

345 menu

appetizer

SALMON CARPACCIO 12
torched carpaccio, pickles
mustard vinaigrette, roe

MOZZARELLA + PROSCIUTTO SALAD
melon, bocconcini, olive tapenade
heirloom cherry tomatoes

GRILLED MERGUEZ
beef + lamb sausage, babaganoush, pomegranate, pita

farm + reef

SPICE CRUSTED TUNA
potato + butternut puree, leeks, broccolini
scallion dressing, sesame cracker

FREE RANGE CHICKEN
pan seared, sweet corn puree, baby carrots
chestnuts, sage butter

BEEF TENDERLOIN (+10)
grilled asparagus, crispy potatoes, demi glace

PUMPKIN CAVATELLI
local spinach, heirloom tomato
basil, goat cheese, pumpkin seeds

dessert

SEAFIRE S'MORES
chocolate crèmeux, graham cracker, marshmallow gelato

COCONUT PUDDING
tapioca, mango-passion fruit, black sesame
coconut sorbet

PEACH + GUAVA CRISP
mascarpone cream, almond muscovado crumble

cold

SALMON CARPACCIO 12
torched carpaccio, pickles, mustard vinaigrette, roe

MOZZARELLA + PROSCIUTTO SALAD 15
melon, bocconcini, olive tapenade, heirloom cherry tomatoes

TUNA TARTARE 16
crispy black quinoa, tomato emulsion, capers, olive oil caviar

GOAT CHEESE SALAD 14
wild berries, almonds, crostini, dried cranberry vinaigrette

CEVICHE 13
fresh catch, mango, papaya, plantain puree, yucca chips

farm + reef

FREE RANGE CHICKEN 27
pan seared, sweet corn puree
baby carrots, chestnuts, sage butter

PUMPKIN CAVATELLI 26
local spinach, heirloom tomato
basil, goat cheese, pumpkin seeds

SNAPPER + LOBSTER 33
cauliflower puree, fingerling potatoes
green peas, pickled mustard seeds

WILD MUSHROOM RISOTTO 30
roasted scallops, crunchy parmesan, truffle

SPICE CRUSTED TUNA 32
potato + butternut puree, leeks, broccolini
scallion dressing, sesame cracker

ave

hot

PORK BELLY 14
crispy rinds, french beans, squash puree, spiced orange glaze

GRILLED MERGUEZ 13
beef + lamb sausage, babaganoush, pomegranate, pita

SOFT SHELL CRAB 16
crispy fried crab, fennel + blood orange salad, cilantro emulsion

SHRIMP SOUVLAKI 15
wild shrimp, smoked herb vinaigrette, chilled tomato soup

OCTOPUS 17
truffle potato foam, smoked paprika, charred black olives

off the grill

8 oz CAB BEEF TENDERLOIN 42

12 oz NIMAN RANCH NEW YORK STRIPLOIN 38

16 oz CAB BONE-IN RIBEYE 45

1/2 CARIBBEAN LOBSTER 18

FULL CARIBBEAN LOBSTER 34

sauces

HERBED BUTTER

RED WINE DEMI-GLACE

COFFEE-ORANGE DEMI-GLACE

CHIMICHURRI

SPICED MOJO

sides

BUTTERNUT SQUASH PUREE 5
potato, butternut, parmesan

CHARRED BROCCOLINI 6
garlic, chili

GRILLED ASPARAGUS 7
olive oil, sea salt

MUSHROOM RISOTTO 9
truffle, porcini butter

BUTTERED GREEN BEANS 6
shallots, toasted almonds

CRISPY POTATOES 5
cilantro aioli, cajun salt

ORGANIC GREENS SALAD 5
cucumbers, tomatoes, citrus vinaigrette

PRICES ARE QUOTED IN KYD. / 1 KYD = 1.25 USD / FOR YOUR CONVENIENCE, A 16% GRATUITY CHARGE WILL BE ADDED TO ALL CHECKS. PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS PRIOR TO ORDERING. ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD INCREASES YOUR CHANCE OF HAVING A FOODBORNE ILLNESS.



