUTTER

PAN FRIED SNAPPER FILLET 36
BLACK LENTILS, OVEN DRIED TOMATOES,
BABY LEEKS, NUESKES BACON, CRAB-SMOKED
ALMOND BUTTER

SEARED ROCKFISH 38
MAPLE ZAATAR, COCONUT BAMBOO RICE, FRESH
PEAS, BABY TURNIP, SOUR ORANGE CURRY

GRILLED MAHI MAHI 34
SALT COD & OCTOPUS CROQUETTES, FRESH FAVA
BEANS, PIRI PIRI RUB, CRISP POTATOES, RED WINE
BRAISED CABBAGE

GRILLED YELLOWFIN TUNA 35
MISO BUTTER, APPLE KIMCHI, QUINOA, EDAMAME,
CHARRED BABY BOK CHOY, GOCHUJANG

ORGANIC WILD SALMON 34
HORSERADISH SPAETZLI, PICKLED MUSTARD, BRUSSEL
SPROUTS, SMOKED PAPRIKA CRÈME FRAICHE,
INDIAN CANDY

GRILLED LOBSTER 39
MAINE LOBSTER TAIL SOUS VIDE, CHINESE 5 SPICE
BUTTER, CARROT GINGER PUREE, HOUSE MADE
GNOCCHI, CHINESE LONG BEAN

DAILY FRESH FISH (MARKET PRICE)

LOCAL LOBSTER AS AVAILABLE (MARKET PRICE)

ENTREE

SUCKLING PIG TASTING 34
SMOKED POTATO MASH, CABBAGE ROLLS,
MOREL MUSHROOMS, ASPARAGUS CHIMICHURRI,
THYME JUS

BEEF TASTING 40
CHAR GRILLED FILET MIGNON, SHORT RIB, TRUFFLE
WHIPPED MARROW, CORN CAKE, CAULIFLOWER
BALSAMIC TOMATOES, DEMI-GLACE

BONE-IN RIB EYE 46
SHISHITO PEPPERS, PANCETTA BARLEY RISOTTO,
SMOKED CHEDDAR, HARICOT VERT, DOCKYARD
BREWERY PORTER DEMI-GLACE

DUCK BREAST 34
CHILI AND COFFEE RUB, DUCK LEG ROPA VIEJA,
GOAT CHEESE RAVIOLI, CUMIN CARROTS, PUMPKIN
SEED PESTO, PAN SAUCE

US LAMB LOIN 39
VADOUVAN CREAM, ROASTED PARSNIP PUREE,
BABY LEEKS, KING OYSTER MUSHROOM,
SUPER FOOD GRAINS

VEGETARIAN ENTRÉE 27
TASTING TARO RISOTTO, ROASTED BRUSSEL
SPROUTS, GOAT CHEESE RAVIOLI, CUMIN CARROTS,
ALMOND ROMESCO

DESSERT

- HAZELNUT AND CHOCOLATE** 13
HAZELNUT NOUGAT CREAM, WARM GIANDUJA,
CANDIED ORANGE, NUTELLA POWDER
CARAMEL PUFFED RICE
- COFFEE PANNA COTTA** 12
WHITE CHOCOLATE SPONGE, COFFEE GELEE,
OREO CRUMBS, RASPBERRIES, COFFEE ICE CREAM
- CHOCOLATE COULANT** 12
LIQUID CENTER, MILK CHOCOLATE RICE CRISPIES,
PEANUT BUTTER WHIP, CHERRY COULIS
- GINGER BREAD TOFFEE PUDDING** 13
MEDJOL DATE SAUCE, GINGER ICE CREAM,
CRÈME ANGLAISE
- MASCARPONE MOUSSE** 12
ORANGE SEGMENTS, ORANGE GELEE, ALMOND
STREUSEL, PASSION AND FIELDS BERMLUDA HONEY,
HONEYCOMB
- STRAWBERRIES AND GOAT CHEESE** 12
FRESH STRAWBERRIES, TUCKERS FARM GOAT CHEESE,
FILO WAFERS, VANILLA BEAN CREAM,
CRÈME ANGLAISE
- DELUXE CHOCOLATE FONDUE FOR TWO** 26
POUND CAKE, BISCOTTI, PARISIAN MARSHMALLOWS,
FRESH SEASONAL FRUIT WITH WARM, WHITE AND
DARK CHOCOLATE SAUCE
- ARTISAN CHEESE SELECTION ON GRANITE** 19

EXECUTIVE CHEF: DEREK MYERS

CHEF DE CUISINE: MARK CLAIRMONT