
Starters



THREE-WAY TUNA

FRESH AHI
IN THE STYLES OF
ESPRESSO ENCRUSTED,
SASHIMI AND TATAKI
\$38

DRUNKEN MUSSELS

FRESH PRINCE EDWARD BLACKS
SAUTÉED IN SPICED
FENNEL AND TOMATO BROTH
\$35

CLAMS CORSAIRS

FRESH LITTLENECKS SAUTÉED
IN WHITE WINE AND GARLIC SAUCE
\$32

CEVICHE

FRESH DIVER SCALLOPS, SHRIMP
AND FISH DU JOUR IN LIME MARINADE
WITH CITRUS VINAIGRETTE
\$26

CEVICHE CARIBE

FRESH CALAMARI IN LIME MARINADE
WITH SEAWEED SALAD
\$23

LOBSTER COJONES

MAINE CLAW AND KNUCKLE MEAT
FRITTERS
WITH CILANTRO AND LIME AIOLI
\$22

CONCH FRITTERS

FRESH LOCAL QUEEN CONCH
FRITTERS
WITH GOAT CHEESE AIOLI
\$18

CRAB CAKES

SPICED SNOW AND LUMP
WITH SEASONAL MIXED GREENS
AND RED CURRY AIOLI
\$17

WINGS

GARLIC BUFFALO OR BARBEQUE
\$16
OR ADD
BLUE CHEESE OR RANCH SAUCE - \$2

ROSEMARY BREAD

FRESHLY-BAKED LOAF
WITH SOFTENED GARLIC BUTTER
\$12

Salads



MEDITERRANEAN

SEASONAL MIXED GREENS,
GOAT CHEESE, KALAMATA OLIVES,
ARTICHOKE HEARTS,
GRAPE TOMATOES
AND RED ONIONS
WITH HERB VINAIGRETTE
\$18

CAESAR

ROMAINE WITH TRADITIONAL CAESAR
DRESSING AND PARMESAN CHIPS
\$16
OR ADD
PAN-SEARED DIVER SCALLOPS - \$14
SAUTÉED SHRIMP - \$12
PAN-SEARED CHICKEN BREAST - \$10

PIRATE

SEASONAL MIXED GREENS, PEPPERS AND CILANTRO
WITH SWEET CHILI VINAIGRETTE
\$15