WINES BY GLASS

bubbles

PROSECCO NV, Mionetto Prestige Brut, Italy 12

white + rose

GRÜNER VELTLINER 2018, Schlosskellerei LOSS, Kamptal, Austria 12

SAUVIGNON BLANC 2018, Brancott Estate, Marlborough, New Zealand 12

CHARDONNAY 2017, Sebastiani, Sonoma County, California, USA 14

ROSÉ 2017, Justin, Central Coast, California, USA 12

red

MALBEC 2018, Alta Vista Classic, Mendoza, Argentina 13

CHIANTI CLASSICO 2016, Peppoli, Antinori, Tuscany, Italy 15

PINOT NOIR 2017, Planet Oregon, Willamette Valley, USA 15

CABERNET SAUVIGNON 2016, Hess Select, North Coast, California, USA 16

over the top by glass

CHARDONNAY 2016, Stag's Leap Wine Cellars, Karia, Napa, USA 20

PINOT NOIR 2017, Cristom, Mt. Jefferson, Oregon, USA 22

CABERNET SAUVIGNON 2013, Goulée by Cos d'Estournel, Médoc, France 26

CABERNET SAUVIGNON 2015, Heitz Cellars, Napa, USA 32

TEMPRANILLO 2015, Vega Sicilia, Aion, Ribera del Duero, Spain 38

COCKTAILS 12

mediterranean

TEA-TO'S & ROSO

tito's vodka, cocchi rosa, fresh lemon, jasmine hibiscus tea cordial, soda

BELLA VENEZIA

beefeater gin, italicus bergamot liqueur, lillet blanc, housemade lychee syrup
fresh lemon + grapefruit, prosecco

ROSIE & OLIVE

hendrick's gin, franklin & son's rosemary + black olive tonic, cucumber, basil

caribbean

ESCAPE (IF YOU LIKE PINA COLADAS)

pineapple + coconut infused appleton white rum
fresh pressed lime + pineapple, coconut, prosecco

AGUA FRESCA

absolut vodka infused with roasted coconut, housemade mint citrus cordial
local fresh coconut water, served sparkling

PERFECT STORM

plantation OFTD overproof dark rum, plantation stiggin's fancy pineapple rum
pineapple tiki bitters, housemade charred pineapple syrup

classics

MEZCALITA

ilegal mezcal, aperol, fresh watermelon, lime, agave, spiced rim

STRAIGHT OUT OF BROOKLYN

rittenhouse 100 proof rye whiskey, house cacao & cardamom fortified wine
amaro nonino, peychaud's bitters

OVERTURE

doorly's xo rum, martini ambrato, cynar

non-alcoholic 8

GARDA LAKE

fresh grapefruit, lemon, lychee, jasmine hibiscus cordial, soda

P.S. I LOVE YOU

fresh pineapple, lime, pineapple oleo, soda

NEAT IDEAS

grain

EAGLE RARE 10 YEAR BOURBON 13

ABERFELDY 12 YEAR SCOTCH 12

RITTENHOUSE 100 PROOF BIB RYE 10

LAGAVULIN 16 YEAR SCOTCH 19

BLANTON'S STRAIGHT FROM THE BARREL BOURBON 28

GLENMORANGIE SIGNET SCOTCH 45

cane

EL DORADO 12 YEAR 12

PLANTATION BARBADOS GRAND RESERVE 5 YEAR 11

CLÉMENT 10 YEAR AGRICOLE 18

RON ZACAPA XO 25

SEVEN FATHOMS CAYMAN 10

APPLETON ESTATE JOY [25 YEAR] 60

grape

FONSECA 10 YEAR PORT 11

LUSTAU DRY OLOROSO "DON NUNO" SHERRY 10

LARRESINGLE ARMAGNAC VSOP 18

PIERRE FERRAND 1840 COGNAC 12

REMY MARTIN LOUIS XIII 405

enjoy it... NEAT | ON THE ROCKS | WITH A BLOCK OF ICE

or make it... MANHATTAN +2 | OLD FASHIONED + 2

BEER

DRAFT

WHITE TIP LAGER, CAYBREW, CAYBREW LIGHT
ROTATING SEASONAL CRAFT 6

BOTTLES

CORONA, HEINEKEN, BUD LIGHT, AMSTEL LIGHT
PERONI, RED STRIPE, STRONGBOW
STELLA ARTOIS 7
GUINNESS 8, BECKS N/A 6