

starters

soup of the day \$ 18
hot & cold

grilled octopus salad \$ 42
chorizo, fingerling potatoes, kale
& smoked paprika aioli

smoked salmon cheesecake \$ 35
organic greens, cucumber & dill raita

grilled king prawns \$ 50/lb
caper & dill butter

roquefort crusted calamari \$ 35
tomato & chilli mayo

seared sea scallops \$ 40
mascarpone & pesto risotto
& bell pepper essence

confit of duck \$ 40
creamy goat cheese polenta, bok choy
& beetroot chutney

warm seafood & basil crepe \$ 38
thai velouté, fresh rocket salad & citrus salsa

fish pot tapas plate \$ 45
tuna tartar boat, petit crab salad,
chilli shrimp tartlet & smoked salmon crostini

risotto parcel \$ 34
crispy spinach, mascarpone, organic greens
& roasted red pepper dip



salads

fish pot caesar salad \$ 32
garlic croutons, sun-dried tomatoes, parmesan
& creamy garlic dressing

kale & quinoa salad \$ 35
balsamic, roasted vegetables, pistachios, feta,
spiced lemon & cilantro vinaigrette

tomato & aubergine salad \$ 34
roasted chickpeas, mozzarella, olives
& white balsamic vinaigrette

vegetarian

panang style vegetable curry \$ 50
served with basmati rice, pappadum &
mango chutney

stir fried cauliflower rice \$ 55
oven dried tomato, kale, roasted squash &
crumbled feta

mains

fresh catch of the day \$ 60
chef's creation with local ingredients
& bajan delight

herb crusted ahi tuna \$ 65
mustard greens & green peppercorn sauce

plum marinated salmon \$ 70
lemon, spaghetti squash & roasted pepper coulis

sautéed tiger shrimp \$ 75
lemongrass, baby corn, sugar snap peas,
black bean & soy glaze

½ grilled caribbean lobster (seasonal) \$ 98
* \$50 supplement for guests on meal plan
whole grain mustard cream OR
roasted garlic & cilantro butter

meats

pan roasted chicken breast \$ 68
garlic, dijon & thyme marinade, red onion
marmalade & whole grain jus

escalope of pork \$ 75
parmesan crust, tomato & eggplant ragu

braised lamb shank \$ 70
marinated & grilled zucchini & thyme jus

grilled beef tenderloin \$ 95
* \$40 supplement for guests on meal plan
fried onions, black peppercorn béarnaise
& red wine reduction

all mains & meats served with a side:

- goat cheese polenta · thyme & garlic creamed potatoes
- root mash with coconut & lemongrass · basmati rice

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