

SMALL PLATES

Charcoal Grilled Octopus, Roasted Jalapeño Aioli, Caramelized Pepper (GF, DF)	36
Rockefeller Oysters, Butter, Garlic, Parsley, Parmesan Gratin (3 pieces)	38
Caribbean Conch Chowder, Charred Sweetcorn, Aioli Croûtons	38
Ocean Mussels, White wine, Coconut Milk (GF)	42
Lobster Carpaccio, Citrus Fruits, Pomegranate, Rum Dressing	38

SALADS (VG,DF)

Farm Greens, Avocado, Mango, Papaya, Cucumber, Tomatoes, Cilantro Lime Dressing	24
Charred Kale, Beets, Avocado, Chickpeas, Radish, Pumpkin Seeds, Tomato Vinaigrette	
Broccoli, Pumpkin, Almonds, Cranberries, Honey Apple Vinaigrette	
Grilled Watermelon, Sweetcorn, Crab, Avocado, Tamarind Balsamic Glaze	

ADD ON

Catch Of The Day	+28	Charred Shrimps	+32	Chicken Breast	+24
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MAINS

Lobster Ravioli, Tomato Infused Bisque, Puffed Quinoa, Shitake Mushroom	52
Local Fisherman's Catch, Coconut Rice & Peas, Steamed Vegetables (GF, DF)	54
Pistachio Crusted Snapper, Sweet Potato Risotto, Okra, Lemongrass & Herb Emulsion	62
Jerk Chicken Breast, Sweet Potato Mash, Grilled Okra, Coconut and Chive Sauce	48
Grilled Anegada Lobster, Garlic Brown Butter, Fennel Potato Salad (GF)	48 per lb
Beef Tenderloin, Garlic Mash, Brown Butter Carrots, Rum & Raisin Hollandaise (GF)	58

TO SHARE

Sushi Platter of the Night, Pickled Ginger, Wasabi, Soy	85
Traditional Seafood Paella (GF, DF)	58
Jerk Branzino, Coconut Rice & Peas, Avocado Salsa (GF, DF)	48 per lb

"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."

DESSERT

Selection of House-Made Churned Ice Creams & Sorbets	12
Key Lime Pie, Custard, Carib Sorbet, Almond Crust	25
Chocolate Terrine, Rum Chocolate Mousse, Mascarpone Cream, Jamun Berry Sorbet	25
Sticky Toffee Pudding, Toasted Pecans, Butterscotch Sauce, Vanilla Ice Cream	25
Lemongrass Crème Brûlée, Coconut Sorbet, Tropical Fruit Salsa (GF, DF)	25

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

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

To serve you well, please communicate with the staff if you have any food intolerance or allergy. Prices are in USD and subject to 18% service charge.

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 MCMLXIV. Edt. #5, Sauvignon Blanc, Santa Barbara, USA	23	105
Domaine Pregines, Le Vieux, Sauvignon Blanc, Languedoc, France	20	88
Domaine Pregines, Le Vieux, Chardonnay, 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 MCMLXIV. Edt. #4, Grenache, Santa Barbara County, USA	23	105
Maison Sainte Marguerite, Symphonie, Rosé Blend, France	23	105
RED		
LDB MCMLXIV. Edt. #5, Cabernet Sauvignon, France	30	132
Marchesi Antinori, Peppoli, 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		
206 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

SANGRIA	26	TEA	7
MANGO Gin, Mango, Orange Liqueur, Sparkling Wine		Selection of Flavored, Loose & Herbal Teas Iced Tea	
PINEAPPLE Gin, Pineapple, Dry Vermouth, Sparkling Wine		(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.)	
MIX BERRIES Red Wine, Mixed Berries, Agave, Sparkling Wine			
SIGNATURE DRINKS	28	GIN	
CHUCKABOO Vodka, Aperitif Liqueur, Honey Syrup, Violette Liqueur, Lemon Juice, Egg White		BVI	POUR
PURPLE HAZE Butterfly Pea Gin, Lime, Agave, Ginger Beer		LDB Gin	19
SIPPY CUP Sweet Vermouth, Amaro Bitter, Spicy Ginger Syrup, Lime Juice, Angostura Bitter, Soda Water		BVI Gin	19
GIN COCKTAILS	26	ENGLAND	
GIN BASIL SMASH Gin, Basil Leaf, Lemon Juice, Sugar Syrup		Martin Miller's Westbourne Strength	23
CLOVER CLUB Gin, Raspberry, Lemon Juice, Egg White		No.3 London Dry Gin	23
BEE'S KNEES Gin, Orange Juice, Honey Syrup, Lemon Juice		Tanqueray 10	23
MOCKTAILS	15	Oxley	29
ALOHA Guava, Raspberry, Orgeat, Lime Juice, Soda Water		FRANCE	
BEACH COLADA Pineapple Juice, Coconut Water, Passion Fruit, Coconut Cream		Citadelle	22
CARIOCA Mango, Lime Juice, Agave, Ginger Ale		G'Vine Floraison	23
NON-ALCOHOLIC		GERMANY	
Coca-Cola	6	Monkey 47	31
Diet Coke	6	SCOTLAND	
Sprite	6	The Botanist	23
Tonic Water	9	Hendricks	23
Ginger Ale	9	USA	
Still Water 750 ml	9	Aviation	23
Sparkling Water 750 ml	9	Distillery No 209	22
COFFEE	7	SIPPING LIQUEURS	
Americano		Fernet Branca, Italy	13
Cappuccino		Kahlua, Mexico	13
Decaffeinated		Romana Sambuca, Italy	13
Espresso		Grand Marnier, France	15
Iced Coffee		BEER	
Latte		CARIBBEAN	
		Carib	9
		Red Stripe	10
		IMPORTED	
		Corona	10
		Coors Light	10
		Heineken	10
		TIPSY TURTLE	24
		Caribbean coral reefs have declines upto 80% over past 50 Yrs, locally, loss of coral is evident as some dive & snorkel sites are no longer visited because the reefs are simply dead. Join us in this journey to support ARK Association of Reef Keepers who is doing a tremendous job. RWLD will be donating \$3 to ARK for this cocktail.	