

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 flavors of our community, elevated by creativity with global flavor, inspired by tradition and the diverse backgrounds of our guests and team.

RAW BAR

32 for 4 pcs | 42 for 6 pcs | 84 for 12 pcs | SH | **OYSTER**
served with mignonette, homemade hot sauce, and lemon

Westport & Norwalk Islands | **Blue Point**
medium salinity, springy meat, and a light mineral finish

Cape May, NJ | **Cape May Salt**
mild, briny flavor, crisp finish, with a slightly sweet aftertaste

New London Bay, Canada | **Lucky Lime**
simple briny flavor, silky citrus-tone finish

New London Bay, Canada | **Pink Moon**
a perfect balance of salt, creaminess, and a pleasant mineral finish

Daily special Pacific Oyster

29 | **Snapper Ceviche**
Pickled Peach, Pomegranate, Amarillo Vinaigrette

29 | **Hamachi Crudo**
Thai Basil Infused Watermelon, Agave Pickled Jalapeño, Yuzu Vinaigrette

32 | **Tuna Tartare**
Chives, Ginger, Red Peppers, Bermuda Onion, Capers, Sesame Oil

20 | VG | **Compressed Watermelon**
Cucumber, Agave Pickled Jalapeño, Ginger Lime Vinaigrette, Scallion

SOUPS | STARTERS | SALADS

18 | **Bermuda Fish Chowder**

16 | VG | **Heirloom Tomato Gazpacho**
Sweet Corn, Lemon Oil

38 | D | **Charred Street Corn**
Crab Remoulade, Cotija Cheese, Cilantro

24 | GL | **Crispy Calamari**
Zucchini, Kale, 'Nduja Aioli, Lemon

30 | D | **Scallop Tikka Masala**
Crispy Wild Rice, Scallions & Micro Cilantro

22 | GL,D | **Caesar Salad**
Aged Parmesan, Crostini, Traditional Caesar Dressing

26 | V,D | **Ancient Grain Salad**
Farro, Arugula, Pepitas, Orange, Feta, Citrus Dressing

26 | V,D | **Roasted Baby Beets**
Red & Green Leaf Lettuce, Labneh, Humboldt Fog, Hazelnuts, Balsamic Vinaigrette

46 | **Vietnamese Lobster Salad**
Papaya, Carrot, Rice Noodles, Jalapeno, Coriander, Peanuts

40 | SH | **Crab "Louie"**
Maryland Blue Crab, Micro Green Salad, Heirloom Tomato, Avocado, Cucumber, Louie Dressing, Horseradish Panna Cotta

ENTRÉE

- 62 | SH, GL | **Lobster Bucatini Fra Diavolo**
Spicy Tomato Sauce, Calabrian chilis, Lemon, Brioche, Herbs
- 39 | GL | **Fish & Chips**
Fresh Cod, Tartare Sauce, Lemon
- 36 | GL,SH | **Mussels**
Garbanzo, Pancetta, Harissa, Lemon, Herbs, Baguette
- 62 | D | **Chilean Seabass**
Jerusalem Artichoke Purée, Poblano Caper Salsa
- 54 | **Miso Black Cod**
Forbidden Rice, Bok Choy, Pickled Baby Shiitake, Gingered Dashi
- 54 | D | **Diver Scallops**
Clam, Fregola Sarda, Peas, Smoked Bacon, Green Garlic Butter
- 56 | **Rockfish**
Succotash, Corn & Coconut Milk Broth, Chive Oil
- 52 | D | **Pork Chop**
Cauliflower Purée, Citrus Glaze, Pepitas Salsa Macha,
Sunchokes, Mustard Frill

FROM THE GRILL

- 54 | **8oz CAB Filet**
- 64 | **12oz CAB Striploin**
- 72 | **14oz Black Angus Ribeye**
- 44 | **Local Catch of the Day**
- 48 | **Local Tuna**
- 48 | **Rockfish**
- 52 | **Chilean Seabass**
- MP | **Lobster Tail**

SKEWERS

- 22 | V | **Tandoori Cauliflower** | Yogurt, Kashmiri Butter
- 22 | VG | **Trumpet Mushroom** | Koji Pepper Miso
- 29 | **Prawn** | Mango Lime Aioli
- 29 | **Charred Octopus** | Gochujang Teriyaki Glaze
- 24 | **Tandoori Chicken** | Green Chili Chutney

SIDES

- 15 | D | **Buttered Greens**
- 15 | **Crispy Brussels Sprouts**
Calamansi Vinaigrette, Dry Miso
- 6 | **Basmati Rice**
- 12 | D | **Mashed Potatoes**
- 15 | D,N | **Local Carrots**
Harissa, Turmeric Yogurt, Pistachio
- 15 | **Seasonal Vegetables**
- 9 | GL | **Old Bay French Fries**
Malt Vinegar Aioli
- 8 | **French Fries**
- 14 | GL | **Truffle Fries**
Black Truffle Oil, Parmesan
- 12 | D | **Arugula Salad**
Cherry Tomato, Shaved Parmesan, Olive Oil

