



FISHERMAN'S

village

TO SHARE

TRUFFLE AND HERB FRIES
Manchego, Smoked Paprika Aioli

SWEET & SPICY PLANTAIN (V)
Mango & Chili Salsa, Avocado Pure, Passion Fruit

FISHERMAN'S VILLAGE NACHOS
Chilli con Carn, Tofu Aioli, Kittitian Spicy Sauce

BANANA BAY TACOS
Choice of Shrimp or Catch of the Day
Caribbean Slaw, Avocado Crema, Red Onion & Cilantro

SALTFISH EMPANADAS
Tomato Salsa

CRACKED CONCH
Fried Conch, Curry-Lime Aioli

FREE RANGE CHICKEN POPS
Local Spice, Guava Glaze

JERKED SPICED CHICKEN WINGS
Celery Batons, Spicy BBQ

GRILLED STEAK & RED ONION SKEWERS (GF)
Prime NY Strip, Salsa Verde

APPETIZERS

YELLOWFIN TUNA TOSTADA
Seared Yellowfin Tuna, Red Onion, Jalapeno, Spicy Mayo

COCONUT CONCH CEVICHE
Red Onion, Cucumber, Tomato, Avocado, Corn Chips

CHARRED OCTOPUS (GF)
Citrus Gremolata, Lemon Confit, Saffron Potatoes, Roasted Tomato

CELERY ROOT CEVICHE (V)
Leche de Tigre, Cilantro, Passion Fruit, Sorrel Sorbet

SOUPS & SALADS

SOUTH EAST PENINSULA COBB SALAD
Crumbled Feta, Cherry Tomatoes, Bacon, Red Onion, Sweet Corn, Iceberg Lettuce, Ranch Dressing & Farm Egg

FISHERMAN'S CAESAR SALAD
Romaine, House-Made Dressing, Roasted Garlic, Double Smoked Bacon, Sourdough Croutons, Parmesan

BISQUE LIAMUIGA'S LOBSTER
Sour Cream, Saffron Brioche

QUINOA & BEETROOT
Kale, Goat Cheese, Caramelized Walnuts, Pomegranate Molasses Dressing

SOUP DU JOUR
Chef inspiration from the farmers & fishermen

SALAD ENHANCEMENTS
Grilled Chicken Breast (Plain or Jerked)
Lemon Charred Shrimp
Charcoal Grilled Catch of the Day
Buttered Half Lobster Tail

SANDWICHES

BUTTERMILK FRIED CHICKEN
Chapata, Spicy Slaw, Tomato, Jalapeno Mayo

FV BURGER
Brioche, Aged Cheddar, Shredded Lettuce, Tomato, Fisherman's Sauce

VEGAN BEYOND BURGER (V)
Vegan Bun, Shredded Lettuce, Tomato, Guacomole

GRILLED MAHI-MAHI SANDWICH
French Baguette, Tartar Sauce, Avocado, Lettuce, Tomato

LOBSTER ROLL
Split Brioche, Shaved Radish, Celery, Tarragon & Dill Mayo

LOCAL CORNER

CARIBBEAN COCONUT PRAWN CURRY
Roti, Plantain Chips, Coconut Rice

JOYCE FARM CHICKEN & DUMPLINGS (GF)
Lemongrass Seasoned Rice, Curry Sauce

MANGO BBQ KURUBOTA PORK RIBS
Charred Island Sweet Potatoes, Green Papaya, Spicy Honey

SLOW BRAISED OXTAIL
Cooked with Local Spices, Cheesy Breadfruit

SPECIALTY PAELLAS

Made with authentic Bomba Rice D.O. Valencia

LAND & SEA PAELLA (GF)*
Spanish Chorizo, Free Range Chicken, Shrimps, King Prawns, Charred Lemon

SUSTAINABLE KITTITIAN SPINY LOBSTER CALDOSO RICE
Saffron, Smoked Paprika, Shrimp Sofrito, Confit Garlic Aioli

FISH & SEAFOOD PAELLA
Catch of the Day and assortment of seafood from the region

(Vegetarian option available)

ENTRÉES

HOUSE MADE LOBSTER TAGLIATELLE
Organic Tomato, Basil, Peas

SUSTAINABLE CATCH OF THE DAY
Bilbaina Sauce, Summer Squash, Roasted Peppers, Black Olives, Capers

BLACKENED GROUPER (GF)
Sweet Corn Risotto, Vegetables Panache, Charred Lemon

GRILLED PETITE TENDERLOIN
6oz Prime Filet, Truffle Mash Potatoes, Grilled Asparagus, Port Wine Sauce

DESSERTS

KITTITIAN RUM CAKE TO SHARE
Fruits soaked in Kittitian Spiced Rum, Coconut Gelato

GUAVA
Guava Cheese Cake, Spiced Mango & Mint, Mango Gelato, Mascarpone Cream

CHURROS
White Chocolate and Coconut Cream, Rum infused Caramel, Spiced Chocolate Sauce, Vanilla Gelato

CHOCOLATE TART
Bittersweet Chocolate Tart, Crunchy Chocolate Soil, Caramelized Pineapple, Rum & Raisin Gelato

All our breads are house made daily

Please indicate to your server any allergies or dietary restrictions. *Gluten free available
V - Vegan, P - Pork Products, N - Contains Nuts, GF - Gluten Free
All prices are in USD and subject to a 12% tax & 18% service charge