



Pool Menu

APPETIZERS & SALADS

MEZA PLATTER | \$22.00 (v) (n)

Chestnut Hummus, Red Pepper Pesto, Olive Tapenade, Pimento Cheese Dip,
House-baked Pita Chips

TUNA TARTARE | \$26.00

Local Yellowfin Tuna, Scallions, Bell Peppers, Capers, Ginger,
Avocado Mousse, Sesame Lavash

VEGAN SUSHI | \$19.00/ \$27.75 (vg)

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

POWER BOWL | \$17.75/ \$27.75 (v)

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

SANDWICHES

Served with French Fries or Salad

SEAFOOD CROISSANT | \$35.75

Fresh Poached Shrimp & Maine Lobster Salad, Shredded Romaine, Red Onions,
Old Bay Aioli, Toasted Croissant

HARBOUR ROAD FISH SANDWICH | \$29.00

Grilled Bermuda Fish, Seared Banana, Lettuce, Tomato,
Tartar Sauce, Raisin Bread

CLASSIC CHEESEBURGER | \$23.75

Custom Blend of fresh-ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers,
Romaine Lettuce, Sliced Tomato, Toasted Brioche

AVOCADO TOAST | \$25.75 (v)

Fava Bean & Avocado Guacamole, Arugula, Heirloom Tomatoes,
Bermuda Onion, Coconut Oil, Toasted Sesame Bagel

V = Vegetarian | VG = Vegan | N = nuts

17% Service charge will be added to your bill