



20·KNOTS
CASUAL DINING

DINNER MENU

SIDE PLATES

- TUNA CEVICHE** (D) 11
roasted corn, tomatillo chutney, pickled red onion, johnny cake
- OCTOPUS A LA PLANCHA** (V)(GF)(D) 12
black beans, tinga chip, fire roasted pepper
- CORNMEAL FRIED CALAMARI** (V) 11
eggplant achar, lime aioli, pico de gallo
- BRICK OVEN GARLIC SHRIMP** (GF) 13
cauliflower purée, toasted almonds
- SPINACH HUMMUS** (V)(GF) 10
garlic naan, tzatziki, kalamata olives
- TAMARIND BEEF SATAY** (GF) 14
roasted peanuts, kimchi
- WHITE GAZPACHO** 9
cucumber and grape base, smoked bell pepper, granny smith apple, feta, basil

FROM OUR BRICK OVEN

- MARGARITA** 16
basil, mozzarella, san marzano tomatoes, argentinian extra virgin olive oil
- VEGETARIAN CALZONE** (V)(GF) 17
grilled vegetables, mozzarella, san marzano, basil
- PIEMONTESE** (V) 22
portabello mushroom, chicken breast, arugula, truffle oil, mozzarella, garlic sauce
- IBERICO** (V) 18
chorizo, prosciutto, mozzarella, san marzano tomatoes
- SHOAL BAY CROWN** 22
shrimp, lobster, mussells, mozzarella, garlic sauce

SIDES

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|---|--|
| STEAMED
COCONUT RICE 7
organic rice (GF) | SWEET POTATO
HONEY MASH 7
local spiced honey |
| BRICK OVEN
VEGETABLES 9
broccoli, carrots,
local squash (V)(GF)(D) | HAND-CUT
FRIES 9
garlic aioli (V)(GF)(D) |
| SWEET POTATO
FRIES 9
chimichurri (V)(GF)(D) | FRIED
PLANTAINS 9
scallion oil (V)(GF)(D) |

SALADS

- OAK LEAF CAESAR** (V) 13
green cuisine lettuce, jerk croutons, crispy pork belly nuggets
- QUINOA AND BROCCOLI** (GF) 15
golden raisins, citrus yogurt vinaigrette, candied nuts
- MANGO AND ZUCCHINI** (GF) 13
rainbow lettuce, rum glazed pineapple, coconut dressing, cashew crumble
- SPINY LOBSTER SALAD** (V)(GF) 23
grilled local tomato, scallion pesto, avocado, rosemary lemon vinaigrette
- CURRIED PASTA SALAD** 15
pasta, dried cranberries, crispy chickpeas, roasted cauliflower

add a protein to any salad:
chicken breast - 8, local mahi - 9,
grilled prawns - 12

MAINS

- GRILLED ZEMI TACOS** (V)
caribbean pickle slaw, guajillo chili sauce, crema
your choice of protein:
local mahi - 18, chicken - 17, prawns - 21, steak - 23
- CARIBBEAN YELLOW CURRY
CHICKEN** (V)(D) 24
coconut rice, mango chutney, crispy cauliflower
- SHOAL BAY BURGER** 18
angus beef, brioche bun, baby romaine, slow-roasted tomato, pickled shallots, moroccan aioli
choice of cheese: swiss, cheddar, blue
add on: bacon, avocado, fried egg - \$1 each
- HALF ROASTED CHICKEN** (V)(GF)(D) 25
jerk marinade, coconut rice
- NY STRIP STEAK** (V)(GF) 40
truffle fries, asparagus cream, mushrooms, red wine reduction
- WHOLE RED SNAPPER** (V)(GF) 35
whole or filet local snapper with mango arugula salad
- SPAGHETTI AL TONNO** 26
local anguillan tuna, mint, cranberries, pinenuts, tossed in a white wine butter
- PENNE FRA DIAVOLO** (V) 28
smoked tomato sauce, season pepper, spiny lobster
- GRILLED WHOLE LOBSTER** (V)(GF) 58
herb butter, mixed green salad

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.



VEGETARIAN



GLUTEN-FREE



NUT-FREE



DAIRY-FREE