

<div>SOUP</div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Chef’s Daily Soup Creation from either Sea or Land</div><div>23</div></div> <div><div>APPETIZER</div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Caprese Salad, Garden Tomatoes, Mozzarella, Guacamole & Balsamic Pearls</div><div>24</div></div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Indian Kachumber Salad, Freshly Chopped Cucumber, Tomato, Onions, Pomegranate, Cilantro, Lime-Cayenne Dressing & Raita (V,GF)</div><div>24</div></div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Pumpkin Ravioli, Rosemary, Brown Butter & Walnuts</div><div>24</div></div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Crab, Zucchini & Sweetcorn Arancini, Tomato Fondue</div><div>24</div></div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Yellowfin Tuna Carpaccio, Almond & Seaweed Salad, Tigers Milk Emulsion</div><div>26</div></div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>6 Hand Dived Oysters, Rock Sea Salt, Pickled Lemon & Sriracha</div><div>28</div></div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Slow Cooked Jerk Chicken Brochettes, Orange, Coconut & Pineapple Salsa</div><div>30</div></div><div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Pasta of the Day</div><div>34</div></div></div>	<div>FROM OUR GRILL</div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Charcoal Grilled Garden Vegetables, Aromas & Flavors of Virgin Gorda, Tamarind Chutney (V,GF,DF)</div><div>33</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>”Surf N Turf”, Grilled Local Lobster Tail Thermidor & Prime 6 Oz Fillet Tenderloin, Zucchini Ribbons, Bisque Reduction</div><div>79</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Grilled Red Snapper Fillet, Burnt Lemon, Asparagus, Creole Sauce</div><div>38/LB</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Roast Baby Chicken, Lemon, Thyme Reduction</div><div>51</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Grilled Lamb Cutlets, Quinoa & Mint Infused Jus</div><div>52</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Grilled Kurobuta Pork Ribeye, Apple & Ginger Chutney</div><div>66</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Slow Cooked Glazed & Sticky Ribs, Caribbean BBQ Sauce</div><div>66</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Our Local Fisherman’s Catch Of The Day brought straight to our dock daily, Grilled Lemon & Chimichurri</div><div>58</div></div> <div><div><div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div><div></div><div></div><div></div></div><div><div></div><div></div><div></div></div></div><div>Locally Caught Lobster, Caviar Butter Sauce, Fennel & Almond Honey Dressing</div><div>40/LB</div></div>
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V-Vegetarian, GF- Gluten Free, DF- Dairy Free, VG- Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

To serve you well, please communicate with the staff if you have any food intolerance or allergy. Prices are in USD and subject to 18% service charge.

SIGNATURE COCKTAILS 26	LOST LOVERS Aged Rum, Aquavit, Khalua, lemon Juice, Orgeat, Rum Orange Liqueur, Angostura Bitter, Egg White QUE RICO! Aged Rum, Amaro Bitter, Carrot Juice, Pineapple Juice, Coconut Syrup, Cane Syrup, Angostura Bitter RUM D.M.C Aged Rum, Bourbon Whiskey, Sweet Vermoth, Amaro Bitter, Pineapple Juice, Clarified Milk, Tamarind	RUM COCKTAILS 26	MAI TAI Rum, Orange Curacao, Lime, Orgeat MOJITO Rum, Mint, Lime, Sugar PAPA HEMINGWAY Rum, Maraschino Liqueur, Lime, Grapefruit RUM SWIZZLE Dark Rum, Apricot Brandy, Lime, Bitters TIPSY TURTLE Rum, Pineapple Juice, Coco Lopez, Raspberry Caribbean Coral Reefs have declined upto 80% over the past 50 Years. Locally, loss of coral is evident as some dive and snorkel sites are no longer visited because the reefs are simply dead. Join us in this journey to support ARK who is doing a tremendous job. RWLDB will be donating \$3 to ARK for every Tipsy Turtle sold.
CLASSIC COCKTAILS 24	AMERICANO Sweet Vermouth, Campari, Soda DARK & STORMY Rum, Lime, Bitters, Ginger Beer EL PRESIDENTE Rum, Lillet Blanc, Orange Curaçao, Grenadine GIMLET Gin, Fresh Lime Cordial PAPER PLANE Bourbon Whiskey, Amaro, Aperol, Lemon Juice PAIN KILLER Dark Rum, Pineapple, Orange, Coconut Cream, Nutmeg PENICILLIN #2 Blended Scotch, Ginger, Lemon, Honey, Mezcal Float PISCO SOUR Pisco, Lime, Sugar TOMMY MARGARITA Tequila, Lime, Agave KETEL ONE ESPRESSO MARTINI Ketel One Vodka, Coffee, Kahlua VESPER MARTINI Vodka, Gin, Aromatized Wine	BEER 8 CARIBBEAN Carib Red Stripe IMPORTED Corona Corona Light Heineken	MOCKTAILS 14 ALOHA Guava, Raspberry, Orgeat, Lime Juice, Soda Water BEACH COLADA Pineapple Juice, Cocnut Water, Passion Fruit, Coconut Cream CARIOCA Mango, Lime Juice, Agave, Ginger Ale NON-ALCOHOLIC Coca Cola 5 Diet Coke 5 Sprite 5 Tonic Water 8 Gingerale 8 Ginger Beer 8 Still Water 8 Sparkling Water 8 COFFEE 6 Americano Cappuccino Decaffeinated Espresso Iced Coffee Latte TEA 6 Enjoy Our Selection of Flavored, Loose & Herbal Teas Iced Tea Our mission for sustainable sourcing had led us to the luxurious hand-crafted organic tea blends of Tea Forte and Illy, the family founded coffee business focusing on sustainable production & making a positive impact on the planet.

CHAMPAGNE	GLASS	BOTTLE
Rosewood Little Dix Bay, Joseph Perrier Brut, France	35	135
Billecart-Salmon, Brut Réserve, France	51	245
SPARKLING		
Sgajo Prosecco DOC, Vegan, Extra Dry, Treviso, Italy	20	90
SPARKLING ROSÉ		
Corvezzo Prosecco DOC, Organic & Vegan, Italy	21	95
WHITE		
LDB MCMLXIV. Edt. #4, Sauvignon Blanc, Santa Barbara, USA	21	95
Domaine Pregines, Le Vieux, Sauvignon Blanc, Languedoc, France	18	80
Domaine Pregines, Le Vieux, Chardonnay, Languedoc, France	18	80
Perlage, Pinot Grigio, Venezie DOC, Italy	18	80
ROSÉ		
LDB MCMLXIV. Edt. #4, Grenache, Santa Barbara County, USA	21	95
Maison Sainte Marguerite, Symphonie, Rosé Blend, France	21	95
RED		
LDB MCMLXIV. Edt. #5, Cabernet Sauvignon, France	27	120
Domaine Pregines, Le Vieux, Merlot, Languedoc, France	18	80
Domaine Pregines, Le Vieux, Pinot Noir, Languedoc, France	18	80

ASK FOR OUR WHIMSICAL WINE LIST TO TANTALIZE YOUR TASTE BUDS.