

Dinner Menu

Appetizers

TUNA TARTARE | \$26.75/ \$42.00

Local Yellowfin Tuna, Avocado Mousse , Sesame Lavash

STEAMED MUSSELS | \$24.75

Prince Edward Island Mussels, British cider, Smoked Bacon & Leeks, Welsh Rarebit Bites

PRICKLY PEAR CEVICHE | \$25.75

Thinly Sliced Local Fish, Prickly Pear “Leche De Tigre”,
Shaved Coconut, Crispy Noodles

CHARRED SPANISH OCTOPUS | \$26.75 (n)

Pomegranate and Quinoa Tabbouleh, Burnt Eggplant Yogurt

MAINE LOBSTER RAVIOLI | \$26.75/ \$46.75

Home-made Pasta, Disaronno Bisque, Tarragon Crumb

CRAB CAKES | \$27.75

Lump Jonah Crab Meat, Spiced Celery Root & Garlic Aioli

GEORGE BANK SCALLOPS | \$26.75

Bermuda Carrot & Vanilla Purée, Fennel Orange Medley

OYSTERS ROCKEFELLER | \$26.75

Smoked Garlic and Spinach Crust, Bacon Jam, Hollandaise

HOUSE-MADE PORK GYOZA | \$23.75

Dried Shitake, Scallions, Ponzu Dressing

HALF DOZEN BLUE POINT OYSTERS | \$36.00

Pink Peppercorn and Prosecco Mignonette

Soups & Salads

SSEAFOOD TOM YUM | \$21.75

Thai chili & Coconut Broth, Shrimps, Calamari, Mussels, Clams

SOUP OF THE DAY | \$15.75

Chef's Daily Creation

CLASSIC LOBSTER BISQUE | \$17.00

Sautéed Lobster, Cognac

POKE BOWL | \$23.75/ \$36.75

Bermuda Yellow Fin Tuna or Faroe Island Salmon
Sushi Rice, Pineapple, Avocado, Edamame,
Wakame, Red Chili, Crispy Quinoa, Scallions, Saikyo Miso Dressing

SEAFOOD COBB SALAD | \$23.75/ \$35.75

Fresh shrimp & Lobster salad, Chopped Romaine, Smoked Bacon,
Tomatoes, Egg, Avocado, Goats Cheese, Raspberry Vinaigrette

Seafood Main Courses

BLACKENED BERMUDA ROCKFISH | \$46.75
Chorizo and White Bean Ragout, Smoked Bermuda Carrots

SALMON RAMEN | \$44.75
Blackened Faroe Island Salmon, Soba noodles, Dried Shitakes,
Red Cabbage, Scallions, Soft Egg, Miso Broth

DOVER SOLE MEUNIÈRE | MKT PRICE
Fingerling Potatoes, Charred Broccolini, Lemon-Caper Velouté

NICOISE CHAUD | \$46.75
Bermuda Yellow Fin Tuna, Green Beans, Black Olives, Sautéed Potatoes
Grape Tomatoes, Poached Egg, Grain Mustard Cream

CHEF SHIVA'S MONKFISH CURRY | \$43.75
Red Thai Chili, Coconut Jasmine Rice, Seasonal Vegetables

CATCH OF THE DAY | \$47.75
Ask your server for today's selection of Local Fish,
served with Baby Potatoes, French Beans and Grilled Pineapple Salsa

STUFFED TIGER SHRIMP | \$43.75
Lump Jonah Crab Meat, Spinach and Green Pea Risotto

AURORA OCEAN PLATTER | MKT PRICE
Half Maine Lobster, Calamari Salad, Steamed Shrimps,
Blue Point Oysters, Asian Slaw, Cocktail Sauce, Mignonette, Tartar, Crusty Loaf

SEAFOOD PAELLA | \$43.75
Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

Pasta Main Courses

ZITI ALL' AMATRICIANA | \$33.75
Tomato and Pancetta Ragu, Fresh Herbs, Shaved Pecorino

MAINE LOBSTER LINGUINE | MKT PRICE
Grilled ½ Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini

PAPPARDELLE AGNELLO | \$36.75
Slow Braised Lamb Shank Ragu, Rosemary, Fresh Peas

OCEAN PACCHERI | \$42.75
Calamari, Clams, Shrimp, Local Fish, Tomato Fennel Broth, Fresh Herbs

Meat Main Courses

CHARRED FILET MIGNON (8oz) | \$63.75
Horseradish Crust, Scallion Mashed Potatoes, Wilted Spinach, Red Wine Jus

RACK OF LAMB | \$61.75
Minted Mashed Potatoes, Roasted Artichokes, Green Beans, Natural Jus

PROSCIUTTO WRAPPED CHICKEN ROULADE | \$39.75
Spinach & Goat Cheese Stuffing, Leek & Mushroom Risotto

SPECIAL BUTCHER CUT | MKT PRICE
Fingerling potatoes, Forage Mushrooms, Blistered Tomatoes, Malbec Jus



17% service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added