

dinner

TO SHARE

CHARCUTERIE chorizo, jamón, bresaola, salami, truffled mustard seeds, pickles, grilled bread (20)
CHEESE BOARD manchego double cream brie, st.nectaire, gorgonzola (18)
CROSTINI roasted mushroom, pecorino, truffle, garden herbs, marcona almonds, pepper jelly (9)
BURRATA caponata, basil, olive oil, saba, grilled ciabatta, cayman sea salt (15)

TO START

OXTAIL & FOIE TERRINE (18)
port wine shallots, pickled mushrooms
grilled brioche, cayman sea salt

MARKET CEVICHE (13)

AHI CRUDO (15)
cucumber, watercress emulsion
pickled egg, capers, lime crema

CHILLED CRAB & SHRIMP (18)
mango, peppers, charred pineapple, spicy cocktail sauce

BABY ARUGULA (12)
tomatoes, red onions, cucumbers, feta cheese
kalamata olives, lemon-oregano vinaigrette

LOCAL MIXED GREENS (12)
shaved carrots, beets, radish, jicama, citrus dressing

JERK DUCK CARPACCIO (14)
blueberry chutney, frisée, manchego

CONCH CHOWDER (10)
tomato, fennel, herb croutons, sauce rouille

CRACKED CONCH (14)
tomato-thyme marmalade, fennel salad, lemon aioli

GRILLED CALAMARI (13)
arugula, eggplant purée, chorizo gremolata
caper-shallot vinaigrette

MARINATED SCALLOPS (17)
truffled cauliflower, star fruit relish, pickled mustard seeds

SALT COD FRITTERS (12)
pickled pumpkin, hearts of palm, scotch bonnet aioli

MAINS

ISLAND SNAPPER vegetables, sweet potato purée, preserved lemon-caper sauce (28)

GRILLED SHRIMP & SCALLOPS saffron-coconut couscous, grilled zucchini, smoked tomato romesco (36)

PIRI PIRI GLAZED CHICKEN butter beans, confit piquillo peppers, charred brussels sprouts (26)

SMOKED SALMON FILLET roasted peppers, spinach, quinoa, heirloom carrots, mango relish (28)

SPICED-ROASTED SQUASH bok choy, mushroom, pickled beets, pumpkin seed pistou (23)

SPAGHETTI CARBONARA green peas, bacon, jerk-parmesan sauce (22)

12oz GRILLED NY STEAK whipped potatoes, scotch bonnet broccolini, callaloo chimichurri (39)

LAMB RACK green beans, fingerling potatoes, red wine demi-glace, olive vinaigrette (36)

MASSIMO DEFRANCESCA, EXECUTIVE CHEF

Please advise your server of any and all food allergies prior to ordering.

Items are cooked to order, and consuming raw or undercooked meats and seafood increases your chance of having a foodborne illness.

PRICES ARE QUOTED IN KYD: 1 KYD = 1.25 USD FOR YOUR CONVENIENCE, A 16% GRATUITY CHARGE WILL BE ADDED TO ALL CHECKS.

drinks

WINES BY THE GLASS

bubbles

CHAMPAGNE Veuve Clicquot, Yellow Label, France MV (22)
CAVA Raventos I Blanc, L'hereu, Blanc De Blancs, Spain 2014 (16)
PROSECCO Le Colture, Brut, Italy MV (12)

whites

CHARDONNAY Au Bon Climat, Santa Barbara, California, USA 2014 (17)
CHARDONNAY Maison L'Orée, Bourgogne, Vieilles Vignes, Burgundy, France 2013 (22)
SAUVIGNON BLANC Tement, Temento, Styria, Austria 2015 (13)
RIESLING J.J. Prüm, Kabinett, Mosel, Germany 2013 (16)
ALBARIÑO Casa Rojo, La Marimorena, Rias Baixas, Spain 2015 (16)
GRÜNER VELTLINER Weingut Groiss, Weinland, Austria 2015 (12)

rose

VIURA-TEMPRANILLO Viña Real, Rioja, Spain 2015 (12)

reds

MERLOT-CABERNET BLEND Château Latour De Mons, Margaux, Bordeaux, France 2011 (24)
CABERNET SAUVIGNON 75 Wine Company, California, USA 2014 (18)
PINOT NOIR Soter Vineyards, North Valley, Willamette Valley, Oregon, USA 2013 (20)
SYRAH St. Cosme, Côtes Du Rhône, Rhone Valley, France 2015 (14)
SANGIOVESE BLEND Querciabella, Mongrana, Maremma, Italy 2011 (13)
TEMPRANILLO Altos De La Guardia, Reserva, Rioja, Spain 2014 (16)
MALBEC Terrazas De Los Andes, Reserva, Mendoza, Argentina 2014 (15)

BEER

on tap

WHITE TIP LAGER
CAYBREW
CAYBREW LIGHT
ROTATING SEASONAL CRAFT

bottles & cans

CORONA EXTRA (7)
HEINEKEN (7)
BUD LIGHT (7)
AMSTEL LIGHT (7)
BOHEMIA (7)
PERONI (7)
STRONGBOW (7)
GUINNESS (8)
HOEGAARDEN (7)
STELLA ARTOIS (7)

COCKTAILS

house specialties

intricately crafted cocktails featuring housemade ingredients and fresh produce

LAST NIGHT, NEW YORK

absolut vodka, house orgeat, lime, egg white, fonseca port float

WIND IN THE PALMS

havana club blanco rum, house falernum, banana, pineapple, lime, pernod anisette

HEART AND SOL

milagro reposado tequila, mango, honey, lime, cayenne

STALK AND SCYTHE

clement rhum agricole, appleton white rum, lemongrass, white cocoa, lemon

COBBLESTONE

lustau fino sherry, tanqueray 10 gin, peach basil shrub, dry vermouth

LIGHT IN AUGUST

tito's vodka, lillet blanc, lychee, lemon, thai basil, cucumber, soda

SEA SMOKE

vida mezcal, cinzano bianco, pear, vanilla, lime, salt

TAMARIND OLD FASHIONED

buffalo trace bourbon, tamarind, demerara, regan's orange bitters

SUNSET IN PADUA

gun bay vodka, aperol, apricot liqueur, lemon, prosecco

ALBAHACA SOUR

kappa pisco, basil, lime, egg white

spanish style tonics

thoughtful spanish style pairings of quality spirits, fresh herbs, fruit and citrus

TANQUERAY GIN & TONIC

thai basil, pineapple, lime, fever tree indian tonic

BULLDOG GIN & TONIC

strawberry, tarragon, lemon, fever tree mediterranean tonic

BOTANIST GIN & TONIC

rosemary, grapefruit, fever tree mediterranean tonic

KAPPA PISCO & TONIC

raspberry, mint, fever tree mediterranean tonic

the classics

if you have to ask then you haven't had them.....

OLD FASHIONED

MANHATTAN

NEGRONI

PISCO SOUR

CAIPIRINHA

DAIQUIRI

MOJITO

MAI TAI

GIMLET

MATADOR

COSMOPOLITAN