

Starters:

Selection of Artisan Bread, Olive Oil, Balsamic 12

Cured Charcuterie Board (For 2 persons) 52
Aged Cured Meats, Pickles, Olives & Cheese I Focaccia

Chef's Soup of the Day 24

Truffle Wedges 24
Parsley I Parmesan I Aioli

Tuna Tartar I Cornichons I Capers I Shallots I Wakame
Exotic Fruits I Sesame Oil I Spicy Coconut Dressing 46

Grilled Octopus 42
Fish Pot Potato Salad

Sautéed Jumbo Shrimps 52
Pineapple Chutney, Roast Coconut, Lava Sauce **G.F**

Insalata Di Burrata 46
Heirloom Tomatoes, Basil, Pinenuts, Balsamic, Truffle Oil

Smoked Salmon Carpaccio 54
Caperberry, Lemon Oil, Chives Cream, Dill Red Onion

Salt & Pepper Squid 38
Lemon Wedge, Aioli

SALADS:

Fish Pot Caesar 34
Romaine, Garlic Croutons, Cherry Tomato, Parmesan
ADD - Chicken \$16, Shrimp \$26

Beet & Goat Cheese 46
Roquette Leaves, Walnuts, Balsamic Reduction **G.F**

Sides:

Truffle Mash 22
Buttered Seasoned Vegetables 18
French Fries, Sweet Potato Fries 18
Grilled Broccoli 22
Flavored Basmati Rice 16
Local Herbs Mash 18
Truffle Wedges, Parsley, Parmesan, Aioli 24

Pastas & Risottos: *

Alfredo Pasta, 44
Add Fish \$20, Chicken \$16, Shrimp \$26
Spicy Seafood Risotto, 78
Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone
Linguine Ale Vongole 62
Clams, Onions, Wine, Butter, Parsley, Tomatoes
Spicy Lobster Risotto 82
Onions, Cherry Tomatoes, Parsley, Parmesan, Mascarpone
Char Grilled Beef Short Rib 66
Garlic Cream Spaghetti, Parmesan Crackers

All Prices are in Barbados Dollars, inclusive of VAT and Subject to
Product Levy and 10% Service Charge.

3 Course menu is not Automatic please let server aware if selected

Mains

Grilled Market Fish 64
Flavored Basmati Rice, Asparagus, Lemon Butter Puttanesca

Moules Mariniere Frites 66
Onions, Parsley, Wine, Butter, Lemon Juice, Fries

The Fish Pot Fish 'n' Chips 68
Beer Battered Cod, Tartare Hollandaise, Arugula Salad

Seafood "Cioppino" 78
Spiced Tomato Aioli, Grilled Garlic Bread

*Chargrilled Caribbean 1/2 Lobster Tail 95
Garlic Oil, Herbs Mash, Steamed Vegetables, *Sup. \$10*

Spicy Fish Sandwich 55
Blackened Mahi-Mahi, Lettuce, Tomato, Spicy Mayo

Vegetable Wok 46
Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble,
Add Fish \$20, Chicken \$16, Shrimp \$26

LGH Extreme 8oz Black Agnus Beef Burger 52
Lettuce, Tomato, Bacon, Mushroom, Sticky Onions, Cheddar

Steak Au Poivre "Creekstone Farm" 79
10 oz Rib Eye, Grilled, Frites, Arugula, Au Poivre Sauce

Caribbean Chicken Curry 61
Flavored Basmati Rice, Pineapple Chutney, Roasted Coconut **G.F**

|| 3 Course Menu | Starter/Main*/Dessert | \$125 ||
|| **G.F**- Gluten Free ||