

STARTERS

- Raw -

TUNA POKE BOWL 65

Fresh Marinated Fish, Avocado, Edamame, Seasonal Fruit, Sesame Seeds, Sprouts, served over fragrant Sushi Rice

CEVICHE 56 *NEW*

Fresh Catch of the Day, Lime, Red Onion, Cilantro, Cucumber, Crispy Tortilla

CRISPY TUNA 58 *NEW*

Seared Jerk Spice Ahi Tuna, Crispy Sushi Rice, Mango, Kimchi Mayo **SP**

TOSTADA 56

Crispy Nori, Fresh Marinated Fish, Mash Avocado, Wakame, Wasabi Mayo, Radish, Cilantro, Sesame

SHRIMP CEVICHE 58

Coconut, Cilantro, Lime, Red Onion, Jalapeño, Bell Peppers, Cherry Tomatoes, Crostini **SP**

- Hot -

SOUP OF THE DAY 34

Check with your server

BAJAN FISH CAKES 34

Salted Cod, Fresh Herbs, Scotch Bonnet served with Marie Rose Sauce

FISH TACO 55

Cajun Fish Fillet, Flour Tortilla, Fresh Slaw, Ranch Sauce, Charred Corn Salsa

CHICKEN TOSTADA 52

Barbacoa Chicken, Crispy Tortilla, Refried Lentils, Sour Cream, Mango & Tomato Salsa, Cotija Cheese **SP**

CALAMARI FRITTI 54

Cajun Spice Corn Meal, Milk Battered Crispy Squid, served with fresh Aioli & Tomato Salsa

COCONUT SHRIMP 56

Wakame Salad, Thai Sweet Chili Sauce

SALADS

Add: Chicken \$26 | Fish \$26 | Shrimp \$30

LOBSTER & PRAWN 75

Butter Poached Lobster, Prawns, Mesclun, Arugula, Mango, Red Onions, Avocado, Charred Corn, Cherry Tomatoes, Citrus Dressing **GF**

QUINOA & GARBANZO BEANS 54 *NEW*

Quinoa, Spice Garbanzo Beans, Cucumber, Avocado, Celery Ribbons, Marinated Peppers, Baby Spinach & Kale, Served with a Tahini & Yoghurt Dressing **GF-DY**

BEETROOT & ZUCCHINI PANZANELLA 55 *NEW*

Sliced Beetroot, Tomatoes, Toasted Pinenuts, Zucchini, Red Onions, Brioche Croutons **VG-NT**

TOMATO & ARUGULA 56 *NEW*

Marinated Tomatoes, Kalamata Olive, Puffed Black Rice, Fried Goat Cheese, Lemon Dressing and Truffle Oil **DY**

CAESAR 44

Romaine Hearts, Parmesan Reggiano, Bacon, Tortilla Croutons, Anchovies



SANDWICHES

Served with French Fries or Green Salad

ANGUS BEEF CHEESE-BURGER 65

Flame grilled 8oz Steak Burger, XO Rum BBQ Sauce, Caramelized Red Onion, Gouda Cheese, Aioli, Bacon, Lettuce, Tomato & Pickles, served in our Toasted Brioche Bun

PIER ONE CLUB 54

Toasted Sliced Bread layered with thinly sliced Ham, Mature Cheddar, Garlic & Herb Mayo, Tomatoes, Bacon, Marinated Chicken Breast

FLYING FISH CUTTER 58

Two Crispy Battered Fillets, Tartar Sauce, Lettuce, Tomatoes, Pickles, Red Onions

ROAST BEEF SANDWICH 65

Roast Beef, Horseradish Mayo, Balsamic, Roasted Peppers, Arugula, Pickled Red Onions, Blue Cheese, Served on a Toasted Baguette

SPICY CHICKEN THIGH SANDWICH 55 *NEW*

Toasted Brioche Bun, Romaine Lettuce, Cilantro, Pickled Jalapeño, Hot Honey

PASTA

Add: Chicken \$26 | Fish \$26 | Shrimp \$30

ASIAN STIR-FRY NOODLES 58

Clay Pots Noodles tossed with Fresh Market Greens, finished with Toasted Sesame Seeds & our Signature Oriental Sauce

PASTA 58

Rigatoni or Pappardelle Tossed in our Creamy 24 Months Aged Parmigiano, Butter & Black Pepper or Creamy Basil Pesto **NT**

MEATS & FISH

GRILLED OR BLACKENED CATCH 75

Spiced Roasted Corn & Tomatoes Salsa, Sauteed Market Vegetables, Crispy Plantains, Coriander & Lime Remoulade **GF**

BEER BATTER FISH 75

Banks Beer Battered Locally Caught Fresh Fish, French Fries, Mushy Peas, Whole Grain Mustard, Tartare Sauce, Malt Vinegar **DY**

12OZ ANGUS RIBEYE STEAK 120 *NEW*

French Fries, Arugula Tomato & Parmesan Reggiano Salad, Chimichurri Sauce **GF**

WEST INDIAN CURRY 56

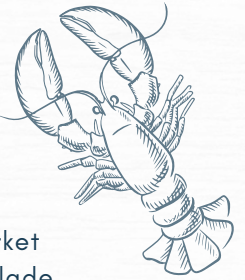
Fragrant Coconut Curry of Vegetables & Chickpeas, served with Poppadum, Local Fruit Chutney & Basmati Rice **SP - GF**

