

APPETIZERS AND SOUP

BABY SHRIMPS COCKTAIL	9.75
Steamed Baby Shrimps, Iceberg Lettuce, Aurora and Louisiana Tangy Sauce	
FISH CAKES	10.75
Cod, Potato, Herbs, Crunchy Vegetables, Tartar Sauce, Tomato and Thyme Concasse	
SMOKED SALMON	11.75
Smoked Atlantic Salmon, Red Onion, Country Bread Croutons, Lemon Wedges, Celery Butter	
CALAMARI	9.75
Golden fried Calamari Rings, Spicy Tomato Dip	
PUFF PIZZA	10.75
Puff Pastry, Grape Tomatoes, Mozzarella, Charred Artichokes, Arugula, Basil Pesto	
MANGALITSA HAM	13.75
Iowa raised Mangalitsa cured Pork Ham with Mesclun Leaves, Champignon and Parmesan Salad	
CAPRESE	10.75
Fresh Mozzarella, Bermuda Tomatoes, Arugula, Basil, Oregano and Extra Virgin Olive oil	
BERMUDA FISH CHOWDER	10.25
Traditional Fish Soup laced with Bermuda Black Rum and Sherry Pepper	

BIG SALADS

CHICKEN MANGO SALAD	22.75
Cajun Chicken Breast Strips, Avocado, Mixed Greens, Melon, Mango, Strawberries, Grapes, Light Curry Dressing	
SALAD LYONNAISE	19.75
Poached Egg, Bacon, Shallots, Frisée Leaves, Croutons, Vinaigrette	
CAESAR SALAD	18.75
Classic Romaine Leaves, Parmesan Shavings, Croutons or with your choice of Grilled Cajun Chicken Breast or Prawns	22.75
YELLOWFIN NICOISE	24.75
Seared Tuna Steak, Green Beans, Potatoes, Boiled Eggs, Black Olives, Mesclun Leaves, Mustard Dressing	

MAIN COURSES

SPAGHETTI CACIO E PEPE	18.75
Pecorino Romano, Manchego and Parmesan Cheese, Cream, Black Peppercorns, All Spice	
FETTUCCHINE ALLA BOLOGNESE	18.75
Certified Angus Beef Ragout, cooked traditional style with Tomato Sauce, Parmesan Shavings, Italian Herbs	
ORECCHIETTE	19.75
Italian Sausage, Braised Shitake Mushrooms, Tomato Sauce, Veal "Sugo", Pecorino Cheese	
PENNE PASTA	20.75
Blue Crab Meat, Broccoli Rabe, Green Chili, Scallions, Grape Tomatoes	
LOCAL CATCH	29.75
Grilled Bermuda Line Fish, Aromatic Herbs Beurre Blanc, Sautéed Creamer Potatoes and Winter Vegetables	
MOULES FRITES	25.75
Rope Mussels in Cream, Thyme, Shallots and White Wine Sauce, French Fries	
PRAWNS Y CHORIZO	30.75
Sautéed Tiger Prawns with spicy Chorizo, Grape Tomatoes, Parsley, Kalamata Olives, Cannellini Beans, Toasted Bread Crumbs, Crushed Potatoes	
MAJOR "TAGLIATA"	29.75
Pan roasted Angus Beef Teres Major, Cous Cous and Grilled Vegetables Salad, Rosemary Sauce	
CARIBBEAN CHICKEN SUPREME	29.75
Free Range Murray's Farm Chicken Supreme in West Indian Marinade, Crushed Potatoes, Escovitch Vegetables	
NEW YORK STEAK	32.75
Grilled 10oz Certified Angus Beef Striploin, French Fries, Balsamic and Parmesan Salad, Béarnaise Sauce	

SANDWICHES, BURGERS AND EGGS

Burgers and sandwiches are served with homemade coleslaw and French fries

AMERICAN BURGER	17.75
6oz Angus Patty, Crispy Indiana Bacon, American Cheese, caramelized Onions, Lettuce, Tomato	
TURKEY RYE	16.75
Sliced, Honey glazed, roasted Turkey Breast, Jack Cheese, Lettuce, Tomato, Mustard Sauce, Rye Bread	
BOSTON SANDWICH	20.75
Bermuda Spiny Lobster, Mayonnaise, Lemon Juice, Cucumber, Romaine Leaves, Toasted Brioche Bread	
KAISER SPECK	17.75
Northern Italy Smoked Pork Ham, Antipasto Pickles Salad, Mayo, Brie Cheese, Lettuce, Kaiser Bun	
PROSCIUTTO E MOZZARELLA	17.75
Parma Ham, Fresh Mozzarella Cheese, Anchovy Paste, Baby Spinach Leaves, Butter, Country Bread	
PROVOLANZA	16.75
Melted Provolone Cheese, Grilled Vegetables, Basil Pesto, Balsamic Reduction, 12 Grain Loaf Bread	
FRITTATA	16.75
Open faced Italian Omelet, Zucchini, Onion, Potatoes, Herbs, Parmesan Cheese	
QUICHE	17.75
Spinach, Goat Cheese, Bacon filling, Asparagus and Manchego Salad, Ajoli Sauce	

DESSERTS

AMERICAN CHEESE PLATTER	16.00
Selection of the finest Cow, Sheep and Goat Cheese from United States served with Grapes, Walnuts, Honey, Crackers and Raisin Bread	
PORTSMOUTH ORANGE CAKE	12.00
Victorian layered Vanilla Sponge and Marinated Orange, Orange Butter Cream Frosting and Orange Compote	
HOT BROWNIE STACK	12.00
Vanilla Ice Cream, Chantilly Cream, Chocolate Shavings	
WHOOPIE PIE	12.00
Oreo style Chocolate Cake Sandwich, Vanilla Creamy Filling, Strawberry Ice Cream	
FRUIT SALAD	13.00
Strawberry and Cantaloupe served in a crispy Orange Tuille Basket, Lemon Sorbet	
SELECTION OF ICECREAM AND SORBET (TWO SCOOPS)	9.75
Vanilla, Chocolate, Strawberry, Rum and Raisins, Mango, Passion Fruit, Lemon, Mandarin	

Prices are subject to a 17% gratuity charge. For parties of 8 or more, additional 3% gratuity will be added