

Our Beach Club Restaurant,

Celebrates the island's vibrant cultural mosaic!

We proudly collaborate with local farmers, fishermen, and small vendors to bring the freshest island-sourced ingredients to our table.

Each dish reflects the essence of our community, elevated by creativity with global flavors, inspired by tradition and the diverse backgrounds of our guests and team.

Dinner

RAW BAR

OYSTERS | 28 FOR **4 PCS** | 38 FOR **6 PCS** | 72 FOR **12 PCS** | SH

DAILY SELECTION FROM EAST AND WEST COAST

PASSION FRUIT MIGNONETTE | CHILI LIME

YOUR CATCH, YOUR STYLE

TUNA | LOCAL CATCH | SCALLOP | YELLOWTAIL | HAMACHI | SALMON | JAPANESE SNAPPER

TARTARE | GL | 32

BELL PEPPER | CAPERS | GINGER | SESAME | CHIVES | WONTON

CEVICHE | 34

PINEAPPLE | TOMATO | JALAPEÑO | RED ONION | CILANTRO | PLANTAIN CHIPS

AGUACHILE | 36

LIME SERRANO MARINADE | CILANTRO | AVOCADO | TORTILLA CHIPS

APPETIZERS

GUACAMOLE | D | 18

GUACAMOLE | POMEGRANATE | COTIJA | TORTILLA | LIME

RED CURRY MUSSELS | SH | 28

WILD MUSSELS | THAI SPICES | COCONUT MILK

CRAB CAKE | GL | SH | 34

TOMATO RELISH | BASIL AIOLI

HARISSA GRILLED PRAWN | D | 34

TZATZIKI | LIME

FRIED CALAMARI | GL | 24

ROASTED GARLIC & HERB AIOLI | LEMON

FISH CROQUETTES | GL | 18

SAFFRON AIOLI

TUNA N'DUJA | GL | 32

LEMON AIOLI | CHIVES | SQUID INK SOURDOUGH

SCALLOP | D | GL | 38

WILD MUSHROOM CREAM | PARSNIP PURÉE | PANCETTA | HAZELNUT GREMOLATA

BEEF TARTARE | 34

CHIVES | SHALLOTS | CAPERS | BLACK TRUFFLE | CORNICHONS | POTATO CHIPS

BONE MARROW | GL | 29

BABY SHRIMP | GUAJILLO CHILI | BEAN SALAD | SOURDOUGH

SOUPS

BERMUDA FISH CHOWDER | 16

GOSLINGS BLACK SEAL RUM | SHERRY PEPPERS

SALMOREJO | 16

SPANISH TOMATO GAZPACHO | SHERRY VINEGAR |

SMOKED PAPRIKA OIL



SALADS

BEETROOT & AVOCADO SALAD | N | 26

BEETROOT PURÉE | BLOOD ORANGE | TOASTED HAZELNUTS

CAESAR | D | GL | 24

AGED PARMIGIANO | WHITE ANCHOVIES | NORI BRIOCHE CRUMBS

VIETNAMESE SALAD | N | 26

MANGO | CARROT | PUFFED RICE NOODLES | JALAPEÑO | CORIANDER | PEANUTS | GINGER-LEMONGRASS DRESSING

ADD

CHICKEN 14 | **SHRIMP** 16 | **STEAK** 24 | **LOCAL CATCH** 36 | **LOBSTER TAIL** 54

ENTRÉES

SUMMER PASTA | D | GL | 32

CALABRESE FUSILLI | PEA SHOOTS | RICOTTA SALATA | SUNFLOWER SEED | MEYER LEMON PESTO | BREADCRUMBS

MONK FISH TIKKA MASALA | D | 48

TOMATO GRAVY | BASMATI RICE

BLACK GARLIC MISO COD | N | 58

KOHLRABI & FENNEL SALAD | ROMESCO

