

25°N

TAPAS

Pan con Tomate & Jamón \$20 (G)
crispy bread, fresh grated tomatoes, thyme, garlic,
Spanish ham

Marinated Olives \$8 (N)
salted almonds

Padron Peppers \$10 (GF)
smoked sea salt, romesco sauce

SHARING

Serrano Ham Croquettes \$18 (G, D)
quince aioli

White Wine Steamed Mussels \$23 (G, D)
fresh herbs, grilled sourdough

Crispy Calamari \$25 (G, D)
arrabbiata, tartar sauce

Tuna & Grouper Carpaccio \$28 (GF)
lemon, fresh herbs, fennel

Beach Club Seafood Tower \$MKP (SF)
crab claws, oysters, lobster, prawns,
lobster salad, tuna tartare

MAINS

**Charred Grilled Charre Grilled
Head on Prawns \$68 (SF)**
garlic herbs, olive oil, fresh lemon

Nassau Grouper Filet \$44
fine aromatic herbs, vegetable escabeche

Whole Bahamian Lobster \$MKP (SF)
herb butter, charred lemon

Roasted Chicken \$38 (S)
aji verde Peruvian potato

8oz Filet Mignon \$78 (GF)
linz reserve, red wine jus

New Zealand Lamb Chops \$68 (N)
romesco, toasted almonds

SALAD

Confit Beet Salad \$20 (D, N)
goat's cheese, candied hazelnuts, orange, mint

**Vanilla Poached Lobster Salad \$29
(D, SF)**
fennel, citrus supremes, fresh herbs

Caesar \$22 (D, G)
hearts of romaine, fine parmesan, toasted
sourdough, lemon

Watermelon & Feta \$24 (D)
marinated watermelon, dried tomato, mint

PASTA & RICE

Rigatoni a la Vodka \$28 (D, G)
creamy tomato, chili

**Tagliolini Pasta &
Shrimp al Limone \$34 (G, SF)**
lemon zest, rock shrimp, feta

Lobster Linguini Pasta \$40 (G, SF)
lobster & saffron bisque

Creamy Corn & Crab Risotto \$38 (D, SF)
cilantro, aged parmesan, blue crab

SIDES

Grilled Asparagus \$14
lemon olive oil

Creamy Potato Puree \$14 (D)

French Fries \$14

Sautee Garlic Spinach \$14

Tomato Salad \$14

Exotic Mushrooms \$14

ALLERGY MATRIX:

        
CELERY: (C) SHELLFISH: (SF) SESAME: (SS) NUT: (N) MUSTARD: (M) EGG: (E) DAIRY: (D) SOY: (S) GLUTEN: (G)

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DESSERT

Manchego Baklava Cheesecake \$16 (D, N, G)

aged manchego cheese, crispy cinnamon and honey phyllo, roasted nuts pistachio, walnut

Sorento Lemon Cup \$16 (D, SS, G)

citrus sponge, curd, soft lemon jelly

Cinnamon Olive Oil Cake \$16 (G, D)

moist olive oil cake, orange zest, mascarpone ice cream

Chocolate Ice-Cream Sandwich \$16 (G, D, N)

crunchy crust, chocolate ice cream, dehydrated raspberry

ALLERGY MATRIX:

        

CELERY: (C) SHELLFISH: (SF) SESAME: (SS) NUT: (N) MUSTARD: (M) EGG: (E) DAIRY: (D) SOY: (S) GLUTEN: (G)

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KIDS MENU

Bowtie Pasta \$14

tomato sauce, alfredo or butter

Organic Salmon Skewer \$14

french fries or grilled broccoli

Chicken Skewer \$14

french fries or grilled broccoli

Pizza \$14

cheese or pepperoni

Crispy Chicken \$14

french fries or grilled broccoli

ALLERGY MATRIX:

 CELERY: (C)  SHELLFISH: (SF)  SESAME: (SS)  NUT: (N)  MUSTARD: (M)  EGG: (E)  DAIRY: (D)  SOY: (S)  GLUTEN: (G)

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BEVERAGE LIST

COCKTAILS

SIGNATURES \$18 Glass | \$96 Pitcher

Soft Girl Era

Bacardi White Rum, Peach Schnapps Liqueur, Pineapple Juice, Strawberries

Island Fire

Bombay Dry Gin, Patrón Silver Tequila, Grey Goose Vodka, Grapefruit Juice, Habanero Pepper, Cucumber

25N Night

Bombay Sapphire Gin, Pama Liqueur, Lime Juice, Pineapple Juice

Meet Me Home

Zacapa 23yo Rum, Peach Schnapps Liqueur, Pineapple Juice



Cucumber Spritz

Don Julio Blanco Tequila, Cointreau Liqueur, Ketel One Cucumber Mint Vodka, Cucumber, Lime, Mint

