



APPETIZERS

BLUFF BAY GOAT & CHEVRE SAMOSA
goat cheese, tamarind sauce, minted pea puree \$9.95

TOM YUM GUY STEAMED CLAMS & SEA SCALLOPS
baby bok choy, lemongrass coconut broth, herb butter toast \$12.50

SMOKED ASIAN SHORT RIBS
crispy soy brussels sprouts, carotte puree \$11.95

FOIE TORCHON
mango jelly, pickled ginger and toasted brioche \$14.95

CRAB RILLETTE
layered with cream fraiche tobiko and crispy tortilla \$13.95

SHARING

ARTISANAL BOARD
assorted cheeses, cured meats & biltong, crab rillette, candied pecans, pepper jelly, pickles, olives, country bread \$24.00

FILET BEEF TARTARE
Grilled cheese sandwich with gruyere \$15.50

MUSSELS
roasted tomatoes and local herbs, grilled bread \$18.75

SALADS & SOUP

ABACUS SALAD
local kale, arugula, sundried cranberries, olives, roasted beets, cherry tomatoes, goat cheese crumble, almonds, sherry vinaigrette \$11.95

CHARRED ROMAINE CAESAR
roasted eggplant, local peppers, traditional Caesar dressing \$9.75

KALE, AVOCADO & MANGO
local kale, mango, roasted sweet potato, avocado, chickpea and dry cherries with goat cheese crumble and sunflower seeds \$11.95

LOBSTER BISQUE
Caribbean lobster, parsley, olive oil \$8.75

CEVICHE, CONCH & OCTOPUS

CHARRED OCTOPUS
cannellini beans, confit of tomatoes, caper berries, burnt lemon, herbs \$13.95

CRISPY CALAMARI
island okra, lemon, thyme and scotch bonnet aioli \$11.95

CRACKED CONCH
breadfruit salad, lemony tomatoes, Peruvian sauce \$14.95

TIRADITO WITH LOCAL FISH
scotch bonnet, mango, avocado cream, micros \$14.95

MARINATED CONCH
Cayman Style, local peppers, tomato, dash of spice \$12.95

FISH, SHRIMP & LOBSTER

RED SNAPPER
lemongrass & fenugreek curry, young potato, callaloo, sour onion tomato sambal \$22.75

LOBSTER & SHRIMP RAVIOLI
callaloo, lemon grass, ginger, kaffir, mascarpone, buttery lobster broth \$19.95

HAND CUT PUMPKIN PAPPARDELLE
grilled Prawns mushrooms, thyme, pumpkin seeds, coconut sauce \$22.95

LOBSTER RISOTTO
shrimp, octopus, green peas & Italian parmesan \$22.95

FISH AND CHIPS
Caybrew battered catch, crushed peas, fries, tartar sauce \$17.75

FISH TACOS
grilled soft tortilla, pickled jalapenos, scallions, lemony tomatoes, crispy cabbage, Peruvian sauce \$16.95

CHILLED LOBSTER SALAD
apple and jicama slaw, arugula, mango, Butter lettuce \$24.95

GNOCCHI & ASIAN STIR-FRY

SWEET POTATO GNOCCHI
brussels, toasted almonds sage, sherry brown butter sauce \$18.95

ASIAN STIR-FRY
the chefs daily creation \$17.25

FROM THE LAND

WEST INDIES CURRY
chicken, poppadum crisp, Spinach, mango chutney, Lemongrass Infused Rice \$16.95

CHICKEN PENNE PASTA
local Basil, Roasted Tomatoes, Creamy Tomato Sauce, Parmesan \$16.95

OSSO BUCCO
Pork Shank, creamy smashed green banana, Asian spinach, pumpkin seeds, raisins \$18.75

HANGER STEAK
breadfruit Shoestrings, salsa Verde, kale and tomato salad \$21.95

ROASTED CORNISH HEN
rosemary potato, seasonal vegetable, peri peri sauce, allow 9 minutes for preparation \$18.50

SHORT RIB
on Charred Baguette jalapeno jam, gruyere, caramelized onions, red cabbage, Island Fries \$16.35

AGED HOUSE BLENDED BURGER
on Brioche Bun St. Andre, smoked bacon, balsamic onions, confit tomato, crisp romaine, fries \$18.95 add Foie Torchon \$10

Culinary Guidance by
Sara Mair-Doak
& Chef Charith Heman
Host Leon Jacques



LUNCH 11.00 - 3.00

All Prices are in Cayman Island Dollars, exchange rates is CI\$ 1.00 equals US\$ 1.25
No separate Checks Please, Main Course splits are Charged CI\$ 5.00
A 15% Service Charge will be added to your Final Bill