

Starters

WAHOO Gravlax Tostada

Apple salad, crab XO, cashew - 21

Coconut And CARROT Soup

Short rib dumpling, lemongrass, crunchy mix- 16

Yep CHICKEN and WAFFLES

Lemongrass, ginger garlic honey, pickled radish, carrots - 17

Jalapeño CORNBREAD ✓

Whipped Tucker's goat cheese, red pepper jam - 16

Fish CHOWDER Bites

Gosling's black rum aioli - 14

Crispy Buttermilk CAULIFLOWER ✓

BBQ sauce, sesame mayo - 14

Off The Dock Tuna TARTARE

Quail egg, shallot, yuzu jalapeño relish, brioche croutons, potato chips, soy sesame dressing - 22

Ace Boi LOBSTER Tacos

Coconut tiger milk, avocado, corn tortillas - 24

KALE Salad ✓

Goat cheese, root chips, pickled vegetables, creamy Bermuda onion dressing - 16

LUKE POND Bibb Salad ✓

Buttermilk ranch dressing, parmesan, crispy onion, pickled vegetables- 16

Tomato BURRATA Salad ✓

Preserved tomato, cucumber, basil, pistachio - 18

Smoked Pork Belly STEAM BUNS

Jerk aioli, pickled vegetables, plantain chips - 16

ON THE SIDE ✓

Marcus Parmesan Fries - 10

Mac & Cheese - 14

Market Salad - 10

Bermuda Carrots - 8

Braised Collard Greens - 8

Garlic Mashed Potato - 9

Parker House Roll and Honey Butter - 6

From The Butcher

(Certified Angus)

33oz TOMAHAWK Steak

Buttermilk onion rings, béarnaise, red wine jus, choice of two sides- 109
Add lobster tail for - 25

Steak Frites

Sherry pepper béarnaise, red wine jus
10oz Prime striploin - 49
7oz Tenderloin - 49

SURF N Turf

5 oz tenderloin, lobster tail, garlic mash potato, peppercorn cream sauce, citrus, fennel - 59

From The Farmer

Fried Yard BIRD

Light and dark meat, garlic mashed potato, collard greens, sawmill gravy- 36

Jerk CHICKEN

Rice and peas, Railway Trail spiced leave, green tomato chutney, Bermuda onions - 36

OBAMA Short Ribs

"Brown stewed", grits, tagine vegetables, crispy onion, apricots, mint - 36

From The Fisherman

Challenger's Bank CATCH

Local fish, black beans, shiitake, kimchi bok choy, apple, red pepper jam, miso broth - 37

Crispy SINKY BAY Snapper

Nori and wasabi wrapped snapper, iceberg lettuce, warm coconut potato salad, run down - 38

Seafood BERMUDA Triangle

Catch of the day, octopus, shrimp, jambalaya rice, grilled greens, spice leaf aioli - 42

Lobster and Shrimp TAGLIATELLE

XO, squid ink pasta, smoked shellfish butter, ackee, tomato sauce - 38

From The Garden

The BEYOND Burger® ✓

Bermy fresh shiitake marmalade, cheese, lettuce, dill, tomato, aioli, Johnny bread- 27

BERMY FRESH Mushroom Ravioli ✓

Goat cheese, rye croutons, garden sage, truffle butter - 30

BBQ Butternut Squash & Udon Noodle Bowl (V)

Onion miso broth, wakame, pumpkin seeds, tofu chayote salad - 28



Vegan



Vegetarian

17% gratuity will be added to the menu price listed.

If you have any intolerances or specific diet, please ask your waiter for guidance.
Consumption of raw or under-cooked meats can present a potential health risk.