LEMON SOLE | D | 56

BEURRE BLANC | FISH ROE | CHIVE OIL

SWORDFISH SCHNITZEL | D | GL | 56

CHICORY SALAD | YOGURT GRIBICHE | WHOLE GRAIN MUSTARD | LEMON

CHILEAN SEABASS | N | 62

GREEN TOMATO TAPENADE | CALABRIAN CHILI | PINE NUTS

PERI PERI HALF CHICKEN | D | N | 42

CORN PURÉE | THAI MANGO SALAD

FROM THE GRILL

LOCAL CATCH OF THE DAY 8OZ | 48

TUNA 8OZ | LEMON

LOCAL TUNA LOIN | 56

LEMON

GRILLED WHOLE FISH | 88

ADOBO | RED CABBAGE SALAD | AVOCADO | CHARRED LIME

LOBSTER TAIL | SH | 54

WILD GARLIC BUTTER | CHARRED LEMON

CAB STRIPLOIN 12OZ | 56

CAB FILET 8OZ | 64

RIBEYE | 14OZ | 68

NEW ZEALAND RACK OF LAMB CHOPS | 62

SAUCES | 5

LEMON BUTTER | CHIMICHURRI | RED WINE JUS

SIDES

BERMUDA CARROTS | D | 15

FETA CREAM | SESAME | LEMON ZEST | MINT | LOCAL HONEY

GRILLED ASPARAGUS | N | 15

SWEET CHILI AIOLI | PISTACHIO CRUMBLE

BASMATI RICE | 8

BRUSSEL SPROUTS | 15

CALAMANSI VINAIGRETTE | DRY MISO

FRENCH FRIES OR **SWEET POTATO FRIES** | 8 TRUFFLE | 14

CHARRED ONION AIOLI | CHIVES

MASHED POTATO | D | 12

CHIVES

ARTISANAL GREENS | N

CUCUMBER | PEANUT | POMEGRANATE | UMAMI DRESSING



STARTERS

EDAMAME | LIME | SEA SALT | 14

MISO SOUP | TOFU | SEAWEED | SCALLIONS | 10

SEAWEED SALAD | 12

RICE WINE VINEGAR | SOY SAUCE | SESAME OIL | CHILI FLAKES

VEGETABLE TEMPURA | SPICY MAYO | PONZU | GL | 18

PRAWN TOAST | SESAME SEEDS | SRIRACHA AIOLI | SALMON ROE | GL | SH | 28

GYOZA | CHILI CRISP | PONZU

VEGETABLE | 24

CHICKEN | 26

SHRIMP | 28

POPCORN SHRIMP | SH | GL | 28

SPICY AIOLI | CHIVES

BEEF TATAKI | 38

TRUFFLE PONZU | BLACK GARLIC AIOLI | CRISPY ONIONS | CHIVES

TUNA TATAKI | 36

PASSION FRUIT PONZU | AVOCADO | AJI AMARILLO AIOLI | FRIED GINGER |

CILANTRO OIL

BLACK COD SKEWER | MISO | 36

POKE BOWL | 38

SUSHI RICE | EDAMAME | TUNA | SALMON | YELLOWTAIL | AVOCADO |

MANGO | CUCUMBER | SESAME | GINGER | SPECIAL SAUCE

NIGIRI

MAGURO | 16

TUNA | PONZU | CHIVES

BINCHO MAGURO | 16

ALBACORE | PONZU | CRISPY ONION

SAKE | 16

SALMON | MATCHA SALT

HAMACHI | 16

YELLOWTAIL | SWEET CORN PUDDING |

SOY | WASABI

UNAGI | 16

GLAZED EEL | BONE MARROW | PONZU |

POBLANO YUZU KOSHO

HOTATE | SH | 18

SCALLOP | HOUSE SOY | LEMON | SALT

MADAI | 16

JAPANESE RED SNAPPER | SESAME CHILI

PONZU | SCALLION

TORO | 24

TUNA BELLY | TORCHED BROWN SUGAR

PINEAPPLE | WASABI

EBI | SH | 16

SWEET SHRIMP | LEMON

A5 WAGYU | 36

TRUFFLE PONZU

SASHIMI

MAGURO | 14

