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

Vegan

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

Vegan

Vegetarian

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

FROM THE OUTLET

OUTLET MANAGER: LES RUDDOCK
HEAD CHEF: DANAI HONGWANISHKUL
SOMMELIER: ALEXANDRA TAFLAN

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