



CARIBBEAN FISH MARKET

STARTERS

AHI TUNA NACHOS 19

Crispy wonton "nachos" topped with ahi tuna, wakame salad, mango salsa, wasabi crema, tobiko

LOBSTER BISQUE 24

Velvety Cognac cream, Maine lobster pieces

GENERAL TSO'S CAULIFLOWER 12

Tangy-sweet sauce

SPICY BRUSSELS SPROUTS 12

Flash-fried, sambal seasoning

OCTOPUS CARPACCIO 27

Thinly sliced octopus, squid ink-kalamata aioli, roasted red pepper purée, arugula panzanella, caramelized orange vinaigrette

KOREAN WINGS 17

Sweet & tangy, Asian slaw

TAMARIND CALAMARI 19

Crispy, tender calamari & banana peppers, tamarind gastrique

DRUNKEN MUSSELS 19

Pernod white wine broth with spinach & bacon, crostini

PEAR & BRIE FLATBREAD 19

D'Anjou pears, creamy brie, onion marmalade, citrus arugula

CFM CRAB CAKES 19

Maryland blue crab, golden pineapple salsa, spicy remoulade

LAMB LOLLIPOPS 24

Rosemary grilled chops, roasted grape & balsamic gastrique

EGGPLANT FRITES 12

Cane honey drizzle

CLAMS CASINO DIP 24

Creamy medley of littleneck clams, bacon, scallions, toasted parmesan crumble, crostini

SALADS

MIXED GREENS 13

Mixed greens, cucumbers, tomatoes, herbed goat cheese crostino, citrus vinaigrette

WATERMELON ARUGULA 15

Fresh, juicy watermelon, arugula, red onions, housemade farmer's cheese, citrus vinaigrette, cranberry coulis

BLACKENED SHRIMP WEDGE 24

Iceberg lettuce wedge, blackened shrimp, candied bacon, house bleu cheese dressing

ENTRÉES

From the Sea

USVI WAHOO 39

Sesame-crust & seared medium rare, baby bella mushrooms, vegetable medley, rice noodles, ginger hoisin sauce, wasabi cream

CHERMOULA CHILEAN SEA BASS 46

Pan-seared, basil beurre blanc, artichoke ragu, creamy polenta

GRILLED SALMON FILET 36

Atlantic salmon, wilted spinach, quinoa tabouleh, tomato vinaigrette, lemon labneh

CRAB-CRUSTED GROUPEL 42

Locally-caught grouper, CFM crab cake crust, charred broccolini, sweet drop peppers, squid ink risotto, saffron cream sauce

SEAFOOD HOT POT 36

Spicy lemongrass-ginger-coconut curry broth, shrimp, mahi mahi, green lip mussels, calamari, jasmine rice

SHRIMP PENNE PASTA 29

Wild Argentinian red shrimp, vegetable medley, spinach, sweet peas, penne pasta, parmesan cream sauce

BUTTER-BROILED LOBSTER TAIL 52

Cream sherry sauce, grilled asparagus, garlic mashed potatoes

CARIBBEAN STUFFED LOBSTER MP

Fresh Caribbean lobster filled with our CFM crab cake, grilled asparagus, creamy mashed potatoes, drawn butter
Limited availability

From the Land

FILET MIGNON 42

Fig demi-glace, grilled butternut squash, colcannon potatoes

LEMON HALF CHICKEN 32

Pan-seared boneless breast with bone-in drumette, grilled baby bok choy, creamy mashed potatoes, savory black garlic sauce

APPLE BACON STUFFED PORK CHOP 34

Apple-bacon medley, braised cabbage, creamy mashed potatoes, cranberry coulis

EGGPLANT CHICKPEA TAGINE 29

Ras el Hanout 'finest Moroccan-spiced' eggplant, chickpeas, spinach, tomatoes, couscous

HOUSE FEATURES

TOMAHAWK STEAK 125

32oz grilled to perfection, truffle steak fries, green peppercorn cream sauce

SURF & TURF 85

Tender, grilled filet mignon, butter-broiled Caribbean lobster tail, Brussels sprouts, fig demi-glace, cream sherry sauce
Limited availability

For your convenience, 20% gratuity will be added to parties of 5 or more guests
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WINE BY THE GLASS

DOMAINE CHANDON 18 / 68

Brut, California

LUNETTA 13 / 48

Prosecco, Veneto, Italy

BATASIOLO 11 / 42

Moscato d' Asti, Bosc D'la Rei, Italy

PIGHIN 15 / 56

Pinot Grigio, Friuli, Italy

KIM CRAWFORD 15 / 56

Sauvignon Blanc, Marlborough, New Zealand

SONOMA-CUTRER 17 / 64

Chardonnay, Sonoma Coast, California

PINE RIDGE 15 / 56

Chenin Blanc-Viognier, Napa Valley, California

MANON 12 / 46

Rosé, Côtes de Provence, France

JOSH 14 / 52

Pinot Noir, Central Coast, California

FRESCOBALDI CASTIGLIONI 14 / 52

Chianti, Toscana, Italy

LOUIS M. MARTINI 18 / 68

Cabernet Sauvignon, Sonoma County, California

CLINE 13 / 48

Zinfandel, Lodi, California

LUIGI BOSCA 15 / 56

Malbec, Mendoza, Argentina

PENFOLDS 15 / 56

'Koonunga Hill' Shiraz Cabernet, South Australia

SIGNATURE COCKTAILS

COCONUT RUM PUNCH 12

Bacardi coconut rum, orange, pineapple, Sprite, grenadine, dash of bitters

DARK & STORMY 12

Gosling's rum, lime juice, vanilla essence, Barritt's ginger beer

SUNKISSED SEÑORITA 12

Jalapeño-infused El Jimador tequila, strawberry, triple sec, lime juice, salt rim

SCURVY MULE 12

Deep Eddy ruby grapefruit vodka, fresh pink grapefruit juice, lime juice, Barritt's ginger beer

BLUEBERRY BUOY 12

Stoli vodka, muddled blueberries, lemonade, Sprite

BEER & SELTZER

LOCALLY CRAFTED 6

Virgin Islands IPA, Virgin Islands Summer Ale

IMPORT 6

Corona, Carib, Heineken, Red Stripe

DOMESTIC 5

Miller Lite, Coors Light, Budweiser, Bud Light, Michelob Ultra

TRULY HARD SELTZER 6

Assorted Flavors



WEEKLY FEATURES

SUNDAY

Brunch!
Bottomless Mimosas
10am - 2pm

WEDNESDAY

Prime Rib
Potato gratin, grilled squash,
horseradish cream sauce
- Limited availability -