TUNA | PONZU | CHIVES

BINCHO MAGURO | 14

ALBACORE | PONZU |

CRISPY ONION

SAKE | 14

SALMON | MATCHA SALT

HAMACHI | 14

YELLOWTAIL | CORN PUDDING |

SOY | WASABI

MADAI | 14

JAPANESE RED SNAPPER |

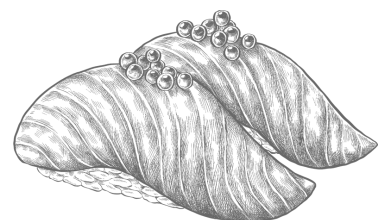
SESAME CHILI PONZU |

SCALLION

TORO | 24

TUNA BELLY | TORCHED BROWN

SUGAR PINEAPPLE | WASABI



TEMAKI | CUT ROLLS

SELECT YOUR FAVORITE

CUCUMBER | AVOCADO | 18

BINCHO MAGURO | ALBACORE | SCALLION | 25

SPICY BINCHO | ALBACORE | SCALLION | 25

MAGURO | TUNA | 25

SPICY MAGURO | SPICY TUNA | SCALLION | 25

SAKE ROLL | SALMON | AVOCADO | SESAME SEEDS | 25

LOBSTER | MAYO | TOBIKO | SH | 38

HAMACHI | YELLOWTAIL | SCALLION | 25

CALIFORNIA | AVOCADO | CRAB STICK | SH | 20

TORO | SCALLION | 32

HOTATE | SCALLOP | TOBIKO | SH | 32

CRAB | AVOCADO | SH | 30

UNAKYU | EEL | CUCUMBER | SESAME SEEDS | 25



SPECIALTY ROLLS

BERMUDA ROLL | 36

TUNA | SALMON | YELLOWTAIL | SCALLION | WRAPPED WITH SALMON

RAINBOW ROLL | SH | 36

TUNA | SALMON | YELLOWTAIL | SHRIMP | MANGO | AVOCADO |
SWEET MISO AIOLI

DYNAMITE ROLL | GL | 34

SPICY TUNA | UNAGI | TOBIKO | CUCUMBER | SCALLIONS | TEMPURA CRUNCH |
UNAGI SAUCE | SPICY MAYO | SESAME

DRAGONESS ROLL | SH | GL | 36

SHRIMP TEMPURA | SPICY TUNA | CRAB | SEARED TOGARASHI ALBACORE |
FRIED ONION | PONZU

SPIDER ROLL | SH | GL | 36

SOFT-SHELL CRAB | TEMPURA SHRIMP | MANGO CRAB SALAD |
CUCUMBER | AVOCADO | WASABI MAYO

HIDDEN DRAGON ROLL | SH | GL | 36

TEMPURA SHRIMP | AVOCADO ROLL | TORCHED SALMON | CHILI SAUCE |
EEL SAUCE

ROCK 'N' ROLL | SH | GL | 36

SPICY CRAB | AVOCADO | POPCORN SHRIMP TEMPURA | SPICY MAYO

SALMON TRUFFLE ROLL | 36

SALMON TARTARE | PANKO ASPARAGUS | CUCUMBER | TORCHED SALMON |
MISO TRUFFLE MAYO | SALMON CRUNCH | RADISH

TUNA BOMB ROLL | GL | 36

SPICY TUNA TARTARE | BLUEFIN TUNA | AVOCADO | SESAME | TEMPURA FLAKES

GRILLED PINEAPPLE ROLL | 30

UNAGI | CUCUMBER | AVOCADO | SHAVED TAMAGO | PINEAPPLE SWEET SOY

VEGAN ROLL | 26

ASPARAGUS | SQUASH | FRIED MUSHROOM | AVOCADO | ROASTED BELL PEPPER |
PONZU SAUCE | CRISPY ONION | MICROGREENS

SIGNATURE BEACH CLUB ROLLS

TUCKER'S | 46

WAGYU BEEF TARTARE | PANKO BROCCOLI | GRILLED ASPARAGUS | BULGOGI

LOBSTER TEMPURA | SH | 48

BAKED CRAB ROLL | TRUFFLE DYNAMITE SAUCE | SOY PAPER

SURF & TURF | SH | GL | 56

A5 WAGYU | MINCED TORO | GREEN ONION | JALAPEÑO | TEMPURA SHRIMP |
CHARRED ASPARAGUS | CHIMICHURRI | TORCHED BONE MARROW