

Appetizers

Homemade Mushroom Ravioli—13.5

cognac, mushroom, garlic, sage, truffle oil, asiago cheese

Ceviche of the day—12.50

local daily catch, marinated with local peppers, lime, pickled onion, scallion, watermelon sorbet

Cured Wahoo Carpaccio—13.5

pickled onion, lemon oil, tempura crisps, chipotle aioli, local micro greens

Caribbean Lobster Salad—15.5

mango, peppers, scallions, avocado, local tomato, fennel aioli

Pan fried Parma Ham wrapped Shrimp—13.5

pickled melon, raisin puree, pomegranate reduction

Conch Fritters —13.5

beer battered, jerk aioli, pickled mango

Pork Belly — 14

apple cannelloni, pumpkin puree, chorizo, pomegranate reduction

Beef Short Ribs — 13.5

truffle oil, arugula salad, parmesan cheese, balsamic reduction