



TAPAS MENU

1	Charcoal Sautéed Shrimp	\$12	Vegetable Glass Noodles Salad 🙀 🌑 👺	\$10
	Citrus Vodka Butter, Chopped Mint Leaves, Lemon Zest		Spicy Peanut Sauce, Fresh Herbs	
	Crispy Patatas Bravas 🕸 🌠	\$4	Add Lobster chunks \$4	
	Fermented garlic Sauce, Toasted Sesame Seeds, Fresh Herbs		Grilled Melon and Herb Salad	\$10
7	Ahi Tuna Tartar \infty 👔	\$13	Cherry Tomatoes, Crispy Lentils, Feta Cheese Crumble, Curried Dressing	
	Wakame Seaweed, Sesame Crackers, Wasabi Mayo, Spicy Oil		Lemon Coconut Risotto V	\$10
Spiced Cocoa Wahoo Loin Tataki \$11 Sa		Sautéed Zucchini, Blue Cheese Crumble, Toasted Walnuts, Pickled Raisin		
1	Roasted Butternut Puree, Passion Fruit Butter		Loaded Parmesan Gougere	\$8
	Prosciutto Wrapped Jerk Filet Mignon Bites	\$13	Tomato Relish, Aged Parmesan Cream	
Ì	Demi Glace, Spice Mashed Plantain, Cucumber Ribbons		Chips & Dip 🤯	\$10
·	Carib Braised BBQ Baby Back Ribs	\$11	Ask about our House Dips	
	Homemade BBQ Sauce, Jalapeño & Corn Bread		Trio of Bruschetta 👔	\$8
	Honey & Ginger Soy Glazed Chicken Wings	\$10	Ask about Today's Choices	

Dessert

Lemon Curd Mini Tart	\$8
Whipped Cream, Candied Ginger	
Passion Fruit Cheesecake	\$10
Vanilla Spiced Crust	
Flourless Chocolate Cake	\$10
Banana Sorbet, Toasted Almonds Praline	













