

## APPETIZERS

Soup Creation From Our Kitchen (V, DF)	26
Roast Eggplant "Salvatore", Tomato "Bruschetta" Crumble, Tamarind Sauce (DF)	26
Popcorn Crab Cake, Farm Greens, Sweet Chilli Sauce, Pickled Papaya & Sorrel (DF)	32
Butternut "Scallops", Spicy Crumb, Preserved Veg, Sweet Potato Puree (VG, DF, GF)	32
Captain Blake's Mussels, Garlic, Shallots, Butter, Thyme, Pinot Grigio (GF)	36
Fermented Beetroot, Beer Soil, Radish Cream, Sprouting Broccoli Tempura (VG)	34

## SALADS

Farm Greens, Arugula, Cucumber, Carrots, Cherry Tomatoes, Avocado, Vinaigrette (VG, GF)	24
Baby Spinach, Crispy Shallots, Sorrel Infused Pears, Avocado, Walnuts, Miso (VG, DF)	24
Kale Caesar Salad, Avocado, Sundried Tomatoes, Parmesan, Croûtons (V)	24
Celeriac, Gem Lettuce, Apple, Blue Cheese, Mango & Chili Dressing (V, GF)	24

Add on to Salad: Catch of the day +28 Charred Shrimp +32 Chicken +24

## MAINS

Cauliflower Steak, Bok Choy Kimchi, Pickled Raisins, Coconut Pistachio Sauce (VG, DF, GF)	35
Cooper Island Duck Confit, Penne, Peas, Bacon, Walnuts, Wilted Lettuce, Cream Jus	36
Homemade Pappardelle, Creamy Pinenut Sauce, Harvest Vegetables (VG, DF)	35
BBQ Kurobuta Pork Chop, Barley, Honey Glazed Carrots, Apple Gel, Dried Cranberries	44
Our Fisherman's Catch Of The Day, Seaweed Risotto, Snow Peas, Courgette Rolls, Chive Cream (GF)	52
Chicken Breast, Cauliflower Textures, Smoked Potatoes, Pickled Cucumber, Pumpkin Cream (GF)	54
Anegada Lobster Tail Cooked Sous Vide, Coconut "Bisque" (GF)	62
Grilled Anegada Lobster, Artichoke Salad, Burnt Lemon, Garlic Butter	48 per lb
Filet Mignon, Smoked Salt, Potato Pave, Mushrooms, Roasted Garlic, Cured Tomatoes (GF)	68

"At Rosewood Little Dix Bay, we are committed to offering our guests the freshest ingredients. We collaborate with local fish purveyors who supply us with seasonal, sustainable seafood, directly sourced from our waters.

As such, menu items are subject to change based on availability. We hope you enjoy our selections."

## DESSERTS

Selection of House Churned Ice Creams & Vegan Sorbets	12
Eggplant Pithivier, Almond Cream, Vanilla Ice Cream	25
"Outta Farms Way," Basil Grass Crumble, Strawberry Consommé, Sorrel Sorbet (GF)	25
Chocolate Caprese, Warm Chocolate Almond Cake, Lemongrass Jamun Sorbet, Nougatine	25
Banana Foster, Caramelized Banana, Oatmeal Crumble, Vanilla Ice Cream (GF)	25

V- Vegetarian, VG- Vegan, DF- Dairy Free, GF- Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Please communicate with staff if you have any food intolerance or allergies. Prices are in USD and subject to 18% service charge.

SIGNATURE COCKTAILS 28

CORTEZ

Tequila, Aperol, Grapefruit & Lime Juice,  
Elderflower & Pomegranate Cordial, Agave,  
Tabasco Salt Solution

EL REY

Mezcal, Sherry, Grand Marnier, Amaro Bitter,  
Lemon Juice, Agave, Orange Blossom Water

HOT LIPS

Tequila Infused with Tortilla Chips, Carrot Syrup,  
Lemon Juice, Cilantro, Chili Tincture, Cajun

