

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

palacio 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

GREENS & THINGS

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

CAESAR SALAD

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

BLACKENED SHRIMP & CRAB CHOWDER

green onion, grilled bread

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 chilis

CAVIAR OF THE DAY

crème fraiche, egg, green onion, blinis

MAIN

CARIBBEAN LOBSTER ROLL

truffled apple & celery slaw, buttered brioche roll

JIDORI CHICKEN & LEMON FETTUCINE

pumpkin, porcinis, rosemary, manchego

PAN SEARED SNAPPER SANDWICH

tarragon tartar, romaine, tomato, red onion, brioche roll

BLACK ANGUS BURGER

bacon marmalade, pimento cheese, mustard aioli, lettuce,
brioche roll

SURF AND TURF BURGER

Add truffled lobster to burger

IMPOSSIBLE BURGER

DESSERT

S'MORE 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 AND ICE CHOCOLATE CHIP COOKIES

For the table + baked to order
milk chocolate cookie, chocolate milkshake, oreo cookie crumble
*Please allow thirty minutes



LUNCH

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.
20% gratuity applied to all groups six or more. | \$5 service charge applied to all "to go" orders. | We accept Visa, Mastercard and Discover.

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 & Tumeric 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