STARTERS
TOSTONES BAKED WITH GOAT CHEESE - 20
ROASTED PORK LANKY - CARAMELIZED ONIONS - TOMATO TOMATILLO SALSA
CHARRED LAMB CHOPS - 23
YOGURT + CUCUMBER DIP - MANGO + JALAPEÑO-SLAW GRILLED ROTTI
CRUNCHY SOFT SHELL CRAB - 24
SALT COD - APPLE - COCONUT + CUCUMBER-SLAW TAMARIND + GUAJILLO PEPPER VINAIGRETTE
DUCK + COTIJA + CHORIZO EMANADAS - 20
PINEAPPLE + AVOCADO CREMA
CHICKEN N’ BLUE CORN WAFFLES - 21
AGAVE SYRUP + CRISP-FRIED CHICKEN - CILANTREO MOJO

SOUP
TOMATO-TORTILLA - 12
BAHAMIAN MINCED GROUPER - AVOCADO - LIME

SALADS
CASA QUINOA (V-VE) - 19
CORN + HEART OF PALM - AVOCADO - CARBANZO BEANS - BLACK BEANS - ICEBERG LETTUCE - EDAMAME - RED PEPPER - CRISPY STRIPS LEMON-EVOL VINAIGRETTE
ROMAINE HEARTS - 16
OVEN DRIED PANCETTA - MANCHEGO CHEESE
JOHNNYCAKE CROUTONS – CITRUS + CAESAR DRESSING
SPINACH + KALE (V-VE) - 18
HEIRLOOM TOMATOES – BERRIES – CHIPOTLE + BALSAMIC DRESSING

CEVICHE
77° WEST - 24
YELLOWTAIL SNAPPER – ONION – PAPAYA – SWEET POTATO LECHE DE TIGRE
SHRIMP ‘COCKTEL’ - 25
MANGO – AVOCADO – ROASTED TOMATO SAUCE – ALLSPICE PANELA – CITRUS SOUR
TUNA - 25
AJI AMARILLO – CANDIED GINGER – LIME JUICE – HERB OIL
CEVICHE FLIGHT - 26
A SAMPLING OF OUR THREE CEVICHE

ENTREES
VEAL CHOP PARRILLA - 52
CORN + CHORIZO AREPA – PAPAYA + MANGO RELISH RED + GREEN CHIMICHURRI
OVEN BAKED WHEAT TOSTADA (V) - 36
CORN – GREEN LENTILS – WILD MUSHROOMS – CANDIED OLIVES MORANGA SALSA
TORTILLA CRUSTED CHICKEN BREAST - 39
COTIJA – ARROZ VERDE – SOFRITO – BABY TOMATOES
PEPPERED FILET MIGNON - 54
FOREST MUSHROOMS – BLACK BEAN FEJJOADA – TAMARIND VINAIGRETTE
BAHAMIAN CRACKED LOBSTER - 55
CREAMED CORN + SHRIMP – SOFRITO DUO – HERB OIL – CILANTRO
ROASTED CHILEAN SEASASS - 59
HOT CRAB CEVICHE – CORN – HEART OF PALM + JUS DE TIGRE
GROUPER FILLET MOQUECA - 45
COCONUT MILK – ONIONS – TOMATOES – GARLIC – CILANTRO – PALM OIL ARROZ CON COCO
ANEJO TEQUILA FLAMED SHRIMP - 45
SWEET POTATO + PUMPKIN TARTAR – RECAITO CREAM

SIMPLY OR ISLAND GRILLED
SIMPLY SEASONED WITH BLACK + WHITE SEA SALT OR SEASONED WITH OUR SPECIAL HOUSE BLEND OF CHILI + HERBS + SPICES

BEET
WAGYU SIRLOIN STEAK - 54
RIB EYE - 52
FILET 10OZ - 54
BERKSHIRE PORK CHOP - 48
AHÍ TUNA - 48
LOBSTER TAIL - 55
GROUPER - 45
GRILLED ITEMS SERVED WITH CRUSHED POTATO CAKE + BLISTERED TOMATOES + FRIED GREEN CHILIES
CHOICE OF HOMEMADE STEAK SAUCE, CHIMICHURRI OR MANGO + CILANTREO HOLLANDAISE

SIDES
GRILLED ASPARAGUS
SAUTEED SPINACH WITH GARLIC
CREAMED CORN + CRISPY BACON
ARROZ VERDE (GREEN RICE)
PEAS + BEANS N’ RICE
CHILI SPICE FRIES
CRISPY YUCA STICKS & DIP
BAKE POTATO WITH CHORIZO

KIDS
TOMATO-TORTILLA SOUP - 6
GREEN SALAD – CUCUMBER – TOMATO - 6
CHEESE QUESADILLA - 12
TORTILLA CRUSTED CHICKEN FINGERS - 12
MAC N’ CHEESE - 10
GRILLED FISH + chips - 14

DESSERTS
DULCE DE LECHE CHEESECAKE - 14
TRES LECHE CREMA – SALTED CARAMEL SAUCE
WARM MELTING COFFEE + CHOCOLATE LAVA - 14
WHITE CHOCOLATE SAUCE – BAILEYS ICE CREAM
DUO ‘DE PLÁTANOS’ - 13
CARAMEL BANANA FLAUTA + FRITTERS
COCONUT CREME – HONEY - ESPRESSO ICE CREAM
GUAVA TART - 13
ALMOND FRANGIPANE – BERRIES – GUAVA + SPICE ICE CREAM
COCONUT FLAN - 12
CANDIED TOMATOES + ORANGE WEDGES – CITRUS CURD
WEST INDIAN ROASTED PUMPKIN CREMA - 13
ISLAND SPICE - GINGER BISCUIT – CARAMEL ICE CREAM

ALL PRICING SUBJECT TO 7.5% VAT
15% GRATUITY WILL BE ADDED TO ALL FOOD & BEVERAGE CHECKS