



Dinner Menu

Appetizers

TUNA NOODLES | \$26.75

Local Yellowfin Tuna, Scallions, Bell Peppers, Capers, Avocado Mousse, Sourdough Crumbs

MUSSELS MADEIRA | \$26.75

Fresh Prince Edward Island Mussels, Madeira Wine, Shallots, Garlic, Butter, Parsley & a Squeeze of Clementine Juice

WAHOO TIRADITO | \$22.00

Thinly Sliced Local Wahoo, Passion Fruit "Leche De Tigre" Bermuda Red Onion, Toasted Corn, Cilantro

GRILLED OCTOPUS | \$23.75 (n)

Charred Spanish Octopus, Pomegranate & Quinoa Tabbouleh, Burnt Eggplant Yogurt

STIR-FRY CHILI CALAMARI | \$23.75

Fermented Black Beans, Hint of Chili, Carrots, Snow Peas, Peppers, Scallions

BURRATA ZUCCA | \$24.75 (v) (n)

Fresh Creamy Burrata, Steam-Grilled Pumpkin, Roast Figs, Raspberry Balsamic Syrup, Crushed Hazelnuts

VEGAN SUSHI | \$22.75 (v)

Heirloom Tomatoes, Salted Mango, Avocado, Pickled Red Onions & Ginger, Sushi Rice, Local Shoots, Blood Orange Aioli

GEORGE BANK SCALLOP | \$26.75

Seared Scallop, Celeriac Purée, Baby Bok Choy, Honey Soy Glaze

OYSTERS ROCKEFELLER | \$24.75

Broiled Blue Point Oysters, Smoked Garlic & Spinach Crust, Bacon Jam

FRESH OYSTERS BY THE PIECE | \$7.00 p/piece

Served with a Pink Peppercorn & Prosecco Mignonette
ask your server for today's Selection



Soups & Salads

OCEAN BOUILLON | \$18.75

Shrimps, Calamari, Mussels, Clams, Tomatoes & Fennel Broth

CLASSIC LOBSTER BISQUE | \$16.00

Sautéed Lobster, Cognac

SOUP OF THE DAY | \$14.00

Chefs daily creation

ROAST CAULIFLOWER | \$17.75/ \$25.75 (vg)

Cumin Crusted Cauliflower, Arugula, Chickpeas, Pickled Celery,
Pomegranate, Turmeric- Tahini Dressing

POACHED PEAR AND SPINACH SALAD | \$18.75/ \$26.75 (n)

Chopped Baby Spinach, Cardamom Poached Pears, Candied Pecans
Gorgonzola, Fennel Fronds & Curried Crème Fresh Dressing

POWER BOWL | \$17.75/ \$27.75

Local Artisanal Lettuce, Rainbow Quinoa, Pickled Beets, Roast Pumpkin
Tuckers Farm Goats Cheese, Raspberry Vinaigrette, Pumpkin Seeds



Sea Food Main Courses

MISO GLAZED HALIBUT | \$42.75

Sautéed Bok Choy, Enoki Mushrooms, Fingerling Potatoes, Miso Broth, Pickled Chilies

FAROE ISLANDS SALMON EN CROÛTE | \$39.75

Puff Pastry, Mascarpone Whipped Potatoes, Buttered Asparagus, Béarnaise

MONKFISH ACQUA PAZZA | \$41.75

Blistered Tomato's, Braised Fennel, Kalamata Olives, Capers, Charred Sourdough

DOVER SOLE | \$75.75

Scallop Mousse, Cauliflower Purée, Caramelized Fennel Croquettes,
Charred Broccolini, Lemon Pine Nut Velouté

GRILLED FISH | \$49.00

Ask your server for today's selection, served with Piperrada, Baby Potatoes, Salsa Verde

STUFFED TWIN JUMBO SHRIMP | \$63.00

Lump Jonah Crab Meat, Wilted Baby Spinach, Grain Mustard Cream, Truffle Parmesan Fries

Pasta Main Courses

SPAGHETTI VONGOLE | \$28.75

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

MAINE LOBSTER LINGUINE | \$54.75

1/2 Main Lobster, Confit Cherry Tomatoes, Zucchini, Basil

VENERE RISOTTO | \$32.75

Black Rice, Prince Edward Island Mussels, Crispy Squid, Snow Peas

SEAFOOD PAELLA | \$36.75

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



Vegan/ Vegetarian Main Courses

FORBIDDEN RISOTTO | \$25.75 (vg) (n)

Black Rice, Chestnut Hummus, Smoked Root Vegetables

SPINACH AND ARTICHOKE TART | \$26.75 (v)

Orange, Fennel & Arugula Salad
Red Pepper Pesto

CAULIFLOWER TAGINE | \$24.00 (vg)

Citrus Cous-Cous, Sweet Peppers, Olives, Apricots, Mint,
Chickpeas, Moroccan Spices

Meat Main Courses

MITCH'S RACK OF LAMB | \$54.00

Beetroot Mashed Potatoes, Sautéed Green Beans, Seared Artichokes,
Pomegranate Jus

CHICKEN SUPREME | \$34.00

Pan Seared Chicken Breast, Butternut & Broad Bean Risotto, Dried Cranberries

De BRAGGA 12oz RIBEYE | MKT PRICE

Patatas Brava's, Forage Mushrooms, Slow Roasted Tomatoes, Malbec Jus

V = Vegetarian | VG = Vegan | N = nuts

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