



APPETIZERS

AVOCADO FRIES 13
togarashi panko, harissa aioli

GUACAMOLE & SALSA 13
plantain and corn chips, smashed cilantro and
avocado, roasted vegetable salsa, sea salt

HOUSEMADE EMPANADAS 15
braised organic chicken, roasted corn
black beans, queso fresco, cilantro, huancaína

NAKED CHICKEN WINGS 18
choice of buffalo, Asian glaze
hickory, bbq or dry rub

CHEF'S SIGNATURE CEVICHE 24
local hog snapper, onions, sweet potato, choclo
rustic chips, leche de tigre

JUMBO SHRIMP COCKTAIL 23
herb poached, classic horseradish
cocktail sauce

SALADS

CLASSIC CAESAR 17
shaved aged parmesan, herb butter
brioche croutons, fresh cracked pepper

THE GREEN BOWL 17
carrots, shallots, confit piquillo
orange & grapefruit segments, crumbled feta
ginger dressing

SMOKED CHICKEN 21
slow roasted chicken, black beans, grilled corn
pickled onions, cherry tomatoes
crumbled queso fresco, cilantro lime dressing

25°N COBB 21
iceberg wedge, sliced avocado, tomato, crispy bacon
boiled eggs, scallions, crumbled blue cheese

TUNA POKE BOWL 25
sushi rice, avocado, crispy wonton, edamame
spicy mayo, ponzu dressing, black sesame seeds

EXOTIC FRUIT 25
hand picked local fruit

Salad Additions:
Chicken 9, Shrimp 11, Half Lobster Tail 15

SANDWICHES

AMERICAN WAGYU HOT DOG 18
grilled corn, red onions, pickled fresno peppers
queso fresco, lime, crema, micro cilantro

TURKEY CLUB 21
shallot mayo, romaine, tomatoes, bacon
avocado, toasted brioche

THE IMPOSSIBLE
ALL PLANT BURGER 25
tomato, onion, lettuce, dill pickle

CLASSIC BACON CHEESE BURGER 25
applewood bacon, lettuce, tomato, caramelized onions
mustard aioli, melted cheddar
Add: avocado, fried egg, sauteed mushrooms
bleu cheese - 4ea

LOBSTER ROLL 26
butter lettuce, local spiny lobster, fuji apples
lemon aioli, top split brioche

PIZZA

ARTISAN MARGHERITA 19
California organic tomato base, fresh mozzarella
basil, evoo

SPICY PEPPERONI 25
California organic tomato base
shredded mozzarella, aged parmesan, baby arugula

PROSCIUTTO & PARMESAN 27
baby arugula, mozzarella, herb ricotta, evoo

EXOTIC MUSHROOM & TRUFFLES 27
black truffle creamy mascarpone
fresh oregano, baby arugula, sea salt

BUILD YOUR OWN 19
based with tomato sauce and fresh mozzarella
choose from our selection of specialty items:
banana peppers, pineapple, caramelized onions - 3ea
avocado, mushrooms, chicken - 4ea
prosciutto, lobster, shrimp, black truffle - 7ea

TACOS & TOSTADAS

CARNITAS 21
pickled onions, smashed avocado
citrus crema, corn tortilla

CHICKEN TINGA 21
braised organic chicken, watermelon radish
thinly sliced cabbage & cilantro slaw
corn tortilla

CRISPY FISH TOSTADA 23
local grouper, avocado, roasted corn
chipotle aioli, pickled red onion, cilantro
crispy tortilla

SHRIMP TOSTADA 23
avocado, salsa, pickled fresno pepper
corn crema, crispy tortilla

MAINS

CRISPY CHICKEN MILANESE 31
arugula, pickled green papaya slaw, citrus segments

8OZ MARINATED
GRILLED SKIRT STEAK 41
balsamic cippolini, crispy yuca fries

GRILLED NASSAU
GROUPEL FILET 45
cilantro aioli, citrus corn avocado salsa

MIX GRILLED SEAFOOD 79
prawns, bahamian lobster tail, catch of the day
thai curry lemon beurre blanc

SIDES

SIDE HOUSE SALAD 9 | SKINNY FRIES 11 | SWEET POTATO FRIES 11 | CAESAR SALAD 11 | YUCA FRIES 11 | GRILLED ASPARAGUS 12

Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All prices displayed are subject to 12% VAT and 15% Service Charge. 12.17.19





COCKTAILS 16

PUDDLE JUMPER
bourbon, Campari, guava, mint

CUCUMBER MOJITO
rum, lime, mint, cucumber

FIRE & NICE
vodka, elderflower, strawberry, jalapeño

BAHA BAY
tequila, Aperol, grapefruit, lime, salt

FROZEN DRINKS 18

KIKI COLADA
light & dark rum, passion fruit liquor, pineapple, coconut

SIBERIAN MULE
vodka, ginger beer, lime

FROSE
rosé, Aperol, strawberry, peach

BAHAMA JAVA
vodka, amaro, hazelnut, coffee, cream

WINE BY THE GLASS

SPARKLING
Guiliana Prosecco 16
Luoís Picamelot Rosé 17

RED
Bouchard Pere Pinot Noir 18
Hahn Cabernet Sauvignon 17
Graffetta Syrah 16

WHITE
Anterra Pinot Grigio 12
Matua Sauvignon Blanc 14
Bouchard Pere Chardonnay 18

ROSÉ
Matua Rosé 16
Chaeau D'esclans Whispering Angel Rosé 22

BEER

CAN
Kalik 8
Kalik Light 8
Budweiser 8
Heineken 10

DRAFT
Pirate Republic
island pirate ale, bahamas 8

Pirate Republic
gold & haze, bahamas 8

Pirate Republic
long john pilsner, bahamas 8

Pirate Republic
silver bullet, bahamas 8



Kids Menu

CHICKEN FINGERS 12
HOMEMADE RANCH SAUSE AND FRIES

WAGYU SLIDERS (2) 12
CHEDDAR CHEESE AND FRIES

TOMATO & CHEESE FLATBREAD 12

KIDS PASTA 12
BUTTER, TOMATO OR ALFREDO



Should you have any dietary requirements or allergies, please notify your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
All prices displayed are subject to 12% VAT and 15% Service Charge. 12.13.19