



DINNER MENU

Starters

Bermuda Fish Chowder, *Outerbridge's Sherry Pepper, Gosling's Black Seal Rum* 12

Saffron and Basil Pickled Seafood, *Calamari, Fish, Shrimp, Sundried Tomato, Mustard Dressing, Ciabatta Crouton* 20

Wicked Wings, *Crispy Fried, with Sweet Chilli OR Mango Jalapeno Glaze* 16

Crispy Calamari, *Lemon Wheel, Tomato Dip, Coriander and Onion* 16

Dragon Shrimp, *Sautéed Shrimp in Ginger Sweet Chili Sauce Spring Roll, Caribbean Slaw* 18

Lemongrass Marinated Mixed Satay, *Shallot Soy Dip, Wasabi Peanut Butter, Prawn Crackers* 18

Crab and Fish Cake Duo, *Gribiche Sauce* 18

Seafood Samosas, *Coriander Dip, Cucumber Salad* 18

Black Bean Cake, *Onion Tomato Salsa, Mixed Greens* 14

Crab and Avocado Tian, *Tomato Gel, Frisee, Crispy Poppadum* 18

Antipasto, *Cold Cuts, Grilled Vegetables, Cherry Mozzarella, Arugula, Pesto* 18

Duck and Mango Salad, *Crispy Wonton* 18

Tomato and Vegetable Ceviche, *with Yuzu, Lime, Lemon, Pastis, Mustard & EVOO Sauce, Topped with Sesame Seed and Fresh Coriander* 16

Salads

Reefs' "Knife & Fork" Caesar Salad, *Crispy Romaine, Crouton, Anchovy, Parmesan, Soft Poached Egg* 14

Baby Kale Salad, *Baby Kale, Cucumber, Feta Cheese, Tomato, Red Onion, Lemon Garlic Dressing, Crispy Pita, Pomegranate* 13

Green Salad, *Mesculin Greens, Broccoli, Bacon, Tomato, Toasted Almonds, Herb Dressing* 12

Artisan Greens, *Carrot, Cucumber, Cherry Tomato, Beets, White Balsamic Vinaigrette* 12

**All salads available with add on shrimp 8, beef 6 or chicken 5*



Entrees

Rosemary and Lemon Grilled Chicken Breast

Jerk Glaze, Garden Salad, Potato Wedges 32

Pan Seared Rockfish

Parmesan Crusted Potato, Sautéed Kale, Chive Beurre Blanc 36

Shrimp, Mussel, Grouper Orzo in Green Curry Sauce

Eggplant, Yellow Pepper, Cherry Tomato 36

Home Ground Beef Burger

Sesame Kaiser Roll, Grilled Corn Mayo, Crispy Bacon, Swiss Cheese or Cheddar Cheese 18

Snapper Goujon Roll

Portuguese Roll, Piri Piri, LTO 21

Butterflied Herb Grilled Tenderloin

Tomato Chutney, Lobster Mash, Shallot Bean, Spanish Wine Glaze 40

Chicken and Seafood Meli Melo

Chorizo Basmati, Green Peas, Piperade 34

Moroccan Lamb Kebab

Tomato Rice, Grilled Asparagus, Garlic Coriander Sauce 34

Grainy Mustard and Dry Apricot Pork Ragout

Herb Tagliatelle, Haricots Verts 36

Carrot and Cardamom Risotto

Sweet Pea, Shaved Parmesan 22

Local Summer Vegetable Casserole

Degazed with Banyul Gastrique, Homemade Pappardelle 22

Desserts

Assorted Sorbets and Ice Cream 9

Dolce de Leche Cheesecake Bar 12

Verrine of Rice & Coconut Pudding, Freshly Shaved Coconut, Coconut Water Granite 12

Orange Ginger Panacotta, Sweet Basil Sorbet, Homemade Orange Preserve 12

Black Rhum Baba, Lemongrass Chantilly, Loquat Saffron Coulis 12

Chocolate Tart, Dijon Mustard Mango Coulis, Pavlova Stick 12