

APPETIZERS

BERMUDA FISH CHOWDER \$12.50

Black Rum, Sherry Pepper

SOUP OF THE DAY \$10.50

Please ask your server for the daily selection

WATERMELON CONSOMMÉ \$10.50 Vg

Fresh Tomato, Toasted Coconut

PARMA HAM \$19

Mozzarella, Heirloom Tomatoes, Mission Figs, E.V. Olive Oil

BEEF TARTARE \$19

Hand cut Angus Beef Tenderloin, Capers, Shallots, Cornichons, Parmesan

“CRUDO” COMPOSITION \$19

Yellow Fin Tuna, George’s Bank Scallop, Scottish Salmon, Seaweed, Sesame Seeds

TUCKERS FARM GOAT CHEESE FRITTERS \$18 V

Beetroot Mousse, Pumpkin Purée, Pickled Beets

ENTRÉES

GRILLED STRIPLOIN \$36

10oz Angus Beef Striploin, Spinach, Cherry Tomato Salad
Parmesan Shavings, Shoestring Fries

ROUGE CHICKEN BREAST \$32

Parmesan Mash Potatoes, Asparagus Tips, Chive and Butter Sauce

BERMUDA WATERS HARVEST \$36

Grilled Local Catch, Marinated Grilled Vegetables
Lemon and Herb Crushed Fingerling Potatoes, Black Olive Jam

CALYPSO PASTA \$28

Spaghetti, Shrimps, Tomatoes, Scallion, Garlic, A touch of Cream

WILD SALMON FILLET \$34

Ginger, Snow Peas, Jasmine Rice, Sweet Creamy Coconut Curry

SUMMER SQUASH TORTELLONI \$26 V

Roasted Tomato Sauce, Spinach Leaves, Parmesan

Prices are subject to 17% gratuity

Please ask your waiter for more information about our Sensitive Dining Options

V – Vegetarian | Vg – Vegan

DESSERTS

FLOURLESS CHOCOLATE CAKE \$13

Raspberry Salad, Vanilla Bean Ice Cream

THE CARROT CAKE \$13

Rum and Raisin Ice Cream, Coconut Soil, Dulce de Leche

NEW ENGLAND ARTISANAL CHEESE \$17

Walnut Bread, Grapes, Orange Marmalade

AFFOGATO \$13

Vanilla Bean Ice Cream, Double Espresso, Whipped Cream, Chocolate Shavings

FRUIT SALAD \$13

Fresh Mint, Raspberry Coulis, Mango Sorbet, Toasted Almonds

ICE CREAM AND SORBETS \$10

A Selection of Fine Italian Gelatos and Sorbets, please ask your server for daily's selection

Prices are subject to 17% gratuity

Please ask your waiter for more information about our Sensitive Dining Options

V – Vegetarian | Vg – Vegan