



APPETIZERS

SEAFOOD CEVICHE

Caribbean seafood, avocado, mango, red onion, bell pepper, cured in fresh squeezed lime juice (^) 15 GF

OCTOPUS A LA GRIGLIA

Grilled octopus and squid-ink aioli served with baby lettuce, orange wedge, cherry tomato and fresh herbs from our own garden 15 GF

DUO OF GRILLED SHRIMP & SCALLOPS

Combination of black tiger shrimp and scallop pan seared in garlic olive oil, served with garden greens and tropical mango salsa 17

CHICKPEAS TAHINI TARTARE & AVOCADO

Chickpeas salad, sesame oil, plant-based mayonnaise, lime juice avocado, corn chips & apple salsa 10 VG / GF

GOAT CHEESE & WATERMELON

Refreshing watermelon topped with flamed goat cheese, honey glaze, walnut served on a bed of baby lettuce and mango salsa 12 V / GF

OSSOBUCCO RAVIOLI

Homemade al dente gourmet ravioli, veal ossobuco filling, tomato herb sauce, toasted bruschetta chips 13

SOUP & SALADS

CREAMY SEAFOOD CHOWDER

Fresh seafood of the day simmered in a rich and creamy chowder 15 GF

ARUGULA JACKFRUIT SALAD

Refreshing arugula salad, almond breaded jackfruit nuggets, shaved radish, fresh orange filets and agave poppyseed dressing 12 VG / GF

LEMON GRASS CARROT GINGER SOUP

One of Ike's all-time favorite soups: blended carrots, fresh lemon grass & ginger 10 VG / GF

MESCLUN SALAD

Mixed greens with caramelized walnuts, cucumber, cherry tomatoes, red bell pepper, pickled red onions, passion fruit coulis 12 VG / GF

FROM THE LAND

FILET MIGNON

Your choice of a 5oz or 8oz of our most tender center cut of beef, served with mashed potatoes, vegetables, porcini mushroom sauce and homemade chimichurri 30 / 36 GF

CHICKEN

Grilled corn-fed bone-in chicken breast steamed vegetables, grilled grape tomatoes, and al-dente porcini mushroom risotto 26 GF

TRUFFLE PORCINI RISOTTO & CRISPY TOFU

Porcini mushroom risotto & truffle oil, almond milk, tamari sauce, vegan butter & parmesan, served with crispy fried tofu and steamed vegetables 27

GRILLED FISH FILET AND ROASTED CAULIFLOWER

Grilled fish filet (soy based) marinated with lime juice, garlic and olive oil served with roasted cauliflower steak, polenta fries & mango salsa 26 VG / GF

FROM THE SEA

CHEFS DAILY SPECIAL

Ask your server about our daily changing fresh fish and meat specials, prepared with the finest ingredients available Day Price

SALMON

Grilled salmon filet served with mashed potatoes, steamed carrots and zucchini and capers-lemon-butter sauce 34 GF

BOUILLABAISSE

Fish, shrimp, mussels, calamari, and scallops simmered in a rich seafood broth, served with rouille and slices of grilled garlic bread 36

BLACK TIGER SHRIMP LINGUINI

Sautéed black tiger shrimp, al dente linguini pasta locally grown mushrooms and herbs, white wine sauce and tomato and basil relish 30

CARIBBEAN RED SNAPPER

Pan-fried, skin on red snapper fillet, cherry tomato confit, market vegetables, Arborio tomato basil risotto, herb-mango salsa, basil aioli 32 GF

BROILED LOBSTER SPINACH AND CHEESE

8oz broiled Caribbean lobster tail, topped with garlic spinach and parmesan cheese with mashed potatoes, seasonal vegetables & melted butter 55 *** GF

V - Vegetarian | VG - Vegan | GF - Gluten-free

Please let your server know if you have any allergies and / or dietary restrictions.

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

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

! Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea !

! Hotel Dinner Coupon and All-Inclusive guests pay a \$5 surcharge per star for starred items * !

Our prices are in US Dollars and include 6% BBO/BAZV/BAVP Tax | 15 % service charge will be added to your bill. The service charge is shared amongst the staff on a point basis & becomes part of the server's monthly salary.

Additional gratuities / tips are always appreciated for excellent service!