CRACKED CONCH 15
Fried Conch, Smoked Pepper Aioli

GRILLED SCALLOP (P) 20
Bacon Jam, Celery Root Purée, Pickled Mushrooms

CHARRED OCTOPUS 16
Grapefruit, Orange, Fried Cassava, Basil, Squid Ink Vinaigrette

COBB SALAD 16
Iceberg, Farm Egg, Sweet Corn, Red Onion, Avocado, Cherry Tomato
Ranch Dressing

PUMPKIN & ARUGULA 15
Roasted Pumpkin, Toasted Pumpkin Seeds, Quinoa Barley, Dried Cherries
Poppy Seed Vinaigrette

TUNA NICOISE SALAD 18
Olive Oil Poached Tuna, New Potatoes, Green Beans, Quail Egg, Tomato
Nicoise Olives, Caper Vinaigrette

SOFT SHELL CRAB PO BOY 19
Fried Soft Shell Crab, Pickles, Lettuce, Tomato

BUTTERMILK FRIED CHICKEN 18
Caribbean Coleslaw, Jalapeño Mayo

GRILLED FISH SANDWICH 18
French Baguette, Tartar Sauce, Avocado, Lettuce, Tomato

SPINY LOBSTER ROLL (N) 24
Buttered Pine Nut Brioche, Dill Mayo
Celery Root Slaw

FV BURGER 20
Aged Cheddar, Shredded Lettuce, Tomato, Fisher's Beef
(Beyond Meat Vegetarian Option Available)

TUNA TOSTADA 19
Avocado, Red Onion, Jalapeño, Cilantro

MUSSELS MARINIERES 19
White Wine, Garlic, Parsley, Sour Dough, Chilí Jam

GRILLED FLAT BREAD 16
Sweet Potato, Roasted Garlic, Rosemary, Olive Oil

LOBSTER BISQUE 16
Corn Bread, Avocado Butter

SOUP OF THE DAY 15
Oyster Crackers

CREAM CHEESE FLAN 14
Cream Cheese, Fresh Berries, Guava Paste, Tangerine Sorbet

CHOCOLATE 15
Banana Bay's Mud Pie, Mocha Gelato
Salted Caramel

STRAWBERRY 15
Strawberry Mousse, Light Yellow Cake, Vanilla Ice Cream

GELATO 10
Choice Of 2 Scoop Gelato Served with Hazelnut Wafer and Whipped Cream

All prices are in US Dollars and subject to 12% tax and 10% service charge. V=Vegan,
P=Pork Products, N=Contains Nuts.
Sandwiches and Burgers are served with Garden Green Salad or French Fries.