

Starters:

Selection of Artisan Bread, Olive Oil, Balsamic 12

Prosciutto Platter 48
Bocconcini, Drunken Prunes, Sundried Tomato, Olive oil

Chef's Soup of the Day 28

Truffle Wedges 24
Parsley | Parmesan | Aioli

Tuna Tartare 48
Shallot, Wakame, Sesame Seed Oil, Spicy Coconut Dressing

Grilled Octopus 44
Olive Tapenade, Pimentos Peppers

Sautéed Jumbo Shrimps 52
Pineapple Chutney, Roast Coconut, Lava Sauce **G.F**

Insalata Di Burrata 46
Heirloom Tomatoes, Basil, Pinenuts, Balsamic, Truffle Oil

Smoked Salmon Carpaccio 54
Caperberry, Lemon Oil, Chives Cream, Dill Red Onion

Salt & Pepper Squid 40
Lemon Wedge, Aioli

SALADS:

Fish Pot Caesar 36
Romaine, Garlic Croutons, Cherry Tomato, Parmesan
Add Fish \$20, Chicken \$16, Shrimp \$26

Beet & Goat Cheese 48
Roquette Leaves, Walnuts, Balsamic Reduction **G.F**

Sides:

Truffle Mash 22
Buttered Seasoned Vegetables 18
French Fries, Sweet Potato Fries 18
Grilled Broccoli 22
Flavored Basmati Rice 16
Local Herbs Mash 18
Truffle Wedges, Parsley, Parmesan, Aioli 24

Pastas & Risottos:

Alfredo Pasta, 46
Add Fish \$20, Chicken \$16, Shrimp \$26
Spicy Seafood Risotto, 82
Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone
Linguine Ale Vongole 64
Clams, Onions, Wine, Butter, Parsley, Tomatoes
Char Grilled Beef Short Rib 68
Garlic Cream Spaghetti, Parmesan Crackers
Spicy Lobster Risotto* 84
Onions, Cherry Tomatoes, Parmesan, Mascarpone

All Prices are in Barbados Dollars, inclusive of VAT and Subject to Product Levy and 12.5% Service Charge.

3 Course menu is not Automatic please let server aware if selected

|| 3 Course Menu | Starter/Main/Dessert | \$125 ||
|| *Steak Au Poivre, Spicy Lobster Risotto \$10 Supp|| G.F- Gluten Free||

Mains

Grilled Market Fish 72
Jerk Rice 'n' Peas, Crispy Okra, Tomato Fried Plantain Salsa

Barramundi, Sweet Chili, Teriyaki 76
Noodles, Mango Lime Yoghurt, Spiced Granola

Shellfish Broil 74
Prawns, Clams, Mussels, Wine, Parsley Butter, Butter

The Fish Pot Fish 'n' Chips 76
Beer Battered Cod, Tartare Hollandaise, Arugula Salad

Seafood "Cioppino" 78
Spiced Tomato Aioli, Grilled Garlic Bread

Spicy Fish Sandwich 55
Blackened Mahi-Mahi, Lettuce, Tomato, Spicy Mayo

Vegetable Wok 48
Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble,
Add Fish \$20, Chicken \$16, Shrimp \$26

LGH Extreme 8oz Black Agnus Beef Burger 54
Lettuce, Tomato, Bacon, Mushroom, Sticky Onions, Cheddar

Steak Au Poivre "Creekstone Farm"* 88
10 oz Striploin, Grilled, Frites, Arugula, Au Poivre Sauce

Caribbean Curry 48
Add Fish \$20, Chicken \$16, Shrimp \$26
Flavored Basmati Rice, Pineapple Chutney, Roasted Coconut **G.F**