

Appetizers

Blackened Rockfish Tacos 17⁹⁹

Bermuda Rockfish, fresh tomato, chipotle slaw, flour tortillas & cheddar cheese

Crisp Calamari 15⁹⁹

Succulent rings tossed in spiced flour & fried, sweet chili and tzatziki sauces, great to share!

Crispy Dry Pork Ribs 15⁹⁹

Braised pork ribs, finished crisp, peanuts, scallions cracked pepper & hoisin soy sauce

Pickled Nacho's 12⁹⁹

Corn tortilla chips with a pepper jack- parmesan-cheddar cheese sauce, tomato & onion salsa and sliced jalapenos

Quick Seared Yellowfin Tuna 16⁹⁹

Fennel crusted and flash seared, tomato jam, olive tapenade, crispy potato strings

Cast Iron Roasted Mussels 17⁴⁹

Wild P.E.I. mussels served sizzling hot, fragrant and steaming. Cajun lime butter, baguette

Crispy Italian Shrimp 17⁴⁹

Herb marinated shrimp wrapped in spicy Italian salami, fire roasted tomato & olive salsa, fresh mozzarella, basil and balsamic glaze

Pizza Sticks 11⁹⁹

Topped with smoked mozzarella, marinara sauce, Parmesan and garlic herb olive oil

Buffalo Chicken Empanadas 14⁴⁹

House made turnovers stuffed with buffalo chicken, blue cheese dip, celery slaw

Fried Brie 12⁹⁹

Panko crusted, blueberry chutney, fig port wine jam, caramelized onion and sage

Avocado Egg Rolls 14⁹⁹

Avocado, sun-dried tomato, red onion and cilantro fried in a crisp wrapper served with a soy-cashew dipping sauce

Beef Tenderloin Satays 16⁹⁹

Miso marinated filet mignon, wasabi crème fraîche, crispy canton noodles, seaweed salad

Soups & Salads

Bermuda Fish Chowder 8⁹⁹

Topped with a bread stick

Soup of the Day 8⁹⁹

Mixed Green Salad 12⁴⁹

Mixed lettuces, tomatoes, scallions, peppers, cress, cucumber & a balsamic soy vinaigrette

Caesar Salad 12⁴⁹

Romaine lettuce, lemon and garlic dressing, with fresh grated Parmesan and crisp Italian croutons

Spinach Salad 14⁴⁹

Toasted pumpkin seeds, chopped pears and apples, dried cranberries, boiled egg, crumbled feta cheese, sherry wine vinaigrette

Brick Oven Flatbreads

BBQ Chicken 20⁹⁹

Pulled chicken, house BBQ sauce, diced pimentos, scallions, smoked mozzarella

Hearty Meat 21⁹⁹

Chourico sausage, ground beef, crispy bacon, pepperoni, mozzarella cheese

Apples and Bacon 19⁴⁹

Thick cut crispy bacon, parmesan
Granny Smith apples, arugula

Chicken and Basil Pesto 19⁹⁹

Creamy ricotta, marinara, parmesan, fresh basil pesto

Italian Truffle 19⁴⁹

Sliced prosciutto ham, salami, fresh basil, soft mozzarella, truffle

Veg Head 18⁹⁹

Garlic chili kale, ricotta cheese, candied walnuts, mozzarella

Fish

Seared Snapper 30⁹⁹

Citrus marinade, spinach bacon sauté, jasmine rice, local herb butter sauce

Pan Seared Rockfish 34⁹⁹

(local when available)

Line caught, Macadamia nut crusted, black rum banana chutney, basmati rice

Char Grilled Salmon Filet 29⁹⁹

Honey wasabi glaze, seasoned brown basmati pilaf, roasted cauliflower, avocado salsa

Pan Fried Wahoo 29⁹⁹

(local when available)

Served with sautéed green beans, buttered baby potatoes and caper roasted tomato ragout

Grilled Tuna 32⁹⁹

(local when available)

Sweet ginger jalapeno glaze, citrus sautéed local kale, coconut Asian rice, local shiitake salsa

Bowls

Daily Seafood Pasta 26⁹⁹

Using only the freshest ingredients!
Ask your server what we have created today.

Bow Tie Chicken Pasta 22⁹⁹

Bermuda's most popular dish!

Char grilled chicken, tomato, broccoli and roasted red pepper with farfalle pasta, in a white wine parmesan cream sauce

Kobe Beef & Mushroom Stir Fry 25⁹⁹

Exclusive Kobe beef strips, mixed mushrooms, bell peppers, broccoli & teriyaki sauce tossed over jasmine rice

Kung Pao Chicken 23⁹⁹

Flash seared sweet and sour chicken, crispy canton noodles, roasted cashews, carrots and peppers

Salmon Super Food 24⁴⁹

Grilled salmon, roasted beets, blue berries, strawberries, spinach, kale, sliced almonds, quinoa, broccoli, farro, coconut orange vinaigrette

Certified Angus Beef[®]

As the proud winner of *The American Angus Association's "Tradition of Excellence"* award, our chefs carefully cut & trim all our beef in house for over 25 years.

"Less than 8% of all USDA Choice and Prime beef qualifies as Certified Angus Beef[®]"

NO-CHARGE SIDES

Choose as starch: roasted garlic mash or cast-iron potato gratin **& vegetable:** roasted cauliflower or grilled asparagus **& sauce:** port wine demi-glace or local herb compound butter

Succulent Rib Eye 40⁴⁹

14oz. Montreal Steak Spice rubbed and seared, This boneless steak is rich, tender, juicy and full-flavored, with generous marbling throughout

Classic New York Strip 37⁹⁹

12 oz. aged strip loin, Montreal Steak Spice rubbed. This premium lean steak is a steakhouse classic, known for its marbling, tenderness and flavor

Filet Mignon 38⁴⁹

8 oz. aged tenderloin, Montreal Steak Spice rubbed. The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor and compact shape

Plates

Buttermilk Fried Chicken 27⁹⁹

Soaked in buttermilk, dredged in spiced flour & fried crisp, with jalapeno cheddar grits and creamed spinach

St Louis Ribs 25⁹⁹

Slow cooked in molasses BBQ sauce, with market vegetables and buttermilk mash

Lamb Rack Chops 31⁹⁹

Char grilled lean New Zealand lamb, served with truffle mashed potatoes, vegetables and a house made chimichurri sauce

Hearty Chickpea Cakes 22⁹⁹

Moroccan spiced cakes layered with avocado puree, butterbean salad tossed with lemon vinaigrette, house salad *(vegan)*

Juice's Filipino Pork Tenderloin 25⁹⁹

Skewers of house marinated pork (family recipe), buttered brown rice, sautéed vegetables, grilled pineapple chutney