

## SMALL PLATES

Steamed Mussels in Butter, Wine-Tarragon Sauce (GF)	<b>36</b>
Rockefeller Oysters, Butter, Garlic, Parsley, Parmesan Gratin ( 3 pieces)	<b>30</b>
Charcoal Grilled Octopus, Roasted Jalapeño Aioli, Caramalized Pepper (GF, DF)	<b>24</b>
Lobster Canelones, Bechamel Gratin	<b>36</b>
Traditional Caribbean Fish Soup (GF, DF)	<b>26</b>

## SALADS (VG, DF)

Farm Greens, Shitake-Walnut Bacon, Black Beans, Cilantro-Lime Dressing	<b>21</b>
Charred Kale, Beets, Avocado, Chickpeas, Radish, Pumpkin Seeds, Tomato Vinaigrette	
Broccoli, Pumpkin, Flavoured Almonds, Cranberries, Honey-Apple Vinaigrette	
Roasted Vegetables, Fennel, Peppers, Heirloom, Asparagus, Olive Oil, Cherry Vinegar	

## ADD ON

Catch Of The Day	<b>+26</b>	Charred Shrimps	<b>+28</b>	Chicken Breast	<b>+21</b>
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## MAINS

Homemade Fusilli Pasta, Creamy Vegan Mushroom Sauce (VG, GF)	<b>30</b>
Roasted Pepper Butternut Squash Gnocchi (VG, GF, DF)	<b>21</b>
Seafood Stew, Grouper, Shrimps, Squid, Clams, Chorizo, Tomato, Kalamata (GF, DF)	<b>42</b>
Local Catch of the Day, Coconut Rice & Peas, Steamed Vegetables (GF, DF)	<b>45</b>
Pistachio Crusted Grouper, Butter Stewed Leeks, Confit Tomato Sauce, Piquillo Pepper	<b>55</b>
Crispy Oven Roasted Lamb Rack, Provisions-Spinach Gratin, Mint Chimichurri (GF)	<b>45</b>

## TO SHARE

Fritto Misto, Calamari, Shrimp, Soft Shell Crab, Onions, Garlic, Sage (GF, DF)	<b>55</b>
Jerk Branzino, Coconut Rice & Peas, Avocado Salsa (GF, DF)	<b>45 PER LB</b>
Grilled Anegada Lobster, Garlic Brown Butter, Fennel-Potato Salad (GF)	<b>38 PER LB</b>
Traditional Vegetable Paella (VG, GF, DF)	<b>44</b>
Porterhouse Steak, Baked Potato, Asparagus, Bearnaise Sauce (GF)	<b>149</b>

## DESSERT

Selection of House-Made Churned Ice Creams & Sorbets	<b>12</b>
Cocoa-Caramel Passion Fruit Slice	<b>21</b>
Coconut Macaroon, Lychee-Yuzu Sorbet (VG)	<b>21</b>
Sticky Toffee Pudding, Toasted Pecans, Butterscotch Sauce, Vanilla Ice Cream	<b>21</b>
Baked Alaska	<b>21</b>
Chocolate Icecream, Raspberry Parfait, Vanilla Sponge, Orange Marmalade, Meringue	

V- Vegetarian, VG- Vegan, GF- Gluten Free, DF- Dairy Free

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

To serve you well, please communicate with the staff if you have any food intolerance or allergy. Prices are in USD and subject to 18% service charge.

<b>CHAMPAGNE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Rosewood Little Dix Bay, Joseph Perrier Brut, France	<b>35</b>	<b>135</b>
Billecart-Salmon, Brut Réserve, France	<b>51</b>	<b>245</b>
<b>SPARKLING</b>		
Sgajo Prosecco DOC, Vegan, Extra Dry, Treviso, Italy	<b>20</b>	<b>90</b>
<b>SPARKLING ROSÉ</b>		
Corvezzo Prosecco DOC, Organic & Vegan, Italy	<b>21</b>	<b>95</b>
<b>WHITE</b>		
LDB MCMLXIV. Edt. #2, Sauvignon Blanc, Lake County, USA	<b>21</b>	<b>95</b>
Domaine Pregines, Le Vieux, Chardonnay, Languedoc, France	<b>18</b>	<b>80</b>
Perlage, Pinot Grigio, Venezie DOC, Italy	<b>18</b>	<b>80</b>
<b>ROSÉ</b>		
LDB MCMLXIV. Edt. #3, Grenache, Santa Barbara County, USA	<b>21</b>	<b>95</b>
Château Lardiley, Rosé Blend, Bordeaux, Organic, France	<b>18</b>	<b>70</b>
<b>RED</b>		
LDB MCMLXIV. Edt. #3, Cabernet Sauvignon, USA	<b>27</b>	<b>120</b>
Domaine Pregines, Le Vieux, Merlot, Languedoc, France	<b>18</b>	<b>80</b>
Domaine Pregines, Le Vieux, Pinot Noir, Languedoc, France	<b>18</b>	<b>80</b>