5 | SAUCES

- Chimichurri** | **Parsley Garlic Butter** | **Peppercorn**
Cowboy Butter | **Red Wine Jus**

OISHII SUSHI

14 | V | **Edamame**

Boiled Japanese Soybeans, Salt, Lime

12 | V | **Spicy Seaweed Salad**

Seaweed with vinegar, Soy Sauce, Sesame oil, Chili Flakes

28 | **Tuna Tataki**

Peppered Tuna, Ponzu Sauce | Seared Med. rare

SASHIMI

2 pcs per order

10 | **Yellowtail | Hamachi**

12 | **Tuna | Maguro | Salmon | Sake**

NIGIRI

2 pcs per order

12 | **Yellowtail | Hamachi | Shrimp | Ebi | Roasted Eel | Unagi**

14 | **Tuna | Maguro | Salmon | Sake**

SPECIAL MAKI

Inside out, 8 pcs per order

34 | **Bermuda**

Spicy Tuna, Salmon, Yellowtail, Scallion, Wrapped with Salmon

28 | **Rising Sun**

Salmon belly, Avocado, Topped with Tuna, Chives

34 | **Rainbow**

Mango, Avocado, Shrimp, Topped with Tuna Salmon, Yellowtail

28 | **Dynamite Roll**

Chopped Spicy Tuna, Scallion, Wasabi Tobiko

28 | **Dragoness**

Shrimp Tempura, Crab, Spicy Tuna, Scallions, Tempura Crumbs

28 | **Challenger Roll**

Crab Meat, Avocado, Mango, Butterfly Shrimp

32 | **Tucker's**

Spicy Tuna, Tempura Crumbs, Scallions, Wasabi Mayo, Tobiko

28 | **Anaconda**

Avocado, Shrimp Tempura, Eel, Tobiko

32 | **Norwegian Roll**

Cream Cheese, Avocado, Smoked Salmon, Sesame Seeds, Scallion

99 | **Shogun Platter Combo**

6 pcs Nigiri, 16 pcs Traditional Maki, 6 pcs Sashimi

CHIRASHI SUSHI

Scattered Sushi

22 | V | **Vegan Bowl**

Sushi Rice, Edamame, Watermelon, Avocado,
Candied Pecan, Ginger, Sesame, Radish

34 | **Tuna Bowl**

Sushi Rice, Edamame, Tuna, Avocado, Mango,
Cucumber, Sesame, Ginger

36 | **Seafood Bowl**

Sushi Rice, 2 Slices of Tuna, Salmon, Yellowtail, Shrimp
Ginger, Egg Omelet

VEGAN MAKI SUSHI

8 pcs per order

15 | V | **Cucumber, Avocado**

15 | V | **Cucumber, Avocado, Mango**

12 | V | **Inari Pockets**

3 pcs | Fried Tofu, Sushi Rice, Sesame Seeds

10 | V | **Oshinko Maki**

Pickled Radish

TRADITIONAL MAKI

8 pcs per order

24 | **Tekka Maki**

Fresh Tuna

24 | **Sake Maki**

Fresh Salmon

20 | **Hamachi Maki**

Chopped Yellowtail, Scallion Roll

22 | **California Maki**

Avocado, Crabstick, Mango, Tobiko

24 | **Unakyu Maki**

Roasted Eel, Cucumber, Sesame Seeds

18 | **Ebi Tempura Maki**

Deep Fried Tempura Shrimp, Sesame Seeds

SAKE

HOT SAKE

5 oz

13 | **Gekkeikan Traditional Sake** | USA

COLD SAKE

10.5 oz bottle

30 | **Hakutsuru Sayuri Nigori** | Japan

34 | **Hakutsuru Superior Junmai Ginjo** | Japan

44 | **Hakutsuru Junmai Daiginjo Sho Une** | Japan

15 | DESSERT

D, GL | **Mango Peach Oolong Tea Cake**

Mango Peach Confit, Mango Crèmeux,
Oolong Whipped Ganache, Mango Glaze

Pineapple Coconut Panna Cotta

Passion Fruit Meringue, Coconut Mousse, Pineapple,
Coconut Crumble, Coconut Sorbet

D, GL | **Blueberry Tart**

Sable Dough, Blueberry Almond Cream, Blueberry Confit,
Blueberry Whipped Ganache, Blueberry Gel

D, GL | **7 Layer Chocolate Hazelnut Cake**

Vanilla Gelato

VG | **Fruit Salad Bowl**

Seasonal Fruit, Chili Lime

6 | **per scoop** | **Selection of Sorbet and Ice cream**

Our menus offer a variety of options to accommodate special dietary needs, including gluten-free, dairy-free, vegetarian, and vegan alternatives.

SH, Shellfish | GL, Gluten | VG, Vegan | V, Vegetarian | D, Dairy | N, Nuts

Our prices are in BDA and subject to 17% service charge