

## Starters

### Marcus' Parker House Bread Roll

Honey butter - 6

### Coconut And Carrot Soup

Short rib dumpling, lemongrass, crunchy mix- 16

### Yep CHICKEN and WAFFLES

Roasted garlic Bermuda honey, watermelon salsa - 16

### Jalapeno Cornbread ✓

Whipped Tucker's goat cheese, red pepper jam - 16

### Fish CHOWDER Bites

Gosling's black rum aioli - 14

### Crispy Buttermilk CAULIFLOWER ✓

BBQ sauce, sesame mayo - 14

### Off The Dock Sashimi

Ackee, crisps, yuzu sauce - 21

### Scallop Ceviche

Melon, kaffir lime bread crumbs, lime - 21

### Ace Boi LOBSTER Tacos

Coconut tiger milk, avocado, corn tortillas - 24

### Kale Salad ✓

Goat cheese, root chips, pickled vegetables, creamy Bermuda onion dressing - 18

### Thai Pork Salad

Shallot, chili, kaffir, Thai basil, mint, peanuts, rice crisps - 16

### Tomato Burrata Salad ✓

Basil, pistachio - 18

### Wadson's Hydro Green Vegan "Tacos" (V)

Jicama tortillas, red onion dressing, cashew, apricot mole - 18

## ON THE SIDE ✓

Marcus Fries - 10

Mac & Cheese - 14

Market Salad - 10

Bermuda Carrots - 8

Braised Collard Greens - 8

Garlic Mash Potato - 10

Rice and Peas - 10

## From The Butcher

### 33oz Tomahawk Steak

Buttermilk onion rings, Bernaise, red wine jus, choice of 2 sides- 99  
Add lobster tail for - 25

### USDA Steak Frite

Sherry pepper béarnaise, red wine jus

10oz Prime striploin - 49

7oz Tenderloin - 49

### Surf N Turf

5 oz tenderloin, lobster tail, garlic mash potato, peppercorn cream sauce, citrus and fennel - 59

## From The Farmer

### Fried Yard BIRD

Light and dark meat, garlic mash potato, collard greens, sawmill gravy- 36

### Jerk CHICKEN

Rice and peas, Railway Trail spiced leave, green tomato chutney, Bermuda onions - 36

### Smoked Pork Ribs

Goslings Black Seal BBQ sauce, charred green onion and potato salad, cornbread - 37

## From The Fisherman

### Challenger's Bank CATCH

Local fish, black beans, corn, crispy onion, red pepper jam, miso broth - 37

### Seared Sinky Bay Snapper

Fragrant rice, pickled vegetables, crispy mix, coconut run down - 38

### Seafood Bermuda Triangle

Catch of the day, octopus, shrimp, jambalaya rice, grilled green, spice leaf aioli - 42

### Crab Tagliatelle

XO, squid ink pasta, shrimp, citrus bread crumb, tomato sauce - 38

## From The Garden

### The BEYOND Burger® ✓

Bermy fresh shiitake marmalade, cheese, lettuce, dill, tomato aioli, Johnny bread- 26

### Tucker's Farm Goat Cheese Ravioli ✓

Spinach and goat cheese filling, cherry tomato preserve, almonds - 29

### Vegan Ramen (V)

Crispy tofu, yellow curry broth, peanut, mushrooms, summer vegetables- 29



Vegan



Vegetarian

17% gratuity will be added to the menu price listed.

If you have any intolerances or specific diet, please ask your waiter for guidance.  
Consumption of raw or under-cooked meats can present a potential health risk.