

RAW & CHILLED

Mango Lobster Salad

Poached South Caicos Lobster Chunks
Mango, Bell Peppers, Maryrose Sauce

26

Half Dozen Fresh Oysters

Fresh East Coast Oyster, Mignonette Sauce,
Classic Cocktail Sauce, Horseradish and Lemon

24

HEALTHY GREENS

Burrata Salad

Baby Arugula & Spinach, Red & Golden Beets
Cherry Tomato, EVOO
Aged Balsamic

26

Greek Salad

Feta Cheese, Peppers, Kalamata, Cucumber,
Bermuda Onion and Vinaigrette

18

The Wedge

Iceberg Lettuce, Smoked Duck Bacon, Red Onion
Walnut, Blue Cheese Crumble & Dressing

22

Pelican Bay Garden Salad

Local Mixed Green, Spinach, Cherry Tomatoes
Kalamata, Bell Peppers, Balsamic Dressing

18

PB Caesar Salad

Romaine, Moroccan White Anchovies, Parmesan, Bacon Bits
Herb Crouton with Homemade Smoked Caesar Dressing

21

Homemade Journey Cake, House Churned Maple Brown Butter

Dating to 1725, this bread made of cornmeal and flour was commonly consumed in the Caribbean. Spelled "Journey" and pronounced as "Johhny", it was a daily staple for the Caribbean native before starting a journey out to sea.

10

SOMETHING TO START WITH

Steamed Edamame

Sweet & Spicy Garlic Sauce, Sesame

16

Oxtail Risotto

Braised Oxtail, Arborio Rice, English Peas

22

Frito Misto

Shrimp, Calamari, Baby Octopus, Snapper
Truffle Aioli & Salsa Verde

26

Miso Black Cod Bao

Sesame Caramel Miso Black Cod
House Rainbow Pickled Vegetables

26

Tiger Shrimp Summer Rolls

Tiger Shrimp, Rice Paper, Noodles, Cucumber, Carrots, Basil
Cilantro, Red Cabbage, Sweet & Spicy Dipping Sauce

26

Homemade Shrimp Wonton (6)

Golden Fried Shrimp Wonton
Chili Nectar

18

New England Style Conch & Clam Chowder

Tender Clams, Conch, Smoked Duck
Potatoes, Onion, Garlic, Truffle Oil

21

Spicy Ribeye Taco

Dry-Aged Prime Rib Eye,
Avocado, Radish, Cilantro, Salsa Verde

16



Vegetarian



Gluten Free



Vegan



Spicy

All prices are subject to prevailing sales tax and 10% service charge

For parties of 8 or more an additional 10% gratuities will be added to the final bill

ENTRÉE

LOCALLY INSPIRED DISHES

Big South Oxtail Stew Guinness Braised Oxtails, Butter Beans Sweet Plantain, Cilantro Rice 39	BBQ Ribs Louisville Style Ribs House BBQ Jerk Sauce Finished with Passion Fruit, Creamy Mash, Cole Slaw 38
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CHEF SIGNATURE

70/30 Dry Aged Angus Beef Burger Brioche, Provolone, Avocado, Dijon Mustard, LTO, House Pub Fries, Pink Himalayan Salt 36	Oxtail & Portobella Mushroom Pasta Rich Oxtail & Mushroom Ragout, Rigatoni Topped With Burrata 38
Mai Thai Vegetable Curry Melody of Seasonal Vegetables Basmati Rice, Finished with Coconut Rum 32	Oven Roasted Airline Chicken Breast Char Grilled Broccolini, Creamy Potato Puree Creamy Citrus Dijon Mustard 36

Lobster Rigatoni Ala Vodka Rigatoni with a Spicy Creamy Rose Vodka Sauce Burrata, Chili Flakes, EVOO 46	Pan Seared Salmon Ikura Caper Buerre Blanc, Mushroom Spinach Medley 42
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The Daily Catch Pan Seared Cilantro Rice, Pineapple Chimichurri Seasonal Vegetables 46

English Fish and Chips Turks Head Beer Battered Cod Fillet Fresh Garden Peas, House Tartar House Pub Fries, Pink Himalayan Salt 40

PRIME STEAK & SEAFOOD

responsibly farmed - sustainably sourced

3 Double Chop Lamb Rack Malbec Jus	65	Whole Branzino - Grilled Pineapple Chimichurri	56
12oz Iberian Duroc Pork Chop Dijon Mustard Sauce	48	Miso Black Cod - Roasted Caramel White Miso	48
1855 Beef - Certified Angus Fillet Mignon 8oz Homemade Bearnaise	48	Whole Snapper 2.5lbs - Lightly Fried Pickled Vegetables	65
21 DAYS HOUSE DRY-AGED Prime NY Striploin 12oz Homemade Bearnaise	65	Mahi-Mahi - Pan Seared Caper Buerre Blanc	36
Bone-in Prime Rib Eye 24-26oz Malbec Jus	95	Locally Caught Lobster 12oz - Grilled Garlic Drawn Butter	52

SIDE DISHES			
Caicos Lobster Roasted Garlic Herb Mash Potato	26	Garlic Butter Medley of Mushroom	16
Rosemary & Parmesan Fries, Truffle Aioli	18	Sauteed Garden Vegetables	16
House Pub Fries, Pink Himalayan Salt	12	EVOO Grilled Broccolini , Garlic Chilli	16
Creamy Potato Puree	14	Butter Wilted Spinach, Goji Berries	14
		Sweet Plantain, Maple Butter, Kosher Salt	14



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