

# DINNER MENU

## RAW & STARTERS

**Hummus & Falafel** V | DF \$ 22  
Salad | Olive Oil

**Beef Tartare** DF \$ 34  
Mustard | Shallots | Egg Yolk

**Hamachi Crudo** GF | DF \$ 38  
Mango | Citrus | Basil

**Conch Ceviche** GF | DF \$ 28  
Lime | Tomato | Red Onion | Chili

**Mussels & Clams** \$ 30  
White Wine | Herbs

**Conch Fritters** \$ 22  
Spiced Batter | Herbs | Citrus Aioli

## GREENS & VEGETABLES

**Caesar Salad** \$ 22  
Baby Romaine | Parmesan |  
Anchovy Dressing | Croutons

**Add: Chicken** + \$ 9  
**Prawns** + \$ 15  
**Grilled Skirt Steak** + \$ 18

**Greek Salad** V | GF \$ 22  
Tomato | Cucumber | Feta | Olives |  
Oregano | Olive Oil

**Cherry Tomato & Burrata** V | GF \$ 26  
Balsamic | Olive Oil

**Roasted Beets** V | GF \$ 24  
Blood Orange | Feta

## PASTA & RICE

**Linguini Vongole** DF \$ 42  
Clams | White Wine | Garlic |  
Olive Oil | Parsley

## FROM THE GRILL

**Fritto Misto** \$ 30  
Crispy Seafood · Vegetables |  
Preserved Lemon Aioli | Grilled Lemon

**Jerk Spiced Chicken** \$ 38  
8oz Chargrilled Jerk Chicken  
Garden Salad | Corn on the Cob | Lime

**Grilled Picanha** GF | DF \$ 50  
Grilled & Sliced  
**Add: Grilled Tiger Prawn (Surf & Turf) +\$ 20**

**Ribeye 10oz** GF | DF \$ 58  
Richly Marbled · Grilled  
**Add: Grilled Tiger Prawn (Surf & Turf) +\$ 20**

**Grilled Branzino Fillet** GF | DF \$ 50  
Garlic | Olive Oil | Parsley | Herb salad

**Scarlet Shrimp "Al Guajillo"** \$ 52  
Garlic | Guajillo Chili | Olive Oil |  
Mediterranean Rice

**Grilled Tiger Prawns (3 pcs)** \$ 55  
Garlic | Chili | Lemon | Olive Oil

**Arroz de Marisco (for two)** \$ 92  
Portuguese Seafood Rice, Perfect to share

## SIDES

**Fries & Parmesan** V | GF \$ 12

**Sautéed Spinach with Garlic** \$ 14

**Green Salad** V | GF \$ 12

**Med Pilaf Rice** V | DF | GF \$ 14

**Mashed Potatoes** V | GF \$ 14

**Charred Carrots** \$ 16

## SAUCES

**Chimichurri** \$ 4

**Peppercorn** \$ 6

**Zhug (Spicy Herb Sauce)** \$ 4

**Garlic Butter** \$ 4

**Jerk Glaze** \$ 5