



FISHERMAN'S
village

SHARABLE PLATES

CHARRED OCTOPUS (GF) 18
Grapefruit, Orange, Cassava, Basil, Island Eggplant

CRACKED CONCH 18
Fried Conch, Curry-Lime Aioli

DUO OF LUMP CRAB DIPS 20
*Parmesan, Gruyere, Fines Herbs, Cayenne,
Grilled Sour Dough*

HUMMUS AND PITA (V) 15
Grilled House-made Pita, Crudites, Za'atar

TWICE-COOKED PLANTAINS (V) 16
Mango & Chili Salsa, Guacamole, Cilantro

**GRILLED STEAK & RED ONION
SKEWERS (GF) 23**
Prime NY Strip, Zucchini, Salsa Verde

**MOJO SHRIMP AND PINEAPPLE
SKEWERS (GF) 18**
Coriander-Lime Vinaigrette

CEVICHE OF THE DAY (GF) (MP)
*Marinated Catch, Red Onion, Cucumber, Tomato, Avocado,
Corn Chips*

All prices are in US Dollars and subject to 12%
tax and 18% service charge. V-Vegan, P-Pork
Products, N-Contains Nuts, GF-Gluten Free,
MP – Market Price

SALADS

FISHERMAN'S CAESAR SALAD (P) 16
*Romaine, House-Made Dressing, Roasted Garlic, Double Smoked Bacon,
Sourdough Croutons*

QUINOA & ARUGULA (V) 16
*Roasted Island Pumpkin, Kale, Spiced Pepitas, Dried Cherries,
Poppy Seed Vinaigrette*

ARTISAN GREENS 15
*Mesclun, Watermelon Radish, Cucumber, Feta, Cherry Tomato, Sunflower
Seed Crisps, Soft Herbs, Citrus Vinaigrette*

SALAD ENHANCEMENTS

*Grilled Chicken Breast 9
Grilled Shrimp 13
Grilled Catch of the Day MP
Grilled ½ Lobster Tail 19*

ENTRÉE

CATCH OF THE DAY – MP
Please ask server for details

FISHERMAN'S VILLAGE PAELLA (GF) 42
*Bomba Rice, Saffron, Spanish Chorizo, Shrimp, Clams, Daily Catch, Charred
Lemon (Vegetarian option available)*

CARIBBEAN PRAWN CURRY 41
Coconut Curried Prawns, Roti, Plantain Chips, Coconut Rice

LOBSTER TAGLIATELLE 38
*House-made Pasta, Spiny Lobster, Scotch Bonnet, Tomato, Pea Tendrils, Torn
Basil*

BLACKENED GROUPE (GF) 38
Sweet Corn Risotto, Snap Peas, Upland Cress, Creole Sauce

"BARBEQUED" JOYCE FARM CHICKEN (GF) 36
Charred Pineapple & Rum Salsa, Coconut Rice, Summer Squash

GRILLED PETITE TENDERLOIN 44
*6oz Prime Filet, Parmesan Breadfruit Wedges, Grilled Asparagus, Lemon Confit,
Port Wine Demi*

DESSERTS

**PASSION FRUIT
CHEESECAKE 14**
*Graham Cracker Crust, Mango Coulis, Crème
Chantilly*

BANANA BAY MUD PIE 14
Brown Sugar, Flaky Crust, Mocha Crèmeux

**WARM PINEAPPLE UPSIDE
DOWN CAKE 14**
Dark Rum, Toasted Almonds, Vanilla Bean Gelato

COCONUT FRITTERS 14
*Guava Curd, White Chocolate, Spiced Blueberry
Sauce*

GELATO TRIO 14

