



All prices are in US Dollars and subject to 12% tax and 10% service charge.

APPETIZERS

YELLOW FIN TUNA 19  
*Seared & Chilled, Coconut, Chili, Mango, Chayote, Preserved Lemon*

KING PRAWN COCKTAIL 22  
*Buckley's Farm Lettuce, Avocado, Shaved Celery, Marie Rose Sauce*

LOMI LOMI SALMON 16  
*Breadfruit Roulie, Sesame, Tomato, Scallion, Cilantro*

CHAR GRILLED OCTOPUS 16  
*Potato Bravas, Sauce Romesco, Quail Egg*

LUMP CRAB BOXTIES 19  
*Spiced Applesauce, Local Sweet Potato, Keta Sour Cream*

HAND-DIVED SCALLOPS 16  
*Grilled in the Shell, Curried Parsnip & Chips, Pomegranate*

SALADS

ORGANIC QUINOA & RICOTTA SALATA 16  
*Sherry Vinaigrette, Marcona Almonds, Watercress*

SOUTH EAST PENINSULA COBB SALAD 19  
*Crumbled Feta, Cherry Tomatoes, Bacon, Iceberg Lettuce,  
Ranch Dressing & Boiled Egg*

*Enhance with Jerk Chicken 8 | Grilled King Prawn 8 ea. | Grilled Octopus 8  
Seared Tuna 8 | Fried Calamari 6*

PEARL BARLEY & SMOKED MACKAREL 18  
*Gazpacho Vinaigrette, Roasted Carrots, Taggiasca Olives*

ROASTED & PICKLED BEETROOT 16  
*Spinach, Mascarpone, Orange, Pecan, Ginger & Mustard Vinaigrette*

CHILI & LIME CHARRED ISLAND SWEET POTATO 16  
*Eggplant Baba Ganoush. Whipped Tahini Dressing*

SOUPS

LIAMUIGA'S LOBSTER BISQUE 19  
*Cassava Bread Crouton, Noilly Prat, Chives*

CHILLED COCONUT  
& CORN VELOUTE 19  
*Hass Avocado, Cilantro,  
Lemongrass & Chili Flan*

SOUP DU JOUR 19  
*Chef's Inspiration of Accompaniments*

SANDWICHES

DIEPPE BAY CONCH & PRETZEL ROLL 19  
*Shaved Radish, Gherkin, Tomato, Sauce Gribiche*

BEET & VODKA CURED WAHOO FILLET 19  
*Cassava Aioli, Papaya Slaw, Poppy Seed Bagel*

CARIB LOBSTER ROLL 24  
*Celery Root Remoulade, Tobiko Aioli, Pine Nut Brioche*

CRAB MADAME 24  
*Grilled Sourdough, Anise & Saffron Braised Fennel, Fried Egg*

TUNA PAN BAGNAT 20  
*Whole Wheat Bread, Egg Mimosa, Salad Nicoise*

All Sandwiches are served with your choice of  
Green Salad, Fries or House-Made Potato Chips.

## FROM THE COLD BAR

### FRESHLY SHUCKED 'LONG ISLAND' OYSTER

*Mignonette Vinaigrette, Tabasco, Pumpernickel  
Finger Lime & Cucumber Relish*

*Each 10 | Half Dozen 36 | Dozen 62*

### CHILLED SEAFOOD PLATTER FOR TWO 120

*Poached Shrimp, Lump Crab Salad, Mussels,  
Clams, Marinated Scallops, Yellow Fin Tuna,  
Salmon Gravlox, Tender Octopus, Crab*

*Thousand Island Dressing, Horseradish Cream,  
Spiced Tomato Salsa, Lemon Wrap  
& Selection of Artisan Bread*

*Add Poached Lobster  
Half 20 | Full 35*

### FISHERMAN'S VILLAGE CAVIAR MP

*Served with Blinis, Chopped Eggs,  
Sour Cream, Lemon & Pumpernickel*

## ENTRÉE

### SAILORS' MOULES MARINIÈRES 32

*Crusty Sourdough, Herbs, Lemon, Chili Jam*

### MIXED SEAFOOD CIOPPINO 36

*Gremolata, Garlic Aioli, Lemon Myrtle Focaccia*

### PANKO & LEMON THYME CRUSTED HAKE 36

*Mushy Peas, Tartar Sauce, Hand Cut Chips*

### MIXED VEGETABLE ESCALIVADA 32

*Portobello & Stracciatella Fritter, Arugula*

### ARTISAN PASTA SELECTION

*Rigatoni  
Linguini  
Orecchiette  
Tagliatelle*

*With your choice of House Made Sauce:*

*Tuna Putanesca, Taggiasca Olives 28*

*Garlic Shrimp, EVO, Chipotle & Basil 36*

*Salted Cod, Curried Coconut, Fried Capers 34*

*Spiced Rum Glazed Lobster, Tomato 36*

## DESSERTS

### KEY LIME 12

*Fisherman's Favorite Pie, Cinnamon & Cane Sugar Crust*

### MANGO 12

*Coconut Panna Cotta, Chia Seed & Spiced Mango*

### CHOCOLATE 16

*Black Walnut Brownie, Vanilla Anglaise*

### RUM 'BABA' 12

*Navel Orange & Passionfruit*

### BERRIES 14

*Summer Berry Cobbler,  
Mascarpone Ice Cream*

