

Lunch Menu

Appetizers

MOUCLADE MUSSELS | \$24.75

Prince Edward Island Mussels, Light Curried Cream Sauce, Garlic Bread

TUNA TARTARE | \$26.75/ \$42.00

Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash

PRICKLY PEAR CEVICHE | \$25.75

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

SOFT SHELL CRAB | \$22.75

Cornmeal Crust, Red Cabbage & Apple Slaw, Harissa Mayo

HOUSE-MADE PORK DUMPLINGS | \$23.75

Dried Shitake, Scallions, Ponzu Dressing

HALF DOZEN OYSTERS | \$38.00

Ask Your Server for today's Selection
served with Pink Peppercorn & Prosecco Mignonette

CAVIAR | MKT PRICE

Ask your server for today's selection
served with Blinis & Sour Cream, Chopped Egg, Scallions

Soups & Salads

SOUP OF THE DAY | \$15.75

Chefs daily creation.

CLASSIC LOBSTER BISQUE | \$19.95

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

CHICKEN CAESAR SALAD | \$21.75/ \$29.75

Pan Roast Chicken Breast, Garlic Croutons,
Chopped Romaine, Shaved Parmesan Cheese, House made Aioli Dressing

SEAFOOD COBB SALAD | \$23.75 / \$35.75

Shrimp & Lobster salad, Crisp Organic Romaine Hearts, Smoked Bacon,
Tomatoes, Egg, Avocado, Goats Cheese, Raspberry Vinaigrette

Sandwiches

Served with French Fries or Salad

SEAFOOD CROISSANT | \$32.75

Fresh Poached Shrimp & Maine Lobster Salad, Chopped Romaine,
Red Onions, Old Bay Aioli, Toasted Croissant

Sandwiches Cont'd

HARBOUR ROAD FISH SANDWICH | \$23.75

Grilled Bermuda Fish, Seared Banana, Lettuce, Tomato, Tartare Sauce, Raisin Bread

CLASSIC CHEESEBURGER | \$24.75

Custom Blend of fresh-ground Angus beef chuck, Smoked Cheddar, Pickled Cucumbers, Romaine Lettuce, Sliced Tomato, Toasted Brioche Bun

CLUB SANDWICH | \$24.75

Toasted Whole Wheat, Applewood Smoked Ham, Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomato

BLACKENED SHRIMP TACOS | \$24.75

Chopped Romaine, Red Cabbage, Cilantro, Lime, Sesame, Jalapeno Ranch

Pasta

ZITI ALL' AMATRICIANA | \$37.50

Tomato and Pancetta Ragu, Fresh Herbs,

MAINE LOBSTER LINGUINE | MKT PRICE

Grilled ½ Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini

PAPPARDELLE AGNELLO | \$39.75

Slow Braised Lamb Shank Ragu, Rosemary, Fresh Peas

SPAGHETTI VONGOLE | \$38.75

Manila Clams, Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

Main Courses

CATCH OF THE DAY (ALMONDINE) | \$47.75

Ask your server for today's selection of Local Fish, served with Baby Potatoes, Lemon Butter Sauce, Flaked Almonds

PESCAITO FRITO | \$53.75

Golden Fried Shrimp, Calamari, Local Fish, Sardines & Zucchini Chimichurri, Garlic Aioli, Lemon

STUFFED TIGER SHRIMP | \$45.75

Lump Jonah Crab Meat, Spinach and Green Pea Risotto

SEAFOOD PAELLA | \$46.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

PROSCIUTTO WRAPPED CHICKEN ROULADE | \$42.75

Spinach Stuffing, Mashed Potatoes

SPECIAL BUTCHER CUT | MKT PRICE

Mashed Potatoes, Malbec Jus

Sides

Classic Caesar Salad \$9 | Buttered Asparagus \$11 | Honey Glazed Carrots \$11

Sautéed Broccolini \$11 | Mushroom Medley \$10.50

Saffron Mashed Potatoes \$8 | Steamed Basmati Rice \$9

Truffle Parmesan Fries \$11.50 | Mixed Green Salad \$9



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