REEF HOUSE CLASSIC COCKTAILS 26

CANTARITOS

Tequila, Orange Juice, Pink Grapefruit Juice,  
Lime Juice, Grapefruit Soda

MARTINEZ

Gin, Sweet Vermouth, Maraschino liqueur,  
Angostura Bitter

NAKED & FAMOUS

Mezcal, Aperol, Yellow Chartreuse, Lime Juice

MOCKTAILS 15

ALOHA

Guava, Raspberry, Orgeat, Limejuice, Soda Water

BEACH COLADA

Pineapple Juice, Coconut Water, Passion Fruit,  
Coconut Cream

CARIOCA

Mango, Lime Juice, Agave, Ginger Ale

BEER

CARIBBEAN

Carib 9  
Red Stripe 10

IMPORTED

Corona 10  
Coors Light 10  
Heineken 10

NON-ALCOHOLIC

Coca Cola 6  
Diet Coke 6  
Sprite 6  
Still Water 750 MI 9  
Sparkling Water 750 MI 9

COFFEE 7

Americano, Cappucino, Decaffeinated,  
Espresso, Iced Cofee, Latte

TEA 7

Selection of Flavored, Loose & Herbal Teas  
Iced Tea

Our mission for sustainable sourcing has led us to the luxurious handcrafted organic tea blends of Tea Forte and Illy, the family-founded coffee business focusing on sustainable production & making a positive impact on the planet.

AGAVE

BLANCO

SINGLE POUR

Casamigo 19  
Clase Azul 40

REPOSADO

1800 21  
Tapatio 21  
Don Julio 21  
Olmeca Altos 22  
Herradura 24  
Casamigo 24  
Casa Noble 26  
Clase Azul 48

AÑEJO

Tapatio 24  
Herradura 26  
Clase Azul 118

EXTRA AÑEJO

Clase Azul Ultra 330

MEZCAL

Nucano Tobala Joven 18  
Nucano Espadín Reposado 20  
Ilegal Añejo 23  
Clase Azul Durango 56

CHAMPAGNE	GLASS	BOTTLE
Rosewood Little Dix Bay, Joseph Perrier, Brut, France	38	148
Billecart-Salmon, Brut Réserve, France	56	269
SPARKLING		
Santa Margarita Superiore, DOCG, Valdobbiadene, Italy	22	99
SPARKLING ROSÉ		
Corvezzo Prosecco DOC, Organic & Vegan, Italy	23	105
WHITE		
LDB MCLXIV.Edt.#5, Sauvignon Blanc, Santa Barbara, USA	23	105
Domaine Pregines, Le Vieux, Chardonnay, Languedoc, France	20	88
Domaine Pregines, Le Vieux, Sauvignon Blanc, Languedoc, France	20	88
Maison Louis Latour, Ardeche, Chardonnay, Burgundy, France	20	88
Perlage, Pinot Grigio, Venezie DOC, Italy	20	88
Chateau Montelena, Riesling, Potter Valley, USA	35	170
ROSÉ		
LDB MCLXIV.Edt.#4, Grenache, Santa Barbara County, USA	23	105
Maison Sainte Marguerite, Symphonie, Rosé Blend, France	23	105
RED		
LDB MCLXIV.Edt.#5, Cabernet Sauvignon, France	30	132
Marchesi Antinori, Péppoli, Sangiovese, Chianti Classico, Italy	20	88
Wakefield, Promised Land, Shiraz, South Australia	20	88
Domaine Pregines, Le Vieux, Merlot, Languedoc, France	20	88
Domaine Pregines, Le Vieux, Pinot Noir, Languedoc, France	20	88
Babich, Pinot Noir, Marlborough, New Zealand	23	105
CORAVIN WINE	GLASS	BOTTLE
WHITE		
06 Domaine Pattes Loup, Chablis 1er Cru "Butteaux", Burgundy	97	495
207 Chateau De Chassagne-Montrachet, Domaine Bader-Mimeur, Burgundy	129	550
RED		
613 White Hall Lane, Pinot Noir, Sonoma Stage Vineyard, USA	107	445
517 Shafer, One Point Five, Stags Leap District, Napa Valley, USA	116	495

All prices are in USD and subject to 18% service charge.