

Soups

Bermuda Fish Chowder 10

as featured in Bon Appetit

Soup Du Jour 9

Start~ Farm

Bacon Wrapped Dates 16

Quick fried, 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

Barracuda Grill Caesar 14

Chopped romaine leaves, browned croutons, parmesan lemon dressing (no anchovy), olive oil

Grilled Fresh Figs 16

Char grilled, feta cheese, reduced balsamic, Bermuda honey, toasted walnuts

Start~ Ocean

Yellowfin Tuna 19

Quick seared, wonton crust, chipotle orange syrup, fried ginger, avocado, lime

Oven Baked Oysters 20

Sautéed kale, crisp pancetta, tête de moine cheese sauce, bread crumbs

Seared Scallops 19

Pan seared, pumpkin puree, rosemary honey, Nueskes bacon, smoked tomato jam

Octopus al Ajillo 19

Sous vide tender, chimichurri, chorizo, piquillo peppers, smoked paprika foam, crispy potato

Chesapeake Bay Crab Cake 22

Lump crab, panko crust, vadouvan cream, Cachumber salad

Korean Fried Calamari 16

Coconut, sesame, scallions, Gochujang, dipping sauce

Main~ Ocean

Grilled Swordfish 38

Roasted fig coffee glaze, saffron goat cheese farro risotto, sautéed broccolini, lemon and basil pistou

Pan Fried Snapper Fillet 36

Poached shrimp, local chourico, white cheddar grits, dried tomato chutney truffle

Seared Rockfish 39

Sweet potato hash, local kale, dark n' stormy glaze, brown butter vinaigrette, locally foraged loquat chutney

Mahi Mahi Bouillabaisse 34

clams, fennel, chorizo, cherry tomatoes, baby potatoes, Spanish paprika aioli, grilled citrus, bottarga

Grilled Yellowfin Tuna 38

Miso srirachi glaze, apple kimchi, ginger carrot emulsion, local shiitake mushroom tempura, umami sauce

Grilled Canadian Salmon 35

Fava beans, garam masala hummus, haloumi cheese, duqqa, black lentils, chermoula

Grilled Atlantic Lobster 39

Maine lobster tail, roasted garlic butter poached, honey parsnip mash, sautéed baby green beans, local basil pesto

Daily Fresh Fish (Mkt Price)

Local Lobster as available (Mkt Price)

Main~ Farm

Suckling Pig Tasting 36

Sweet potato ginger mash, local shiitakes, sesame cabbage, ginger plum reduction, Shiso, lotus

US Prime Dry Aged NY Strip 71

Hand selected by Debragga & Spittler NY butcher, smoked sea salt, truffle mash, local rosemary garlic butter, creamed spinach, cabernet demi-glace

Beef Tasting 40

Boursin stuffed filet mignon, braised cheeks, sous vide short rib, smoked cheddar croquettes, carrots, red eye gastrique

Australian Rack of Lamb 46

Surryano ham wrapped, spiced lamb leg crepinette, shallot agrodolce, seared gnocchi, romanesco, lamb jus

Organic 1/2 Roast Chicken 29

Shenandoah Farms organic, lemon za'atar, duck fat bacon potatoes, tahini honey asparagus, pomegranate syrup pan jus

Sous Vide Duck Breast 34

Crispy skin Hoisin cherry glaze, 5 spiced baby turnips, local shiitake and duck leg dumplings, grilled scallions

Meatless & Flavourful 27

Vegetarian, pan seared tofu, fava beans, garam masala hummus, haloumi cheese, duqqa, black lentils

Dessert

Hazelnut and Chocolate 13

hazelnut nougat cream, warm gianduja, candied orange, Nutella powder, caramel puffed rice

Coffee Panna Cotta 13

White chocolate sponge, coffee gelee, Oreo crumbs, raspberries, coffee ice cream

Chocolate Coulant 13

Liquid center, milk chocolate rice crispies, peanut butter whip, cherry coulis

Ginger Bread Toffee Pudding 13

Medjool date sauce, ginger ice cream, crème anglaise

Lemon Meringue 13

Lemon curd, burnt meringue, lemon gel, Pinenut sable, honey goat cheese

Rhubarb Tart Tatin 13

Vanilla bean mascarpone, cardamom gelee, ginger caramel

Deluxe Chocolate Fondue

Pot for Two 26

Pound cake, biscotti, fresh seasonal fruit, Parisian 6th arrondissement marshmallows, with warm, white and dark chocolate sauce

Artisan Cheese Selection 19

Market selection, crostini, dried fruit and nut

Executive Chef: Derek Myers

Lead Chef: Ashim Gomes