

SHARED STARTERS

CRISPY KOREAN CALAMARI

pickled cucumber & grilled hearts of palm salad, gochujang aioli

CARIBBEAN LOBSTER GUACAMOLE

mango salsa, maraquitas, corn chips, cilantro

STEAMED MUSSELS

aged chorizo, white beans, thyme, roasted peppers, fennel, sambuca

BURRATA

hemp seed pesto, prosciutto, roasted tomatoes, arugula, crispy bread

BACON BUTTER FRIES

manchego, green onion, bacon lardons, saffron aioli

RAW BAR

SEAFOOD PLATTER

served with mustard aioli, dill pickle magnate, cocktail sauce

6 oysters, 3oz snow crab, 3oz tuna poke, 3oz of ceviche, 6 shrimp

DAILY FRESH CATCH OYSTERS

dill pickle mignonette, cocktail sauce, citrus hd

AHI TUNA POKE

pistachio, orange, chili, coconut foam, furikake, pickled fresno chilis

CAVIAR OF THE DAY

crème fraîche, egg, green onion, blinis

GREENS & THINGS

FERMENTED TEA LEAF SALAD

peanuts, sunflower seeds, crispy lentils, cabbage, tomato, toasted garlic, red onion, grilled pineapple
add chicken, shrimp or snapper

BLACKENED SHRIMP & CRAB CHOWDER

green onion, grilled bread

CHAR GRILLED OCTOPUS PANZANELLA

roasted vegetables, feta, gigante beans, olive, yuzu vinaigrette, toasted pine nuts

CAESAR SALAD

romaine lettuce, parmesan, croutons, roasted jalapeno caesar dressing

ENTREES

SEA URCHIN GNOCCHI

caribbean lobster, boursin gnocchi, edamame, fin herbs, lemon zest

PINEAPPLE JERK CHICKEN BREAST

jidori chicken, maduro puree, lemongrass jasmine rice, charred corn salsa & black bean salsa, avocado

FRESH CATCH FISH

pigeon pea cassoulet, asparagus & radish ceviche, creole sauce

BRAISED BLACK ANGUS SHORT RIB

sweet potatoes, black cherry gel, smoked blue cheese, caramelized fennel, spiced pecans, chili jus

CHARRED CAULIFLOWER & PORCINI LETTUCE WRAPS

pumpkin, golden raisins, pine nuts, parsley

SHAREABLE ENTREES

PEPPER CRUSTED CHATEAUBRIAND

bacon butter fries, charred asparagus, chimichurri | 8oz or 18oz

CARIBBEAN SEAFOOD STEW

lobster, shrimp, mussels, octopus, fresh catch, crab, charred corn & lemongrass velouté, coconut, sweet potato, cilantro, grilled bread

DESSERT

SMORES TORTE

chocolate torte, graham cracker crust, marshmallow meringue

KEY LIME PIE

whipped cream, sesame cashew crumble, passion fruit gel

PINEAPPLE RUM CAKE

tamarind & rum syrup, vanilla ice cream

COCONUT STICKY RICE

lime anglaise, tropical fruit, toasted sesame

FOR THE TABLE (baked to order)

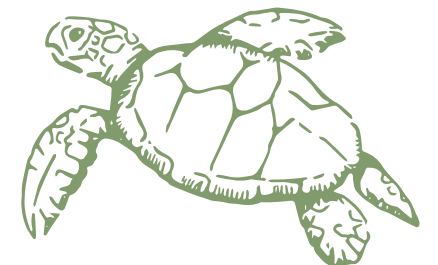
FIRE AND ICE CHOCOLATE CHIP COOKIES

milk chocolate, white chocolate, dark chocolate milkshake, cookie dough crumble

AFTER DINNER BEVERAGES

lemoncello
fernet branca
fernet mentha
dows 10 year
dow 20 year
amaro
sambuca

NESPRESSO COFFEE
coffee regular and decaf
expresso regular



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

A 20% gratuity was automatically be applied to groups of six or larger.

To source and maintain biodegradable to go items we will add on a service charge of \$5 to all to go orders.

LITTLE GEM SPIRITS COCKTAIL TASTING

COCKTAIL SAMPLING OF OUR LITTLE GEM SPIRITS

sorrel-lime vodka, sweet tamarind rum,
caribbean spice whiskey

COCKTAILS

SMOKED PINEAPPLE RUM OLD FASHIONED

chai rum, pineapple liquor, black strap bitters, luxardo cherry

WATERMELON-BASIL MARGARITA

jimador silver tequila, grand marnier, fresh watermelon, basil

LOVANGO BLOODY MARY

titos, dill pickle, candied bacon, horseradish, clamato mix

BANANA BOULEVARDIER

little gem spirits whiskey, banana liquor, Antica vermouth, amaro

ISLAND MULE

mutiny turmeric & ginger vodka, lime, ginger beer

BITTER END

aperol, campari, curacao, champagne, grapefruit bitters, orange zest

PAINKILLER

pussers dark rum, coconut cream, pineapple, orange, nutmeg

SHAREABLE COCKTAILS

MARTHA'S VINEYARD CASTAWAY

little gem spirits sorrel vodka, lemon, ginger beer, elderflower
liquor, dragon fruit, cane syrup

NANTUCKET WHALER

little gem spirits tamarind rum, coconut rum, oregeat, guave juice,
passion fruit juice, pineapple juice.



BY THE BOTTLE

CHAMPAGNE & SPARKLING

veuve cliquot
reuniart blanc de blanc
dom perignon
dom perigon 2
moet & chandon brut imperial rose
domaine carneros brut
krug
sokol blosser - bluebird cuvee
marques de monistrol brut

WHITES

duck pond – pinot grigio
william hill chardonnay
craggy range new zealand
sauvignon blanc
mary edwards – sauvignon blanc
schafer red shoulder ranch chardonnay
free mark abbey chardonnay
estrella alberino
jadot mersault
michele chiarlo gavi

ROSÉ

muga
whispering angel
rock angel
fleur de prairie

REDS

heritance–cabernet
j pinot noir
duck horn merlot
red schooner malbec
stags leap artemis – cabernet sauvignon
cake bread – cabernet sauvignon
chateau beaucastel – chateaneuf de pape
td9
purple angel-chili
banfi brunilo

WINES BY THE GLASS

SPARKLING

chandon brut
chandon rose
paul laurent champagne

WHITES

jadot – pully fuisse
william hill – chardonnay
trentino pinot grigio
chateau de sancerre
craggy range new zealand sauvignon blanc
gavi michele chiarlo

SANGRIA

WHITE SANGRIA

elderflower, tropical fruit, grapefruit

ROSÉ

fleur de prairie
muga

REDS

ghost pines – cabernet sauvignon
famille perrin – cote du rhone
pinot noir

RED SANGRIA

berries, cognac, vanilla, orange

BEER ST. JOHNS BREWERY

tropical mango pale ale
passion fruit seltzer
juicy booty hazy ipa
island summer ale

AGUAS FRESCAS

tamarind & soda
watermelon, strawberry & lime
orange & ginger
passion fruit & dragon fruit
coconut water