Lychee Martini

Grey Goose Vodka, Lychee, Lime

Old Fashioned Amigo

Casamigos Reposado Tequila, Bitters, Orange Zest

Honey Citrus Sidecar

Dewars 12yo Whiskey, Cointreau Liqueur, Honey, Mint, Lime

FROZEN COCKTAILS

CLASSICS & more... \$18 Glass | \$96 Pitcher

Daiquiri

Bacardi Gold Rum | *Ask your server about our seasonal flavors*

Margarita

Patrón Silver, Cointreau Liqueur | *Ask your server about our seasonal flavors*

Frosé

Rosé, Aperol, Strawberry, Peach

Cold Passion

Bacardi Coco Rum, Bacardi Gold Rum, Giffard Passion Fruit Liqueur, Pineapple, Coconut

Mudslide

Ketel One Vodka, Baileys Irish Cream Liqueur, Kahlua Liqueur, Heavy Cream

ZERO-PROOF COCKTAILS

CLEAN & fresh... \$16 Glass | \$80 Pitcher

Jale'Mango

Mango, Basil, Jalapeños, Lemon

Puddle Jumper

Guava, Bay Leaf, Lime, Mint, Bitters, Pineapple Juice

Bay Sunrise

Passion Fruit, Strawberry, Mint, Ginger, Lime, Sugar

WINES BY THE GLASS

SPARKLING

Providence, Cava, : Penedès NV (Spain)	15
Pommery Brut Royal, Champagne Brut NV (France)	38

WHITE

Tenute Neirano, Pinot Grigio, Veneto (Italy)	18
Joseph Mellot, "Sincérité", Sauv. Blanc, Loire (France)	21
Dr.Loosen, Riesling, Mosel (Germany)	17
Providence, Chardonnay, Limoux (France)	15
J. Lohr Estates "Riverstone", Chardonnay, Arroyo Seco, California (USA)	24



ROSE

Providence, Grenache, Provence (France)	15
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RED

Gnarly Head, Pinot Noir, California (USA)	22
Providence, Cabernet Blends, Bordeaux (France)	20
Gabbiano, "Cavaliere d'Oro" Sangiovese, Chianti (Italy)	17
Alta Vista, "Vive" Malbec, Mendoza (Argentina)	18
Submission, Cabernet Sauvignon, California (USA)	23

BOTTLE CHAMPAGNE

CHAMPAGNE BRUT

Laurent-Perrier, Brut La Cuvée NV	195
Laurent Perrier, Champagne Cuvée Rosé Brut NV	335
Moët et Chandon, Imperial Brut NV	250
Moët et Chandon, Dom Perignon Brut	800
Moët et Chandon, Dom Perignon Rosé	1200
Pommery Brut Royal NV	190
Pommery Rosé Royal NV	245
Veuve Clicquot, Yellow Label Brut NV	300
Veuve Clicquot, Rosé Brut NV	395

BOTTLE WINES



ROSE WINE

Château d'Esclans, "Whispering Angel", Provence (FRANCE)	120
La Fête du Rosé, Grenache, Cinsault & Syrah (PROVENCE)	125
Matua, Marlborough (NEW ZEALAND)	75

WHITE WINE

Livio Felluga, "Friulano" Friuli Colli Orientali (ITALY)	120
Justin Sauvignon Blanc (USA)	105
Matua, Marlborough (NEW ZEALAND)	75
Atelier Ilaria Sauvignon Blanc, Napa Valley (USA)	225
Argot Vineyards, "Bennet Valley" Chardonnay (USA)	345
William Fevre, Chablis (FRANCE)	115

RED WINE

Gnarly Head, Pinot Noir, California(USA)	120
Landmark Vineyards, "Overlook", Sonoma County (USA)	160
Shane Infraction, Pinot Noir, Sonoma Coast (USA)	220
The West Pole, Pinot Noir, Sonoma Coast (USA)	225
Atelier Ilaria, Cabernet Sauvignon, Napa Valley (USA)	295
Caymus Vineyards, Cabernet Sauvignon, Napa Valley (USA)	365
Precision Wine Co. "Method", Cabernet Sauvignon, Napa Valley (USA)	250
Society Blends, Cabernet Sauvignon, Napa Valley (USA)	160
Ballentine Vineyards, Cabernet Sauvignon, Napa Valley (USA)	335
Duckhorn Vineyards, "Three Palms" Merlot, Napa Valley (USA)	390
Tenute Neirano, Barbaresco, Piedmont (ITALY)	195
Antinori, "Pian delle Vigne" Brunello di Montalcino, Tuscany (ITALY)	275



SMALL & SHARED

HOUSEMADE EMPANADAS (C, G, GA, O)
19
braised organic chicken, roasted corn black beans, queso fresco, cilantro, huancaína, HEINZ® mango miso sauce

AVOCADO FRIES (D, E, G)
17
togarashi panko, harissa aioli

TRUFFLE FRIES (D)
15
mixed herbs, parmesan cheese

NAKED CHICKEN WINGS
24
choice of buffalo, Asian glaze hickory bbq or dry rub

JUMBO SHRIMP COCKTAIL (S)
24
herb poached, classic horseradish cocktail sauce

GUACAMOLE & SALSA (C, GA, O)
18
plantain and corn chips, smashed cilantro and avocado, roasted vegetable salsa, sea salt

