

## Starters

**Yep CHICKEN and WAFFLES**  
Roasted garlic spiced honey, watermelon salsa - 16

**Island Carrot and Coconut Soup**  
Oxtail, crunch mix, cranberry - 16

**Off The Dock Sashimi**  
Ackee crisps, yuzu sauce - 20

**Jerk Pork Belly PASTRAMI**  
Coco bun, pepper mustard aioli, pickled vegetables, oxtail gravy - 16

**Ace Boi LOBSTER Tacos**  
Coconut tiger milk, avocado, corn tortillas - 24

**Marcus COBB Salad**  
Jerk chicken, bacon, avocado, egg, cherry tomato, blue cheese, buttermilk dressing - 18

**KALE Salad** ✓  
Pickled beets, Tucker's goat cheese, creamy Bermuda onion dressing - 18

**Winter Burrata Bruschetta** ✓  
On toast, almonds, mint, roasted garlic - 18

## Small Plates

**Crispy Buttermilk CAULIFLOWER** ✓  
BBQ sauce, sesame mayo - 14

**Marcus' CORNBREAD** ✓  
Tomato jam, honey butter - 10

**Fish CHOWDER Bites**  
Gosling's black rum aioli - 13

**Cage Free DEVILED EGGS** ✓  
Rooster sauce, pickled mustard seeds - 9

### ON THE SIDE ✓

- Marcus Fries - 10
- Mac & Greens - 12
- 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, béarnaise, mushroom red wine jus - 119  
Add lobster tail for - 25

### STEAK FRITES

Sherry pepper béarnaise, Bermy Fresh mushrooms  
10oz Prime striploin - 49  
7oz Tenderloin - 49

### Surf N Turf

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

## From The Farmer

### Fried Yard BIRD

Buttermilk fried chicken, garlic mash potato, collard greens, sawmill gravy, roasted garlic spiced honey - 36

### Jerk Chicken

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

### Obama Short RIBS

Stewed chickpea, peanuts, raisin salsa, coconut sauce - 37

## From The Fisherman

### Challenger's Bank CATCH

Local fish of the day, Bermy fresh shiitake miso broth, succotash - 37

### Sinky Bay SNAPPER

Snapper wrapped in banana leaf, crispy mix, coconut curry sauce, cucumber - 38

### Seafood Bermuda Triangle

Daily catch, octopus, shrimp, pimento leaf aioli, "paella" - 42

### Shrimp and Squid Ink Tagiatelle

Island Xo, ackee, crab, smoked shellfish butter - 38

## From The Garden

### The BEYOND Burger®

 ✓

Bermy Fresh shiitake mushroom, cheddar, lettuce, dill, tomato aioli, Johnny bread - 26

### PUMPKIN Tortellini

 ✓

Goat cheese, sage brown butter, pumpkin seeds - 30

### Winter Root Vegetable Ramen

 ①

Crispy tofu, yellow curry broth, peanut, mushrooms - 28

① 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.