



# CARIBBEAN FISH MARKET

## STARTERS

### GENERAL TSO'S CAULIFLOWER 14

Tangy-sweet sauce, sesame seeds, scallions

### PEAR & BRIE FLATBREAD 26

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

### KOREAN WINGS 18

Sweet + tangy, Asian slaw

### OCTOPUS CARPACCIO 28

Squid ink-kalamata aioli, mojo picón, arugula panzanella, caramelized orange vinaigrette

### AHI TUNA NACHOS 21

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

### BANG BANG SHRIMP TACOS 18

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

### EGGPLANT FRITES 14

Cane honey drizzle

### SPICY BRUSSELS SPROUTS 14

Flash-fried, sambal seasoning

### JUMBO SHRIMP COCKTAIL 26

Housemade horseradish cocktail sauce, celery mint salad

### LAMB LOLLIOPOPS

Rosemary grilled chops, roasted grape + balsamic gastrique

### DRUNKEN MUSSELS 24

Pernod white wine broth, spinach, bacon, crostini

### TAMARIND CALAMARI 23

Crispy, tender calamari, banana peppers, tamarind gastrique

### LOBSTER BISQUE 24

Velvety cognac cream, Maine lobster

## SALADS

### MIXED GREENS 16

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

### WATERMELON ARUGULA 17

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

### BLACKENED SHRIMP WEDGE 29

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

## ENTRÉES

### From the Sea

### CHERMOULA CHILEAN SEA BASS 54

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

### CRAB-CRUSTED GROUPEL 54

Locally-caught grouper, CFM crab cake crust, charred broccolini, sweet corn risotto, lobster beurre blanc

### SHRIMP "TOMYUM" PASTA 37

Jumbo shrimp, mushrooms, bok choy, red coconut curry sauce, squid ink spaghetti

### BUTTER-BROILED MAINE LOBSTER TAIL 57

Sherry cream, grilled asparagus, creamy mashed potatoes

### SEAFOOD PAELLA 78

Maine lobster, jumbo shrimp, fresh catch, green lip mussels, calamari, sweet drop peppers, saffron arborio rice

### USVI WAHOO 46

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

### GRILLED SALMON 42

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

### GRILLED WHOLE FRESH CATCH MP

Locally caught, ginger-garlic marinade, sautéed cremini mushrooms, carrots, red peppers, scallions, honey soy broth, jasmine rice

~Limited availability

### CARIBBEAN STUFFED LOBSTER MP

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

~Limited availability

### From the Land

### 8OZ FILET MIGNON 56

Fig demi-glace, grilled butternut squash, truffle potato mash

### 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 42

Apple-bacon medley, braised cabbage, creamy potato mash, cranberry coulis

### EGGPLANT CHICKPEA TAGINE 34

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

## HOUSE FEATURE

### SURF + TURF 104

Tender, grilled filet mignon, butter-broiled Maine 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

**SAUVION 'O-POITOU'** 12 / 46

Sauvignon Blanc, Haut Poitou, France

**KIM CRAWFORD** 16 / 60

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 CELLARS** 14 / 52

Pinot Noir, Central Coast, California

**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

**ELIT MARTINI** 16

Stoli Elit vodka, dry vermouth

**LIMONCELLO APEROL SPRITZ** 14

Lunetta prosecco, Limoncello, Aperol, club soda

**COCO-RUM PUNCH** 13

Bacardi coconut rum, orange, pineapple, Sprite, grenadine, Angostura bitters

**MUTINY MULE** 13

Mutiny ginger lime vodka, Barritt's ginger beer, lime

**SPICY PALOMA** 13

Jalapeño-infused El Jimador blanco tequila, grapefruit, agave, lemon soda, lime, Tajín rim

**GUAVA LEMONADE** 12

Stoli vodka, guava, lemonade

**BEACH BLOSSOM** 13

Tanqueray gin, elderflower liqueur, cucumber, lime

**LATIN MANHATTAN** 14

Bacardi 8yr rum, sweet vermouth, orange bitters, orange twist

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## BEER & SELTZER

**DOMESTIC** 5

Miller Lite, Coors Light, Michelob Ultra

**IMPORTED** 6

Corona, Heineken, Red Stripe

**LOCALLY CRAFTED** 6

Leatherback Beach Life Blonde Ale, Leatherback Reef Life IPA

**SELTZER** 6

Leatherback Soca Spiked Seltzer - Ginger Lime



## SUNDAY BRUNCH!

EVERY SUNDAY 10AM - 2PM

Reservations are Strongly Recommended