



FISHERMAN'S

village

TO SHARE

TRUFFLE AND HERB FRIES
Manchego | Smoked Paprika Aioli

SWEET & SPICY PLANTAIN (V)
Mango & Chili Salsa | Avocado Puree |
Passion Fruit

FISHERMAN'S VILLAGE NACHOS (V)
Chilli con Carne | Tofu Aioli | Kittitian
Spicy Sauce

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

GARLIC & CHILI SHRIMPS (GF)
Smoked Paprika | White Wine | Parsley |
Sourdough Bread

CRACKED CONCH
Fried Conch | Curry-Lime Aioli

FREE RANGE CHICKEN POPS
Local Spice | Guava Glaze

JERKED SPICED CHICKEN WINGS
Crispy Onions | Spicy BBQ

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

APPETIZERS

YELLOWFIN TUNA TOSTADA
Seared Yellowfin Tuna | Red Onion | Jalapeno |
Guacamole

COCONUT CONCH CEVICHE
Red Onion | Cucumber | Tomato | Corn Chips |
Passion Fruit

CHARRED OCTOPUS (GF)
Creamy Potatoes | Saffron Aioli | Fennel Slaw |
Green Salsa

BAKED ISLAND SWEET POTATO (N, GF)
Feta Cheese | Pickled Lentils | Roasted Almonds |
Honey | Chili

SOUPS & SALADS

SOUTH EAST PENINSULA COBB SALAD (P)
Crumbled Feta | Cherry Tomatoes | Bacon |
Red Onion | Sweet Corn | Iceberg Lettuce |
Farm Egg | Ranch Dressing

FISHERMAN'S CAESAR SALAD (P)
Romaine | Roasted Garlic | Double Smoked Bacon |
Sourdough Croutons | Parmesan | House-made Dressing

BISQUE LIAMUIGA'S LOBSTER
Sour Cream | Saffron Brioche

MONTRAVILLE FARM MIX GREEN
Baked Tofu | Cherry Tomato | Cucumber |
Pamegranate | Red Onion | Mustard Vinaigrette

SOUP DU JOUR
Chef's inspiration from the local 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
Butter Bun | Spicy Slaw | Tomato | Lettuce |
Dijon Mustard

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

VEGAN BEYOND BURGER (V)
Vegan Bun | Shredded Lettuce | Tomato |
Guacamole

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

SURF & TURF
Citrus & Poppy Seeds Bun | Roasted Angus
Beef | Lobster Salad | Plantain Chips

LOCAL CORNER

CARIBBEAN COCONUT PRAWN
CURRY
Roti | Plantain Chips | Coconut Rice

JOYCE FARM CHICKEN &
DUMPLINGS
Lemongrass Seasoned Rice | Curry Sauce

MANGO BBQ KURUBOTA PORK
RIBS
Charred Sweet Corn | Avocado | Chili
Pepper | Feta Cheese

SLOW BRAISED OXTAIL
Cooked with Local Spices | Cheesy
Breadfruit

CHEF SPECIALTY PAELLAS

Made with authentic Bomba Rice D.O. Calasparra

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
Hand caught Catch of the Day and seafood from
the region

(Vegetarian option available)

ENTRÉES

HOUSE MADE LOBSTER
TAGLIATELLE
Organic Tomato | Basil | Green Peas

CHARCOAL GRILLED ATLANTIC
SEABASS
Bilbaína Sauce | Roasted Peppers | Black Olives |
Capers | Mille-Feuille Bread

BLACKENED GROUPER
Island Pumpkin Puree | Spinach Fritters |
Grilled Mushrooms

GRILLED PETITE TENDERLOIN (GF)
6oz Prime Filet | Truffle Mash Potatoes |
Grilled Asparagus | Port Wine Sauce

SUSTAINABLE CATCH OF THE DAY
Served with Chef's Side Dish

DESSERTS

PARADISE COCONUT TART
Pineapple Chutney | Vanilla Sauce | Soursop
Sorbet

CHUNKY FUDGE CHOCOLATE
Brownie | Passion Fruit Curd | Vanilla Gelato

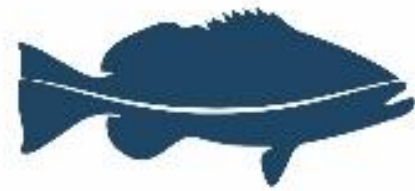
ISLAND VIBE PANNACOTTA
Mango | Mint | Rum | Lemongrass

FRESH FRUIT PLATTER
Yoghurt Sorbet | Sorrel | Honey Syrup

FISHERMAN'S VILLAGE ICE POP (N)
Salted Caramel | Valrhona Jivara | Hazelnuts

House-made breads 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



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