



SALADS & SEAFOOD

HEIRLOOM TOMATO   	\$80
Island Grown Asparagus, Avocado, Aged Parmesan, Sherry Dressing	
CAESAR SALAD 	\$75
Romaine Hearts, White Anchovies, Egg, Parmesan Vinaigrette	
Chicken Prawns	\$90 \$100
FARRO & ORGANIC KALE   	\$80
Mesclun, Kalamata Olives, Feta, Dehydrated Raisins, Greek Yoghurt, Toasted Almonds, Hummus	
THE WEDGE SALAD 	\$80
Baby Gem Hearts, Bacon Bits, Shaved Onion, Tomatoes	
Choice of Blue Cheese or Balsamic Dressing	
OCTOPUS CARPACCIO  	\$110
Cucumber, Wakame, Toasted Sesame, Yuzu Ginger Dressing	
MARYLAND CRAB CAKE	\$110
Granny Smith Apple Slaw, Bajan Pepper Mayo	
KUMAMOTO OYSTERS  	\$110
½ Dozen Oysters, Shallot Mignonette	

PIZZAS

MARGHERITA 	\$75
Marinara Sauce, Mozzarella, Basil	
PEPPERONI 	\$85
Marinara Sauce, Pepperoni, Mozzarella	
BACAWAIIAN	\$85
Marinara Sauce, Bacon, Pineapple, Ham	
PROSCIUTTO DI PARMA	\$85
Marinara Sauce, Goat Cheese, Onion Jam, Balsamic Figs	
FOUR CHEESE 	\$80
Mozzarella, Gorgonzola, Aged Cheddar, Parmesan	
PESTO CHICKEN 	\$90
Marinara Sauce, Mozzarella, Balsamic Onions, Peppers	
Jalapeño	
GLUTEN FREE PIZZA IS AVAILABLE UPON REQUEST 	

APPETISERS & SOUP

GREEN PEA & BACON SOUP 	\$50
CHILLED TOMATO & PINK GRAPEFRUIT SOUP    	\$50
SALT & PEPPER CALAMARI 	\$90
Chipotle Dip	
CRISPY FRIED OYSTERS	\$110
Green Apple & Cabbage Slaw, Truffle Garlic Aioli, Pickled Onion	
POT STICKER  	\$80
Japanese Pan Seared Vegetable Dumplings, Field Green Salad, House Dips	
CHILLI & NACHOS	\$95
Salsa Fresca, Sour Cream, Pickled Jalapeños, Grated Cheddar	
FALAFEL 	\$85
Onion Parsley Salad, Pita Bread, Locally Sourced Pomegranate, Mint Yoghurt	

MAINS

FISH & CHIPS	\$115
Banks Beer Battered Cod, French Fries, Crushed Minted Green Peas, Tartar Sauce, Malt Vinegar	
CHICKEN STIR-FRY  	\$120
Local Long Beans, Jasmine Rice, Asian Salad, Sambal Sauce	
PRAWN PAPPARDELLE 	\$135
Aglio e Olio Sauce, Basil Pesto, Confit Cherry Tomato	
LOCAL CATCH MAHI MAHI   	\$125
Char-Grilled Seasonal Vegetables, Edamame Beans, Tropical Chilli Pineapple Relish	
SHEPHERD'S PIE 	\$105
Rich Lamb Ragù, Mashed Potatoes	
RIGATONI  	\$95
Basil Pesto, Toasted Pine Nuts, Shaved Asparagus, Aged Parmesan	

SUSHI & SASHIMI

VEGETABLE & AVOCADO    	\$75
Asparagus, Cucumber, Spicy Mayo	
CRISPY SALMON 	\$100
Salmon, Avocado, Cucumber, Unagi Sauce	
“SL ROLL” 	\$125
Maine Lobster Claw, Fresh Mango, Avocado, Cucumber, Salmon Roe	
GREEN SERPENT 	\$115
Shrimp Tempura, Avocado, Barbecued Eel	
TUNA INFERNO  	\$100
Spicy Tuna Salad, Cucumber, Flying Fish Roe	
NIGIRI 	\$80
Tuna  / Salmon / Hamachi	
SASHIMI 	\$80
Tuna  / Salmon / Hamachi	

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

SANDWICHES

CUBAN PORK SANDWICH 	\$90
Melted Cheese, Sautéed Onion, Garlic Mojo	
LOBSTER & ROCKET ROLL 	\$115
Local Spiny Lobster Salad, Toasted Brioche Bun, Lemon Aioli	
CROQUE MONSIEUR	\$70
Cheddar, Black Forest Ham, Dijon Mustard, White Bread	
SMASHED DOUBLE BEEF BURGER	\$105
Brioche Bun, Mustard Mayonnaise, Lettuce, Tomato, Pickles	
Grilled Onion, Bacon, American Sliced Cheese	
ALL PLANT BASED “BEYOND” BURGER 	\$90
8oz Grilled Burger Patty, Lettuce, Tomato, Onion, Cucumber Pickle, Cheddar Cheese	
AVOCADO SOURDOUGH TOAST  	\$80
Young Cucumber, Artichoke Heart, Cream Cheese, Petit Greens	
CHAR SMOKED CHICKEN QUESADILLA  	\$95
Organic Salad, Guacamole, Pico de Gallo	
All Served with French Fries or Organic Salad	