

## GATHERING PLATES

#### **ROOT VEGETABLES & DIPS \$13**

Hummus or Avocado, Medley of Root Chips, Togarashi, Citrus Oil

#### COCONUT CRUSTED CALAMARI & SHRIMP \$26 &

Banana Peppers, Spicy Aioli, Citrus Wedge

#### TROPICAL MAHI MAHI CEVICHE \$18 🝇

Bell Peppers, Red Onions, Cilantro Emulsion, Tortilla Chips

#### CRISPY CORN FINGERS \$15 % Ø

Coconut Dip, Gochujang Sauce, Togarashi

#### CONCH FRITTERS \$20

Spicy Aioli or Tamarind Dip, Mixed Salad

#### **BUFFALO WINGS \$21**

Peri-Peri Øor Plain, Celery Sticks, Buttermilk Dip

#### WATERMELON & SEARED TUNA SALAD \$24

Red Onion, Cucumber, Leafy Greens, Crispy Quinoa Seed Light Miso Dressing

## SOUP & SALADS

#### ROASTED TOMATO GAZPACHO \$13 (2)

Charred Cucumber, Citrus Oil

#### FRESH BURRATA & TOMATO CAPRESE \$22 🖗

Garden Salad, Chimichurri Sauce, Tuscan Olive Oil
Focaccia

#### QUINOA & CAULIFLOWER SALAD \$18 @

Black Beans, Cucumber, Sweet Peppers, Fresh Herbs Vinaigrette

### CLASSIC CAESAR SALAD \$17 &

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

#### ADD ANY PROTEIN TO YOUR SALAD

Grilled Chicken \$10 BBQ Lobster \$17 Creole Shrimp \$14 Catch of the Day \$16

# HAND HELDS

#### WAGYU BEEF 80Z BURGER \$28 %

Toasted Bun, Aged Cheddar, Lettuce, Tomato House Pickles, Onion Marmalade, Bacon

#### VEGAN BEEF BURGER \$24 🞇

Jerk Pineapple, Tomato, Cheese, Lettuce House Pickles, Onion Marmalade, Toasted Bun

#### GRILLED VEGGIE PANINI SANDWHICH \$20 🔗

Vegetable Medley, Mozzarella Cheese, Sun-Dried Tomato Pesto

#### MONTPELIER'S BLT SANDWICH \$24

Bacon, Chicken, Fried Egg, Tomato Local Lettuce, Mayonnaise

## BLACKENED FISH TACOS \$20 Ø

Soft or Crispy Tortillas, Cabbage, Tropical Salsa Avocado & Cilantro Crema

















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

# LOCAL FLAIR

#### CAJUN-SPICED PUMPKIN PASTA \$22 🔗

Light Coconut Cream, Sun-Dried Tomatoes, Pumpkin Seeds

#### CURRIED CHICKEN \$25

Basmati Rice, Mango Chutney, Papadam

#### CATCH OF THE DAY \$32

Garden Salad, Caribbean Sauce

#### BBQ BABY BACK RIBS \$30

Carib Infused BBQ Sauce, Caribbean Coleslaw

#### JERK MUTTON ROTI \$22

Mild Jerk, Soft Flaky Roti, Pineapple Chutney

## Sides

Sweet Potatoes
Rosemary & Salt French Fries
House Garden Salad
Savory Rice
Local Spiced Basmati Rice
Caribbean Coleslaw

Meals come with your choice of one side