APPETIZER

Soup of the Day (V)	23
Baked Beets, Pumpkin, Pickled Watermelon Rind, Farm Pesto, Plaintain Crisps (VG, DF, GF)	26
Popcorn Crab Cake, Farm Greens, Sweet Chilli Sauce, Pickled Papaya & Sorrel (DF)	31
Butternut "Scallops", Dukkha Crumb, Preserved Vegetables, Sweet Potato Puree (VG, DF, GF)	32
Captain Blake's Mussels, Garlic, Shallots, Butter, Thyme, Pinot Grigio (GF)	35
Beef Tartar on Bone Marrow, Capers, Shallots, Mustard, Rice Crackers, Toasted Baguette (DF)	39

SALADS

Farm Greens, Arugula, Cucumber, Carrots, Cherry Tomatoes, Avocado, Vinaigrette (VG, GF, DF)	23
Pearl Barley, Roasted Sweet Potato, Crispy Chick Peas, Pickled Red Onion, Tahini (V)	23
Avocado, Baby Spinach, Crispy Shallots, Sorrel Infused Pears, Yuzu Miso, Walnuts (VG, DF)	23
Kale Caesar Salad, Avocado, Sundried Tomatoes, Parmesan, Croûtons (V)	24
Quinoa Salad, Cherry Tomatoes, Olives, Red Onion, Cucumber, Basil Oil, Tzatziki (V, GF)	24

Add on to Salad: Catch of the day +26 Charred Shrimp +28 Chicken +21

MAINS

Cauliflower Steak, Coconut Pistachio Sauce & Fermented Vegetables (VG, GF, DF)	35
Homemade Pappardelle, Creamy Pinenut Sauce, Harvest of the day (VG, DF)	35
Cornish Hen Pot, Ginger, Lemon Grass, Red Chili, Okra, Potatoes, Pumpkin, Cilantro (GF, DF)	43
Stout Barbecued Kurobuta Pork Chops, Corn, Black Beans, Spring Onions, Roasted Pepper (DF)	44
Catch of the day, Chive Cream, Stir Fried Black Rice, Caribbean Peppers & Tomato (GF)	52
Seared Scallops, Callaloo & Ricotta Dumpling, Eggplant, Radish, Edamame, Caviar Cream	54
Anegada Lobster Tail Cooked Sous Vide, Coconut "Bisque" Served with Chef's Inspiration (GF)	62
Beef Tenderloin, Potato Pave, Mushroom, Asparagus, Roasted Garlic, Cured Tomatoes (GF)	68

Salmon is a fish out of water in the Caribbean so instead we choose to support our local fisherfolk.

Our fresh daily menu offerings are guided by their local, seasonal & sustainable catches.

DESSERTS

Selection of House Churned Ice Creams & Sorbets (Sorbets are Vegan)	12
Farm to Table Tiramisu	22
Warm White Chocolate Pecan Blondie Brownie, Salted Caramel Ice Cream	22
Banana Foster, Roasted Coconut Ice Cream, Streusel (GF)	22
Just a Little Lemon Mousse (GF)	22

V- Vegetarian, VG- Vegan, DF- Dairy Free, GF- Gluten Free
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
Please communicate with staff if you have any food intolerance or allergies. Prices are in USD and subject to 18% service charge.

SIGNATURE COCKTAILS 26

CORTEZ
Tequila, Aperol, Grapefruit & Lime Juice, Elderflower & Pomegranate Cordial, Agave, Tabasco Salt Solution

EL REY
Mezcal, Sherry, Grand Marnier, Amaro Bitter, Lemon Juice, Agave, Orange Blossom Water

HOT LIPS
Tequila Infused with Tortilla Chips, Carrot Syrup, Lemon Juice, Cilantro, Chili Tincture, Cajun

REEF HOUSE CLASSIC COCKTAILS 24

CANTARITOS
Tequila, Orange Juice, Pink Grapefruit Juice, Lime Juice, Grapefruit Soda

MARTINEZ
Gin, Sweet Vermouth, Maraschino liqueur, Angostura Bitter

NAKED & FAMOUS
Mezcal, Aperol, Yellow Chartreuse, Lime Juice

MOCKTAILS 14

ALOHA
Guava, Raspberry, Orgeat, Limejuice, Soda Water

BEACH COLADA
Pineapple Juice, Coconut Water, Passion Fruit, Coconut Cream

CARIOCA
Mango, Lime Juice, Agave, Ginger Ale

BEER 8

CARIBBEAN
Carib
Red Stripe

IMPORTED
Corona
Corona Light
Heineken

NON-ALCOHOLIC

Coca Cola	5
Diet coke	5
Sprite	5
Still Water 750 Ml	8
Sparkling Water 750 Ml	8

COFFEE 6
Americano, Cappucino, Decaffeinated, Espresso, Iced Cofee, Latte

TEA 6
Selection of Flavored, Loose & Herbal Teas
Iced Tea

Our mission for sustainable sourcing has led us to the luxurious handcrafted organic tea blends of Tea Forte and Illy, the family-founded coffee business focusing on sustainable production & making a positive impact on the planet.

AGAVE

BLANCO	SINGLE POUR
Casamigo	17
Clase Azul	36

REPOSADO

1800	19
Tapatio	19
Don Julio	19
Olmeca Altos	20
Herraddura	22
Casamigo	22
Casa Noble	24
Clase Azul	44

AÑEJO

Tapatio	22
Herraddura	24
Clase Azul	108

EXTRA AÑEJO

Clase Azul Ultra	300

MEZCAL

Nucano Tobala Joven	16
Nucano Espadín Reposado	18
Ilegal Añejo	21
Clase Azul Durango	51

All prices are in USD and subject to 18% service charge.

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, Trevisco, Italy	**20**	**90**

SPARKLING ROSÉ		
Corvezzo Prosecco DOC, Organic & Vegan, Italy	**21**	**95**

WHITE		
LDB MCLXIV.Edt.#4, Sauvignon Blanc, Santa Barbara, USA	**21**	**95**
Domaine Pregines, Le Vieux, Chardonnay, Languedoc, France	**18**	**80**
Domaine Pregines, Le Vieux, Sauvignon Blanc, Languedoc, France	**18**	**80**
Perlage, Pinot Grigio, Venezie DOC, Italy	**18**	**80**

ROSÉ		
LDB MCLXIV.Edt.#4, Grenache, Santa Barbara County, USA	**21**	**95**
Maison Sainte Marguerite, Symphonie, Rosé Blend, France	**21**	**95**

RED		
LDB MCLXIV.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.

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