



BURGER NIGHT

BURGERS

WAGYU BEEF BURGER \$25

Brioche Bun, Smoked Paprika Mayo, Aged Cheddar, Lettuce, Tomato, House Pickles, Onion Marmalade, Fries

LEMON LOBSTER BURGER \$ 27

Truffle Butter, Tomato, Lettuce, Slice Red Onion, House Pickles, Brioche Bun, Fries

CRISPY FISH BURGER \$24

Brioche Bun, Tartare Sauce Tomato, Lettuce, Slice Red Onion, House Pickles, Fries

BBQ JERK CHICKEN BURGER \$23

Brioche Bun, Ranch Dressing, Aged Cheddar Lettuce, Tomato, House Pickles, Onion Marmalade, Fries

BBQ PULLED PORK BURGER \$25

Brioche Bun, Pickled Cabbage, Lettuce, Tomato House Pickles, Onion Marmalade, Fries

VEGAN BEEF BURGER \$22

Jerk Pineapple, Tomato, Coconut Mayo , Lettuce House Pickles, Brioche Bun, Fries

EXTRA TOPPINGS \$3 EACH

Blue Cheese, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms, Applewood Smoked Bacon, Fried Egg
All Brioche Buns Are Topped with Sesame Seeds 

STARTERS

AHI TUNA TARTARE \$22

Wakame, Avocado, Wasabi Mayo
Soy Sauce Reduction, Cheddar Crisp

CLASSIC CAESAR SALAD \$15

Local Romaine, Croutons, Shaved Parmesan
Bacon, House Caesar Dressing

HOUSE GARDEN SALAD \$18

Cherry Tomato, Cucumber
Roasted Peppers, Crispy Chick Peas, Tahini Dressing

HOMEMADE PASTAS

GARDEN VEGETABLE RADIATORI \$20

Fried Herbs, Fresh Tomato Sauce,
Parmesan Shavings, Citrus Oil

CARBONARA SPAGHETTI \$26

Garlic Chips, Crispy Bacon
Age Pecorino Cheese

ISLAND SEAFOOD FETTUCCINE \$ 35

Two Select Seafood, Cherry Tomatoes, Fresh Basil
Saffron Cream



ADD PROTEIN

Add Chicken \$10

Add Creole Shrimp \$14

Add Catch of the Day \$16

SWEET CORNER

BROWNIE SUNDAE \$14

Caramel, Peanut Butter Cookies Crumbs,
Warm Chocolate, White Chocolate Ice Cream

PASSION FRUIT LEMON CRÈME BRÛLÉE \$9

Candied Ginger Bits, Whipped Cream

HOMEMADE ICE CREAM OR SORBET \$12



EXECUTIVE CHEF HALVA BROWNE
13% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL