



## SALADS &amp; SEAFOOD

HEIRLOOM TOMATO <sup>GF</sup> <sup>V</sup> <i>Island Grown Asparagus, Avocado, Aged Parmesan, Sherry Dressing</i>	\$80
CAESAR SALAD <sup>V</sup> <i>Romaine Hearts, White Anchovies, Egg, Parmesan Vinaigrette</i> Chicken   Prawns	\$75 \$90   \$100
FARRO & ORGANIC KALE <sup>V</sup> <sup>N</sup> <i>Mesclun, Kalamata Olives, Feta, Dehydrated Raisins, Greek Yoghurt, Toasted Almonds, Hummus</i>	\$80
WILD CAUGHT ALASKAN CRAB AND ENDIVE <sup>GF</sup> <sup>N</sup> <i>Mango, Grapes, Chive, Dijon Mustard</i>	\$120
OCTOPUS CARPACCIO <sup>GF</sup> <i>Cucumber, Wakame, Toasted Sesame, Yuzu Ginger Dressing</i>	\$110
MARYLAND CRAB CAKE <i>Granny Smith Apple Slaw, Bajan Pepper Mayo</i>	\$110
KUMAMOTO OYSTERS <sup>GF</sup> <i>½ Dozen Oysters, Shallot Mignonette</i>	\$110

## PIZZAS

MARGHERITA <sup>V</sup> <i>Tomato Sauce, Fresh Tomato, Basil, Buffalo Mozzarella</i>	\$75
PEPPERONI <sup>S</sup> <i>Pepperoni, Tomato Sauce, Mozzarella</i>	\$85
100% VEGAN FUNGHI <sup>GF</sup> <sup>V</sup> <i>Pomodoro Sauce, Vegan Cheese, Wild Mushrooms</i>	\$85
PULLED PORK <i>Tomato Sauce, Grandma's Onion Jam, Jalapeño, Bajan Micro Greens</i>	\$85
PARMA HAM <i>Fresh Tomato Salsa, Prosciutto di Parma, Wild Arugula, Bocconcini Cheese, Parmesan, Roasted Garlic Paste</i>	\$85
QUATTRO FORMAGGI <sup>V</sup> <i>Buffalo Mozzarella, Gorgonzola, Aged Cheddar, Parmigiano</i>	\$85

\* Gluten Free Pizza Is Available Upon Request

## APPETISERS &amp; SOUP

GREEN PEA & BACON SOUP <sup>GF</sup>	\$50
CHILLED TOMATO & PINK GRAPEFRUIT SOUP <sup>GF</sup> <sup>V</sup>	\$50
SALT & PEPPER CALAMARI <sup>S</sup> <i>Chipotle Dip</i>	\$90
ORGANIC QUINOA BROCCOLI CUTLET <sup>V</sup> <i>Corn and Island Avocado Salsa, Cilantro Aioli</i>	\$80
CHAR SMOKED CHICKEN QUESADILLA <sup>S</sup> <i>Organic Salad, Guacamole, Pico de Gallo</i>	\$95
CHILLI & NACHOS <i>Salsa Fresca, Sour Cream, Pickled Jalapeños, Grated Cheddar</i>	\$95
FALAFEL <sup>V</sup> <i>Onion Parsley Salad, Pita Bread, Locally Sourced Pomegranate, Mint Yoghurt</i>	\$85

## MAINS

FISH & CHIPS <i>Banks Beer Battered Cod, French Fries, Crushed Minted Green Peas, Tartar Sauce, Malt Vinegar</i>	\$115
CHICKEN STIR-FRY <i>Local Long Beans, Jasmine Rice, Asian Salad, Sambal Sauce</i>	\$120
PRAWN PAPPARDELLE <sup>N</sup> <i>Aglio e Olio Sauce, Basil Pesto, Confit Cherry Tomato</i>	\$135
LOCAL CATCH MAHI MAHI <sup>GF</sup> <i>Char-grilled Seasonal Vegetables, Edamame Beans, Tropical Chilli Pineapple Relish</i>	\$125
SHEPHERD'S PIE <sup>GF</sup> <i>Rich Lamb Ragu, Mashed Potatoes</i>	\$105
SPINACH & RICOTTA TORTELLINI <sup>V</sup> <sup>N</sup> <i>Island Grown Asparagus, Broccoli, Toasted Pinenuts, Aged Parmesan</i>	\$95

## SUSHI &amp; SASHIMI

*Served with Pickled Ginger, Wakame, Soy Sauce & Wasabi*

VEGETABLE FUTOMAKI <sup>GF</sup> <sup>V</sup> <i>Island Grown Asparagus, Avocado, Cucumber, Kanpyo, Spicy Mayo</i>	\$65
SALMON SUMO CRUNCH <i>Crispy Salmon, Cream Cheese, Avocado, Cucumber</i>	\$100
RAINBOW <sup>GF</sup> <i>Crab, Avocado, Tuna, Salmon, Mango Mayo, Tobiko</i>	\$100
YELLOWFIN TUNA INFERNO <sup>GF</sup> <sup>S</sup> <i>Spicy Tuna Salad, Avocado, Cucumber, Flying Fish Roe</i>	\$100
DOUBLE DRAGON <i>Shrimp Tempura, Asparagus, Avocado, Barbecued Eel</i>	\$115
LAST EMPEROR <i>Tempura Soft Shell Crab, Avocado, Sesame, Cranfish Salad</i>	\$115
NIGIRI Ebi /Tuna /Scottish Salmon	\$70
Hamachi	\$75
SASHIMI Yellowfin Tuna/Scottish Salmon	\$70
Hamachi	\$75

## SANDWICHES

*Served with French Fries or Organic Salad*

CUBAN PORK SANDWICH <i>Melted Cheese, Sautéed Onion, Garlic Mojo</i>	\$90
LOBSTER & ROCKET ROLL <i>Local Spiny Lobster Salad, Toasted Brioche Bun, Lemon Aioli</i>	\$115
CROQUE MONSIEUR <i>Cheddar, Black Forest Ham, Dijon Mustard, White Bread</i>	\$70
SANDY LANE BEEF BURGER <i>8oz Grilled Black Angus Beef Burger Patty, Lettuce, Tomato, Cucumber Pickle, Cheddar Cheese</i>	\$90
ALL PLANT BASED "BEYOND" BURGER <sup>V</sup> <i>8oz Grilled Burger Patty, Lettuce, Tomato, Onion, Cucumber Pickle, Cheddar Cheese</i>	\$90
TOMATO & ARTICHOKE PANINI <sup>V</sup> <i>Sundried Tomato Pesto, Balsamic Onion, Fresh Mozzarella Cheese</i>	\$80
CHICKEN TIKKA ROLL <i>Organic Salad, Mango Chutney, Mint Yoghurt</i>	\$90

