

## LETS START

### Seafood Frito Misto | 17

Crunchy Zucchini, Fennel Lime Aioli

### Boneless Buffalo Wings | 18

Celery, Spicy Hot Sauce

### Lemon Crusted Dungeness Crab Cake | 23

Chipotle Aioli

### Chilled Watermelon & Basil Soup | 14

Heirloom Tomato Salad, Agrumato Lemon Oil

### Shrimp Taco Tini <sup>GF</sup> | 21

Mango, Sweet & Sour Mayonnaise

## GARDEN GREENS

### Caesar Salad | 18

Crispy Turkey Bacon, Boiled Organic Egg

add Cajun Shrimp \$10

add Grilled Chicken \$8

### Cobb Salad <sup>GF</sup> | 24

Aged Cheddar, Grilled Chicken, Smoked Bacon Avocado, Blue Cheese Dressing

### Heirloom Tomato Salad <sup>V</sup> | 19

Homemade Basil Ricotta, Parmesan Crouton

## BETWEEN BREAD

### Dungeness Crab BLT Sandwich | 28

Old Bay Aioli, Hass Avocado, Parmesan Fries

### Greek Lamb & Pita Sandwich | 19

Crisp Iceberg Lettuce, Tomato Olive Relish

### Mahi Mahi Club Sandwich | 26

Pineapple, Kale Slaw, Chili Mayo, Lime Fries

### Estate Angus Burger | 24

American, Cheddar or Swiss Cheese, Crispy Bacon, Shitake Mushroom

### Krave Chicken Club | 24

Plum Tomatoes, Guacamole, Smoked Bacon

### Mediterranean Vegetable Panini <sup>V</sup> | 20

Oven Dried Tomatoes, Kalamata Olives, Arugula, Roasted Pine Nuts, White Balsamic

## ESTATE CRAVING

### Grilled Jumbo Prawns | 48

Chili Crab Fried Rice, Young Cucumber & Tomato Salad

### Grilled Chicken Breast <sup>GF</sup> | 30

Harissa Roasted Carrots, Idaho Straw Potato

### Curried Glass Noodles <sup>GF</sup> | 31

Chili Spiced Garlic Prawn, Silk Tofu, Wilted Spinach

### Traditional Nicoise Salad <sup>GF</sup> | 35

Ahi Tuna, Green Beans, Organic Egg, Tomato

### Grilled Local Grouper <sup>GF</sup> | 36

Heirloom Tomato, Argula Salad, Balsamic Emulsion

### <sup>(M)</sup> Island Vegetable Tempura | 23

Citrus Aioli, Black Olive Powder

## THE END

### Dark Rich Rum Cake | 14

Palm Sugar Ice Cream

### Dominican Mango Lime Pie | 14

Toasted Coconut Ice Cream

### Pineapple Cheese Cake | 14

Spiced Pineapple, Backyard Mint Sorbet

GF - Gluten Free

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## RUM

### Gin

Bombay | Beefeater | Tanqueray 12  
Bombay Sapphire | Hendricks | Arbiكية Gin 15

### Vodka

Absolut 12  
Ketel One | Belvedere | Grey Goose,  
Arbiكية Potato Vodka 15

### Tequila

Sauza Blanco or Gold 12  
Patrón Anejo or Silver 18  
Cuervo Reserva de la Familia 22

### Whiskey

J&B Rare | Jameson | Seagrams VO 12  
Canadian Club | Dewars 13  
Crown Royal 14  
Johnnie Walker Black Label 16

### Bourbon

Jim Beam Jack Daniels 13  
Maker's Mark 14

## SIGNATURE NON ALCOHOLIC COCKTAILS

Virgin Berry Colada 12  
Fresh Berries, Pineapple Juice, Coconut Milk  
Virgin Watermelon Crush 12  
Fresh Watermelon, Fresh Lime, Club Soda

## SPARKLING WINE COCKTAILS

St Germain Spritz 18  
St Germain, Champagne  
Aperol Spritz 18  
Prosecco, Aperol, Club Soda  
Kir Royal 17  
Crème de Cassis

## SMOOTHIES | 9

### Banana Tropical

Banana, Yogurt, Pineapple Juice, Honey

### Strawberry Mango

Frozen Strawberry, Mango, Yogurt,  
Pineapple Juice

## LOCAL BEERS | 8

Turks Head Lager/Amber

## BEERS | 9

Coors Light, Heineken, Red Stripe,  
Guinness/Presidente, Corona

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Handcrafted Recipes by Master Mixologist Don Martin

### Jalapeno Margarita

Jalapeno Infused Tequila, Fresh Lime Juice,  
Cointreau

### Fresh Berry Colada

Coconut Rum, Coconut Milk, Pineapple Juice,  
Fresh Berries

### The Pain Killer

Pusser's Rum, Orange Juice, Coconut Milk,  
Nutmeg

### Watermelon Crush

Fresh Watermelon, Fresh Lime, Vodka, Club  
Soda

### Grace Bay Punch

Captain Morgan, Crème De Banana, Myers,  
Orange, Pineapple, Lime Juice

### Bahama Mama

Mount Gay, Malibu, Grenadine,  
Orange, Lime and Pineapple Juice

### Frozen Mango Daiquiri

Silver Rum, Gold Rum, Mango

### Frozen Strawberry Daiquiri

Silver Rum, Gold Rum, Strawberry

## WINES

### Champagne

NV François Montand Brut Sparkling, Jura, FRA 15 | 64

NV Caposaldo Prosecco, Itlay 12 | 65

### White Wine

2016 Kim Crawford Sauvignon Blanc, NZ 15 | 70

2013 Landmark Chardonnay, US 16 | 70

2014 Placido, Pinot Grigio, Veneta, Italy 15 | 60

### Red Wine

2014 Kim Crawford Pinot Noir, NZ 15 | 65

2013 Silver Palm, Mendocino County, CA 16 | 70

2015 Catena Malbec, Argentina 15 | 65

### Rosé

2017 Château Minuty "M", Provence, FR 14 | 45

2016 Chateau Whispering Angel, FR 17 | 70

\*Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Prices are in US dollars and subject to 10 % service charge & 12% gov. tax

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