



# CARIBBEAN FISH MARKET

## STARTERS

### GENERAL TSO'S CAULIFLOWER 14

Tangy-sweet sauce, sesame seeds, scallions

### SPICY BRUSSELS SPROUTS 14

Flash-fried, sambal seasoning

### PEAR & BRIE FLATBREAD 23

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

### KOREAN WINGS 18

Sweet & tangy, Asian slaw

### OCTOPUS CARPACCIO 27

Squid ink-kalamata aioli, roasted red pepper purée, arugula panzanella, caramelized orange vinaigrette

### LOBSTER BISQUE 24

Velvety Cognac cream, Maine lobster

### CLAMS CASINO DIP 24

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

### EGGPLANT FRITES 14

Cane honey drizzle

### BLISTERED SHISHITO PEPPERS 16

Miso-lemon dressing, wasabi furikake

### DRUNKEN MUSSELS 21

Pernod white wine broth, spinach, bacon, crostini

### AHI TUNA NACHOS 19

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

### TAMARIND CALAMARI 22

Crispy, tender calamari, banana peppers, tamarind gastrique

### LAMB LOLLIPOPS 24

Rosemary grilled chops, roasted grape & balsamic gastrique

### BANG BANG SHRIMP TACOS 18

3 crispy shrimp tacos, sweet & spicy bang bang sauce, red cabbage, cilantro slaw

## SALADS

### MIXED GREENS 14

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

### WATERMELON ARUGULA 15

Fresh watermelon, arugula, red onions, house-made farmer's cheese, citrus vinaigrette, cranberry coulis

### BLACKENED SHRIMP WEDGE 25

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

## ENTRÉES

### *From the Sea*

### USVI WAHOO 41

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

### GRILLED SALMON 39

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

### CHERMOULA CHILEAN SEA BASS 46

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

### SHRIMP PENNE PASTA 31

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

### SEAFOOD HOT POT 38

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

### CRAB-CRUSTED GROUPEL 49

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

### BUTTER-BROILED LOBSTER TAIL 54

Sherry cream, grilled asparagus, creamy mashed potatoes

### CARIBBEAN STUFFED LOBSTER MP

Fresh Caribbean lobster, shrimp stuffing, grilled asparagus, creamy mashed potatoes, drawn butter  
*Limited availability*

### *From the Land*

### 8OZ FILET MIGNON 54

Fig demi-glace, grilled butternut squash, colcannon potatoes

### LEMON HALF CHICKEN 36

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

### APPLE BACON STUFFED PORK CHOP 38

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

### EGGPLANT CHICKPEA TAGINE 31

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

## HOUSE FEATURE

### SURF & TURF 96

Tender, grilled filet mignon, butter-broiled Caribbean lobster tail, brussels sprouts, fig demi-glace, sherry cream

*Limited availability*

## 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

**ZENATO VALPOLICELLA SUPERIORE** 13 / 48  
Valpolicella DOCG, Veneto, Italy

**CLINE** 13 / 48  
Zinfandel, Lodi, California

**LOUIS M. MARTINI** 18 / 68  
Cabernet Sauvignon, Sonoma County, California

**PENFOLDS 'KOONUNGA HILL'** 15 / 56  
Shiraz-Cabernet, South Australia

## SIGNATURE COCKTAILS

**COCO-RUM PUNCH** 13  
Bacardi coconut rum, orange, pineapple, Sprite, grenadine, Angostora bitters

**TAMARIND MULE** 13  
Stoli vanilla vodka, tamarind, lime, Barritt's ginger beer

**SPICY PALOMA** 13  
Jalapeño-infused El Jimador blanco tequila, grapefruit, agave, lemon soda, lime, Tajín

**BLUEBERRY BUOY** 13  
Stoli vodka, blueberries, lemonade, lemon soda

**HIBISCUS SUNSET** 13  
Beefeater gin, PAMA liqueur, sorrel, lime, orange bitters

**TRADEWINDS TEASE** 13  
Jim Beam bourbon, guava, lime, club soda

---

## BEER & SELTZER

**LOCALLY CRAFTED** 6  
Virgin Islands Summer Ale, Leatherback Reef Life IPA

**IMPORT** 6  
Corona, Carib, Heineken, Red Stripe

**DOMESTIC** 5  
Miller Lite, Coors Light, Budweiser, Bud Light, Michelob Ultra

**SELTZERS** 6  
Truly Hard Seltzer - Assorted Flavors  
Leatherback Soca Spiked Seltzer - Ginger Lime



## SUNDAY BRUNCH!

EVERY SUNDAY 10AM - 2PM  
Reservations are Strongly Recommended