CHEF'S SIGNATURE CEVICHE (F, O)
25
local grouper, onions, sweet potato, choclo rustic chips, leche de tigre

FRESH & GREEN

CLASSIC CAESAR
21
shaved aged parmesan, herb butter brioche croutons, fresh cracked pepper

ADD: grilled chicken +9 | grilled fish +10 | grilled shrimp +12 | half lobster tail +25

SMOKED CHICKEN (D, C, O)
22
slow roasted chicken, black beans, grilled corn pickled onions, cherry tomatoes crumbled queso fresco, cilantro lime dressing

FIELD GREENS (F)
18
crispy shaved vegetables, local greens, strawberry balsamic dressing

ADD: grilled chicken +9 | grilled fish +10 | grilled shrimp +12 | half lobster tail +25

EXOTIC FRUIT (V)
30
hand picked local fruit

25°N COBB (E,O)
23
iceberg wedge, sliced avocado, tomato, crispy bacon boiled eggs, red onion, crumbled bleu cheese

ADD: grilled chicken +9 | grilled fish +10 | grilled shrimp +12 | half lobster tail +25

TUNA POKE BOWL (F, G, O, SE)
33
sushi rice, avocado, crispy wonton, edamame, ponzu dressing, spicy mayo, black sesame seeds, radish, carrots, purple onions

HOT & HANDCRAFTED

ARTISAN MARGHERITA (D, G)
21
California organic tomato base, basil, fresh mozzarella, evoo

SPICY PEPPERONI (D, G, P)
28
California organic tomato base shredded mozzarella, aged parmesan

EXOTIC MUSHROOM & TRUFFLES (D, G)
30
black truffle creamy mascarpone, fresh oregano, baby arugula, sea salt

FOLDED & FILLED

CARNITAS (P)
23
pickled onions, smashed avocado, roasted jalapeños, flour tortilla

GRILLED FISH TACOS (D)
25
local grouper, avocado, roasted tomato salsa, chipotle aioli, corn tortilla

CHICKEN TINGA (D)
23
braised organic chicken, slaw, roasted jalapeños, corn tortilla



STACKED & SAVORY

TURKEY CLUB (D, G, O)

24

shallot mayo, romaine, tomatoes, bacon,
avocado, toasted brioche

CLASSIC CHEESE BURGER (D, G, O)

27

clettuce, tomato, caramelized onions
mustard aioli, melted cheddar

FISHERMAN'S CATCH SANDWICH (F, G)

27

catch of the day, HEINZ® mango miso
sauce, pickled cabbage slaw

LOBSTER ROLL (E, G, S)

34

Bahamian lobster rolls, tarragon aioli, lemon
wedge, chives

WESTHOLME WAGYU SMASHED BURGER

25

caramelized onions, American
cheese, bacon, 25N house sauce

CRISPY CHICKEN SANDWICH (E, G)

26

spicy mayo, coleslaw, jalapeño, dill
pickles

AMERICAN 1/4 POUND WAGYU
HOT DOG (G)

20

ALL SANDWICHES COME WITH A CHOICE OF
SKINNY FRIESOR SWEET POTATO FRIES

FRESH & ROLLED

CALIFORNIA ROLL (S, SE)

18

crab, avocado, cucumber

SALMON (C, F, SE)

17

green onions, radish

SPICY TUNA RICE (F, SE)

18

sesame oil, masago, spicy mayo

SPICY TUNA ROLL (F, SE)

18

sesame oil, masago, spicy mayo

SUNSET ROLL (F, SE)

25

unagi, cucumber, avocado,
eel sauce

TRUFFLE AVOCADO

15

green onion, cilantro, serrano chili

SHRIMP TEMPURA ROLL (G, S, SE)

20

cucumber, avocado

YELLOWTAIL ROLL (F, SE)

17

sesame, spring onion, spicy mayo

CARIBBEAN CRAB (S, SE)

18

mango, chili

CRISPY SALMON (C, F, SE, O)

17

green onion, cilantro

SIMPLE & SAVORY

SIDE HOUSE SALAD (V)

10

SIDE CAESAR SALAD

12

SKINNY FRIES (V)

12

SWEET POTATO FRIES

12

SIDE FRUIT (V)

12

SWEET & INDULGENT

ICE CREAM & SORBETS (DF, V)

14

ICE CREAM SANDWICH

14

KEY LIME PIE

16

Allergy Matrix: Glutem (G), Shellfish(S), Eggs (E), Dairy (D), Nut (N), Seed (SE), Garlic (GA), Onion (O), Cilantro (C), Vegan (V)

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KIDS MENU

Chicken Fingers \$15

homemade ranch sauce, skinny fries

Wagyu Sliders (2) \$15

dijon aioli, cheddar cheese and skinny fries

Kids Pasta \$15

butter, tomato or alfredo

Tomato & Cheese Flatbread \$15

Kids Grilled Cheese Sandwich \$15

Peanut Butter & Jelly Sandwich \$15

Allergy Matrix: Gluten (G), Shellfish (S), Eggs (E), Dairy (D), Nut (N), Seed (SE), Garlic (GA), Onion (O), Cilantro (C), Vegan (V)

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