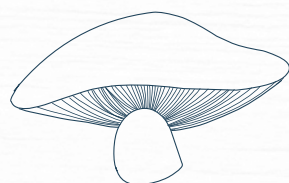
Add: Chicken \$26 | Fish \$26 | Shrimp \$30

a lil somethin' extra

FRENCH FRIES	18
SWEET POTATO FRIES	22
TRUFFLE FRIES	22
GREEN SALAD	22
THAI SLAW	22
FRESH GREENS FROM THE WOK	22

SP Spicy | **GF** Gluten Free | **DY** Contains Dairy | **NT** Contains Nuts | **VG** Vegetarian





SNACKS

SALT & ROSEMARY BREAD 20

EVOO, Rosemary, Sea Salt

CHEESE-ON-BREAD 22

Mozzarella, Parmesan, Black Pepper

PIZZA

OLD QUEEN 48

San Marzano DOP, Mozzarella, Parmigiano 24m, Fresh Basil

CAMPAGNOLA 55

San Marzano DOP, Roasted Market Greens, Basil Pesto, Goat Cheese

JERKY 55

Mozzarella, Aged Cheddar, Gouda, Jerk Chicken Bits, Bacon, XO BBQ Sauce

DIAVOLA (Hot) 55

San Marzano DOP, Mozzarella, Soppressata, Cherry Tomatoes, Roasted Chili, Dry Oregano

GAMBERI 65

San Marzano DOP, Mozzarella, Slivered Garlic, Zucchini, Sun-dried Tomatoes, Shrimp

ENGLISH BREKKIE 65 *NEW*

Mozzarella, Parmigiano 24m, Creamy Sauce, Fried Egg, Chorizo Sausage, Asparagus & Onion Rings

QUATTRO STAGIONI 58

San Marzano DOP, Mozzarella, Wild Mushrooms, Smoked Ham, Kalamata Olives

PARMA 68

San Marzano DOP, Parmigiano 24m, Fresh Basil, Prosciutto di Parma, Parmesan Shavings, EVOO
Optional:

Extra White Truffle EVOO - \$5 Bds

TRIDENT 76

Mozzarella, Roasted Garlic Butter, Lobster, Cherry Tomatoes, Corn, Jalapeños, Ranch, Coriander

All Pizzas are now available in Gluten Free for an additional BDS \$7.

VEGAN CORNER

KOFTA 55

Jerk Mushrooms and Beyond Meat Kofta, Pickled Red Onion, Pineapple Relish, Fresh Herb Crème, Flat Bread

EGGPLANT TACO 48

Barbacoa Eggplant, Warm Corn Tortilla Shells, Red Onion and Cilantro Salsa, Vegan Chipotle Mayo, Toasted Almond Nuts

CURRY 56

Fragrant Coconut Curry of Vegetables and Chickpeas, Served with Poppadum, Local Fruit Chutney and Basmati Rice

GARDEN BURGER 50

Plant-Based 'Ground Beef', aioli, pickles, organic lettuce, caramelized onions, XO rum BBQ sauce, vegan cheese sauce

PASTA 58

Wild Mushrooms, Fresh Market Greens, Arrabbiata Sauce

*** POKE BOWL & CAESAR SALAD ***
can also be served as a vegan option



Kindly inform our team of any food restriction.

All Prices are Quoted in Barbados Dollars and include 17.5% VAT.
12.5% Service Charge will be added to your bill.
15% Service Charge will apply for parties with six guests and over.

SP Spicy | **GF** Gluten Free | **DY** Contains Dairy | **NT** Contains Nuts | **VG** Vegetarian

AVAILABLE:

SUNDAY - MONDAY, 11:30 AM - 5:00 PM
TUESDAY - SATURDAY, 11:30 AM - 3:00 PM

DESSERT

SORBET & GELATO SELECTION 22

Selection of locally made fruit sorbets
And gelato (by the scoop)

AFFOGATO 36

Served with a shot of hot espresso
Amaretto gelato, cocoa sponge,
Whipped cream & toasted almonds

CHOCOLATE BROWNIE 34

Topped with salted caramel sauce
Charred marshmallows, peanut butter
Praline

STRAWBERRY SHORT CAKE 34

Vanilla cake, fresh strawberries,
Topped with a chantilly cream

MINI PAVLOVAS 36

A meringue filled with fresh strawberry Curd,
topped with whipped cream and Fresh mint

APPLE STRUDEL 36

Topped with salted caramel ice-cream

CARROT CAKE 40

With cream cheese frosting
and a scoop of vanilla Gelato

Sunday Specials

SEAFOOD MEDLEY 145

Half Lobster Tail, Grilled Catch of the Day,
Garlic Butter Prawns with Loaded Baked Potato
& Garden Salad

ROAST 145

Roast Potatoes, Gravy, Yorkshire Pudding &
Seasonal Market Greens

Available every Sunday from 11:30 am - 3:00 pm