

LUNCH

APPETIZERS

AHI TUNA TATAKI | 22 **GF**

Seared tuna, ponzu, green onion, root chips

CHICKEN WINGS | 17

Jerk spice, barbecue, blue cheese, ghost pepper mayo, buffalo

CONCH FRITTERS | 18

Sweet potato chips, passion fruit and cocktail dips

GOAT CHEESE ARTICHOKE DIP | 17

Artichoke hearts, sun dried tomato, topped with melted goat cheese, crostini

SMOKED KINGFISH DIP | 20

House smoked king mackerel, herb mayo, sour cream, fresh dill, crostini, root chips

HUMMUS | 16 **V, VG**

Garbanzo beans, red beans, tahini, lemon, grilled pita, olive oil, crudité

CHICKEN QUESADILLA | 18

Cajun chicken breast, Monterey jack cheddar cheese, pico de gallo

CONCH CHOWDER | 15 **GF**

Island conch, Scotch bonnet, vegetables, okra, thyme

SANDWICHES *served with fries or green salad*

PETER ISLAND BURGER | 26

Brioche bun, 8 oz. free-range grass-fed Australian Wagyu beef patty, cheddar, pickled onion, dill pickle, lettuce, tomato, mayo

MAHI SANDWICH | 23

Pan seared mahi mahi filet, hoagie roll, organic greens, grape tomato, local remoulade

CRISPY CHICKEN BURGER | 24

Buttermilk marinated chicken breast, pretzel bun, coleslaw, bread and butter pickles, lettuce, tomato, garlic aioli, Frank's Red Hot sauce, fries or salad

CHICKEN OR VEGETARIAN ROTI | 18

Chickpea, potato, medium curry spice, pakora dip

BLT | 22

Thick cut applewood bacon, toasted sourdough, iceberg, thick cut tomato, roasted garlic aioli

GRILLED VEGETABLE WRAP | 22

V, VG, GF

Zucchini, eggplant, broccolini, tomato, sweet potato, rice paper, salsa verde, black bean relish

SALADS

CAESAR SALAD | 18 **V**

House dressing, romaine hearts, Cajun croutons, Grana Padano

THE ISLAND | 16 **V, VG, GF**

Mixed greens, romaine hearts, roasted red and gold beets, raisins, cucumber, sunflower seeds, green apple, balsamic vinaigrette

NIÇOISE SALAD | 18

Lettuce leaves, ahi tuna, hard boiled eggs, olives, roma tomatoes, vinaigrette

V - Vegetarian | VG - Vegan | GF - Gluten Free

Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in USD and subject to 23% service charge

LUNCH

USDA PRIME BEEF

STEAK SANDWICH | 35

8 oz. New York, garlic baguette, Grana Padano cheese, fries or side salad, maître d'hôtel butter

PETIT FILET | 40

6 oz. Filet mignon, mushroom sauté, Grana Padano cheese, fries or side salad, peppercorn and roasted garlic demi

BONELESS RIBEYE | 65

16 oz. Pan seared with rosemary butter, Grana Padano cheese, fries or panko onion rings, grilled asparagus

MAIN COURSE

YOUR CATCH | MARKET PRICE

CHOICE OF COOKING:

Caribbean escoveitch, baked with okra and thyme, grilled with citrus and tarragon butter

CHOICE OF SIDES:

Seasoned rice, fries, green salad, fried plantain, broccolini, grilled squash

GRILLED OCTOPUS AND PRAWNS | 28 GF

Mediterranean flavors, Greek salad, olive blend

PAN SEARED DUCK BREAST | 28 GF

Served medium rare, tri-color quinoa, roasted golden beets, micro greens, cassis reduction

ENERGY BOWL | 23 V, VG

Sweet potato noodles, coconut, fried tofu, pumpkin seeds, grape tomato, roasted chickpea, sesame hoisin dressing

VINDALOO CURRY | 23 V, VG

Roasted breadfruit, callaloo, chayote, carrot, ackee, gungo peas, grilled naan

SIDES

SWEET POTATO FRIES | 9 GF

GRILLED CHICKEN BREAST | 9 GF

GRILLED BLACK TIGER PRAWN SKEWER | 12 GF

FRIED PLANTAIN | 9

MACARONI AND CHEESE | 9

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