

## SHAREABLE 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

### SEA URCHIN GNOCCHI

caribbean lobster, edamame, herbs, lemon

## RAW BAR

### SEAFOOD PLATTER

oysters, snow crab, tuna poke, ceviche, shrimp cocktail, mustard aioli, dill pickle mignonette

### DAILY FRESH CATCH OYSTERS

dill pickle mignonette, cocktail sauce, citrus

### AHI TUNA POKE

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

### CAVIAR OF THE DAY

crème fraiche, egg, green onion, blinis

## GREENS & THINGS

### CAESAR SALAD

romaine, parmesan, croutons, roasted jalapeno caesar  
add chicken, shrimp or snapper

### FERMENTED TEA LEAF SALAD

garbanzo beans, sunflower seeds, crispy beans, cabbage, tomato, toasted garlic, red onion, cilantro, chili  
add chicken, shrimp or snapper

### CHAR GRILLED OCTOPUS PANZANELLA

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

### BLACKENED SHRIMP & CRAB CHOWDER

green onion, grilled baguette

## MAIN

### CARIBBEAN LOBSTER SCHNITZEL

apple & fennel slaw, red potato salad, lobster & cognac butter

### 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

### PINEAPPLE JERK HALF CHICKEN

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

### PEPPER CRUSTED FILET MIGNON

bacon butter fries, charred asparagus, black truffle demi

### CARIBBEAN SEAFOOD STEW FOR TWO

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

## DINNER

## DESSERT

### **S'MORES 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

### **FIRE & ICE CHOCOLATE CHIP COOKIES**

for the table + baked to order  
milk chocolate cookie, chocolate milkshake,  
crumble cookie crumble

lemoncello  
fernet branca  
fernet mentha  
grahms 10 year  
dow 20 year  
amaro  
sambuca  
coffee  
tea  
espresso

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## SIGNATURE COCKTAILS

### **SMOKED PINEAPPLE RUM OLD FASHIONED**

Chai rum, pineapple liquor, orange bitters, luxardo cherry

### **WATERMELON BASIL MARGARITA**

silver tequila, grand marnier, watermelon, basil, spiced salt

### **LOVANGO BLOODY MARY**

Mutiny smoked hot pepper, dill pickle, candied bacon, roasted tomato

### **BANANA BOULEVARDIER**

Little Gem Spirits whiskey, banana liquor, Antica vermouth, amaro

### **MARTHAS VINEYARD CASTWAY**

Little Gem Spirits sorrel vodka, elderflower, ginger beer, dragon fruit, lemon

### **BITTER END**

Aperol, Campari, Curacao, champagne, grapefruit bitters, orange zest

### **PAINKILLER**

Pussers Royal Navy Rum, coconut cream, pineapple, orange, nutmeg

## LITTLE GEM SPIRITS COCKTAIL TASTING

Cocktail Sampling of our Little Gem Spirits  
sorrel-lime vodka, tamarind rum, caribbean spiced whiskey

## COCKTAILS FOR THE TABLE

### **ISLAND MULE**

96oz Mutiny Ginger & Turmeric Vodka, Ginger Beer, Lime

### **NANTUCKET WHALER**

Little Gem Spirits tamarind rum, coconut rum, oregano,  
guava juice, passion fruit juice, pineapple juice.

## BY THE GLASS

### **SPARKLING**

chandon brut  
chandon rose  
paul laurent champagne  
markques de monistrol brut cava  
undici prosecco

### **ROSÉ**

fleur de prairie  
muga

### **REDS**

ghost pines cabernet sauvignon  
famille perrin cotes du rhone  
j vineyard pinot noir

### **WHITES**

louis jadot pouilly fuisse  
wente riva ranch chardonnay  
casanova della spinetta vermentino  
chateau de sancerre  
mount riley new zealand sauvignon blanc  
gavi michele chiarlo

### **SANGRIA**

White Sangria  
elderflower, tropical fruit, grapefruit

Red Sangria  
berries, cognac, vanilla, orange

### **ST. JOHNS BREWERY**

sky flower ipa  
island summer ale

### **AGUAS FRESCAS**

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

## BY THE BOTTLE

### **CHAMPAGNE & SPARKLING**

veuve cliquout yellow label  
reuniart blanc de blanc  
dom perigon P2  
moet & chandon brut rose  
domaine carneros brut  
krug brut champagne  
sokol blosser bluebird cuvee  
markques de monistrol brut  
laurent perrier brut rose

### **WHITES**

duck pond pinot grigio  
merry edwards sauvignon blanc  
mount riley new zealand sauvignon blanc  
cake bread chardonnay  
schafer red shoulder ranch chardonnay  
free mark abbey chardonnay  
paco & lola alberino  
louis jadot mersault  
michele chiarlo gavi

### **ROSÉ**

muga  
whispering angel  
rock angel  
fleur de prairie

### **REDS**

heritance cabernet sauvignon  
j pinot noir  
soter "planet oregon" pinot noir  
duck horn merlot  
red schooner malbec  
stags leap artemis cabernet sauvignon  
cake bread cabernet sauvignon  
chateau beaucastel chateauneuf de pape  
schafer td9  
montes alpha purple angel  
clos du mont olivet chateauneuf de pape  
daou cabernet sauvignon  
sea smoke southing pinot noir  
pessimist red blend  
domaine madone "perreon" beaujolais