

STARTERS

TOSTONES BAKED WITH GOAT CHEESE - 20
ROASTED POBLANO - CARAMELIZED ONIONS – TOMATO
TOMATILLO SALSA

CHARRED LAMB CHOPS - 23
YOGURT + CUCUMBER DIP – MANGO + JALAPEÑO-SLAW
GRILLED ROTI

CRUNCHY SOFT SHELL CRAB - 24
SALT COD – APPLE – COCONUT + CUCUMBER-SLAW
TAMARIND + GUAJILLO PEPPER VINAIGRETTE

DUCK + COTIJA + CHORIZO EMPANADAS - 20
PINEAPPLE + AVOCADO CREMA

CHICKEN N’ BLUE CORN WAFFLES - 21
AGAVE SYRUP – CRISP-FRIED CHICKEN - CILANTRO MOJO

SOUP

TOMATO-TORTILLA - 12
BAHAMIAN MINCED GROUPER - AVOCADO – LIME

SALADS

CASA QUINOA (V-VE) - 19
CORN – HEART OF PALM - AVOCADO – GARBANZO BEANS – BLACK
BEANS – ICEBERG LETTUCE – EDAMAME - RED PEPPER - CRISPY STRIPS
LEMON-EVOO VINAIGRETTE

ROMAINE HEARTS - 16
OVEN DRIED PANCETTA - MANCHEGO CHEESE
JOHNNYCAKE CROUTONS – CITRUS + CAESAR DRESSING

SPINACH + KALE (V-VE) - 18
HEIRLOOM TOMATOES – BERRIES – CHIPOTLE + BALSAMIC DRESSING

CEVICHEs

77° WEST - 24
YELLOWTAIL SNAPPER - ONION – PAPAYA – SWEET POTATO
LECHE DE TIGRE

SHRIMP ‘COCKTEL’ - 25
MANGO – AVOCADO - ROASTED TOMATO SAUCE – ALLSPICE
PANELA – CITRUS SOUR

TUNA - 25
AJI AMARILLO – CANDIED GINGER - LIME JUICE – HERB OIL

CEVICHE FLIGHT - 26
A SAMPLING OF OUR THREE CEVICHEs

ENTREES

VEAL CHOP PARRILLA - 52
CORN + CHORIZO AREPA – PAPAYA + MANGO RELISH
RED + GREEN CHIMICHURRI

OVEN BAKED WHEAT TOSTADA (V) - 36
CORN – GREEN LENTILS – WILD MUSHROOMS - CANDIED OLIVES
MORANGA SALSA

TORTILLA CRUSTED CHICKEN BREAST - 39
COTIJA - ARROZ VERDE – SOFRITO – BABY TOMATOES

PEPPERED FILET MIGNON - 54
FOREST MUSHROOMS – BLACK BEAN FEIJOADA – TAMARIND VINAIGRETTE

BAHAMIAN CRACKED LOBSTER - 55
CREAMED CORN + SHRIMP – SOFRITO DUO – HERB OIL – CILANTRO

ROASTED CHILEAN SEABASS - 59
HOT CRAB CEVICHE – CORN – HEART OF PALM - JUS DE TIGRE

GROUPEr FILLET MOQUECA - 45
COCONUT MILK - ONIONS – TOMATOES – GARLIC – CILANTRO – PALM OIL
ARROZ CON COCO

ANEJO TEQUILA FLAMED SHRIMP - 45
SWEET POTATO + PUMPKIN TARTAR - RECAITO CREAM

SIMPLY OR ISLAND GRILLED

SIMPLY SEASONED WITH BLACK + WHITE SEA SALT OR
SEASONED WITH OUR SPECIAL HOUSE BLEND OF CHILI - HERBS + SPICES

BEEF

WAGYU SIRLOIN STEAK - 54

RIB EYE - 52

FILET 10OZ - 54

BERKSHIRE PORK CHOP - 48

AHI TUNA - 48

LOBSTER TAIL - 55

GROUPEr - 45

GRILLED ITEMS SERVED WITH CRUSHED POTATO CAKE + BLISTERED
TOMATOES + FRIED GREEN CHILIES

CHOICE OF HOMEMADE STEAK SAUCE, CHIMICHURRI
OR MANGO + CILANTRO HOLLANDAISE

(V) VEGETARIAN (VE) VEGAN

SIDES

GRILLED ASPARAGUS
SAUTEED SPINACH WITH GARLIC
CREAMED CORN + CRISPY BACON
ARROZ VERDE (GREEN RICE)
PEAS + BEANS N’ RICE
CHILI SPICE FRIES
CRISPY YUCA STICKS N’ DIP
BAKED POTATO WITH CHORIZO

ALL SIDES 10

KIDS

TOMATO-TORTILLA SOUP - 6
GREEN SALAD – CUCUMBER – TOMATO - 6

CHEESE QUESADILLA - 12
TORTILLA CRUSTED CHICKEN FINGERS - 12
MAC N’ CHEESE - 10
GRILLED FISH + CHIPS - 14

CHOCOLATE CHIP COOKIES (2) - 6

DESSERTS

DULCE DE LECHE CHEESECAKE - 14
TRES LECHE CREMA – SALTED CARAMEL SAUCE

WARM MELTING COFFEE + CHOCOLATE LAVA - 14
WHITE CHOCOLATE SAUCE – BAILEYS ICE CREAM

DUO ‘DE PLÁTANOS’ - 13
CARAMEL BANANA FLAUTA + FRITTERS
COCONUT CRÈME – HONEY - ESPRESSO ICE CREAM

GUAVA TART - 13
ALMOND FRANGIPANE – BERRIES – GUAVA + SPICE ICE CREAM

COCONUT FLAN - 12
CANDIED TOMATOES + ORANGE WEDGES – CITRUS CURD

WEST INDIAN ROASTED PUMPKIN CREMA - 13
ISLAND SPICE - GINGER BISCUIT – CARAMEL ICE CREAM

ALL PRICING SUBJECT TO 7.5% VAT
15% GRATUITY WILL BE ADDED TO ALL FOOD & BEVERAGE CHECKS