Ask For Our Whimsical Wine List To Tantalize Your Taste Buds.

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<b>SANGRIA</b>	<b>23</b>	<b>TEA</b>	<b>6</b>
<b>MANGO</b> Gin, Mango, Orange Liqueur, Sparkling Wine		Selection of Flavored, Loose & Herbal Teas Iced Tea	
<b>PINEAPPLE</b> Gin, Pineapple, Dry Vermouth, Sparkling Wine		<b>GIN</b>	
<b>MIX BERRIES</b> Red Wine, Mixed Berries, Agave, Sparkling Wine		<b>BVI</b>	<b>POUR</b>
<b>SIGNATURE DRINKS</b>	<b>24</b>	LDB Gin	<b>16</b>
<b>CHUCKABOO</b> Vodka, Aperitif Liqueur, Honey Syrup, Violette Liqueur, Lemon Juice, Egg White		BVI Gin	<b>16</b>
<b>PURPLE HAZE</b> Butterfly Pea Gin, Lime, Agave, Ginger Beer		<b>ENGLAND</b>	
<b>SIPPY CUP</b> Sweet Vermouth, Amaro Bitter, Spicy Ginger Syrup, Lime Juice, Angostura Bitter, Soda Water		Martin Miller's Westbourne Strength	<b>19</b>
<b>GIN COCKTAILS</b>	<b>22</b>	No.3 London Dry Gin	<b>19</b>
<b>GIN BASIL SMASH</b> Gin, Basil Leaf, Lemon Juice, Sugar Syrup		William Chase Elegant	<b>19</b>
<b>CLOVER CLUB</b> Gin, Raspberry, Lemon Juice, Egg White		Tanqueray 10	<b>19</b>
<b>BEE'S KNEES</b> Gin, Orange Juice, Honey Syrup, Lemon Juice		Oxley	<b>24</b>
<b>MOCKTAILS</b>	<b>13</b>	<b>FRANCE</b>	
<b>ALOHA</b> Guava, Raspberry, Orgeat, Lime Juice, Soda Water		Citadelle	<b>18</b>
<b>BEACH COLADA</b> Pineapple Juice, Coconut Water, Passion Fruit, Coconut Cream		G'Vine Floraison	<b>19</b>
<b>CARIOCA</b> Mango, Lime Juice, Agave, Ginger Ale		<b>GERMANY</b>	
<b>NON-ALCOHOLIC</b>		Monkey 47	<b>26</b>
Coca-Cola	<b>5</b>	<b>SCOTLAND</b>	
Diet Coke	<b>5</b>	The Botanist	<b>19</b>
Sprite	<b>5</b>	Hendricks	<b>19</b>
Tonic Water	<b>8</b>	<b>USA</b>	
Ginger Ale	<b>8</b>	Aviation	<b>19</b>
Still Water 750 ml	<b>8</b>	Distillery No 209	<b>17</b>
Sparkling Water 750 ml	<b>8</b>	<b>SIPPING LIQUEURS</b>	
<b>COFFEE</b>	<b>6</b>	Fernet Branca, Italy	<b>12</b>
Americano		Kahlua, Mexico	<b>12</b>
Cappuccino		Romana Sambuca, Italy	<b>12</b>
Decaffeinated		Grand Marnier, France	<b>14</b>
Espresso		<b>BEER</b>	<b>8</b>
Iced Coffee		<b>CARIBBEAN</b>	
Latte		Banks	
		Carib	
		Red Stripe	
		Leatherback IPA	
		<b>IMPORTED</b>	
		Beck's (Non-Alcoholic)	
		Corona	
		Corona Light	
		Heineken	