

# LUNCH MENU

## *Sushi & Sashimi\**

HIYASHI WAKAME 14  
seaweed salad, cucumber cup

CALIFORNIA MAKI 17  
inside out, cucumber, avocado,  
crabstick, sesame seeds

BREEZE ROLL 21  
spicy tuna, salmon, yellow tail,  
tempura fried

PHILLY 19  
cream cheese, avocado,  
smoked salmon, scallions

BERMUDA ROLL 21  
chopped spicy tuna, salmon,  
yellow tail, scallions

ELBOW ROLL 19  
spicy tuna, tempura crumbs,  
wasabi mayo, scallions

FRENCH KISS 20  
shrimp, avocado, mango,  
cucumber, crabstick

SASHIMI (4 pcs)  
TUNA 15  
SALMON 15  
YELLOW TAIL 16  
SHRIMP 15  
UNAGI (roasted eel) 16  
OCTOPUS 16

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NIGIRI (3 pcs)  
TUNA 16  
SALMON 16  
YELLOW TAIL 17  
SHRIMP 16  
UNAGI (roasted eel) 17  
OCTOPUS & TOBIKO 17

CRAZY MANILA 19  
spicy salmon, avocado,  
torched salmon, mayo

RAINBOW ROLL 22  
mango, avocado, shrimp, tuna,  
salmon, yellow tail

MAINE ROLL 25  
inside out, Maine lobster, avo,  
cucumber, salmon, yellow tail,  
torched mayo

GOLDEN ROLL 24  
inside out, roasted eel, cucumber,  
seaweed salad, avocado, mayo,  
salmon roe

MILANO ROLL 25  
inside out, mozzarella, tomato, avo,  
romaine, Parma ham, balsamic glaze

LAS VEGAS ROLL 24  
inside out, salmon, tuna, avo, roasted  
eel, sesame seeds, scallion, teriyaki,  
salmon roe 24

## *Salads & Bowls*

SASHIMI BOWL 30 \*  
yellowfin tuna, salmon, yellow tail, scallions, nori,  
red radish, wakame, togarashi egg, sushi rice,  
sesame seeds, soy sesame dressing

LEVANT BOWL (vg) 27  
couscous, falafel, hummus, tomato, kalamata olives,  
roasted butternut, yogurt-oregano-lemon dressing

HARVEST BOWL (vg)(gf)(n) 25  
quinoa, broccolini, kale, green beans, cucumber, corn,  
carrots, avocado, almonds, lemon-tahini dressing

ORCHARD BOWL (vg)(n) 27  
mango, banana, mix berries, topped with crunchy  
granola, coconut flakes, cocoa powder, peanut butter,  
coconut cream

CHICKEN MANGO "1992" (gf) 29  
baby spinach, roasted chicken, fresh fruit,  
avocado, light curry dressing

TUNA NICOISE (gf) 29  
seared yellowfin tuna, Boston lettuce, boiled egg,  
cherry tomatoes, blanched green beans,  
potatoes, kalamata olives, mustard dressing

CLASSIC CAESAR (v) 21  
Romaine leaves, parmesan shavings, garlic  
croutons, classic Caesar dressing

THE GREEK (v)(gf) 25  
lettuce, feta, bell peppers, cucumber, red onion,  
tomatoes, kalamata olives, oregano, lemon

THE BURGER 8oz 25  
Angus beef patty, brioche bun, tomato,  
cheddar cheese, lettuce, gherkins

FISH SANDWICH 30  
grilled local catch, toasted sourdough,  
tomato, onion, lettuce, tartar sauce

MR. REUBEN 26  
homemade corned beef brisket, rye bread,  
Swiss cheese, sauerkraut, Russian dressing

FALAFEL SHAWARMA (v) 25  
falafel, tomato, cucumber, hummus,  
garlic yogurt, chili sauce, mint, pickles

**BURGERS**  
**WRAPS**  
**SANDWICHES**

*All served with  
raisin coleslaw,  
and your choice of  
regular fries,  
sweet potato fries  
or house salad*

**GLUTEN FREE BREAD  
AVAILABLE**

SUMMER PO BOY 30  
crispy fried cajun calamari & shrimps,  
sub roll, remoulade sauce, tomato,  
Romaine lettuce, sriracha, lemon juice

TULUM WRAP 27  
Mexican spiced chicken, avocado,  
smoked chipotle aioli, jalapeno, cilantro,  
spinach, crumbled feta, pickled red onion

GARDEN BURGER (vg) 24  
house made plant-based patty, avocado,  
pickled red onions, tomato, vegan aioli

# LUNCH MENU

## *Breads*

BREAD BASKET  
butter  
7

CIABATTA  
with garlic butter  
9

COCCOLI  
(fried pizza dough)  
11

## *Appetizers*

COCONUT CEVICHE \* (n) 25  
local catch, coconut cream, toasted coconut flakes, basil, cilantro, mint, spicy tamarind dressing

YELLOWFIN TUNA TARTARE \* 26  
scallions, tomato, capers, arugula, oregano, lemon, crostini

BURRATA (v) 25  
marinated tomatoes, arugula pesto, kalamata olives, crouton

THAI SEAFOOD SALAD 30  
shrimp, octopus, calamari, mussels, local catch, nam jim dressing, mango, green beans, cucumber, scallions, cilantro, green curry mayo

BRUSCHETTA (vg) 17  
grilled sourdough, roasted cherry tomatoes, garlic, basil, balsamic reduction

GRILLED RADICCHIO (vg) (n) 18  
artichokes, crispy apple, almond flakes, romesco sauce

CRISPY FRIED CALAMARI 21  
kalamata olives, fried zucchini, mint, chili lime mayo

AVO ON TOAST (v) 19  
smashed avocado, feta, roasted cherry tomatoes, arugula, lime, toasted sourdough

CHARRED BROCCOLINI (vg) (n) 18  
chili, garlic, capers, sherry vinegar, pistachio, ciabatta

BERMUDA FISH CHOWDER 15  
black rum, sherry pepper sauce

## *Mains*

OCEAN HARVEST (gf)  
fresh local catch, roasted cherry tomatoes, basil, capers, lemon, crushed potatoes

\* 46 \*

SEARED ORGANIC SALMON (gf) (n)  
wild rice, green beans, yoghurt-feta-garlic dressing, almonds

\* 46 \*

ROAST JERK CHICKEN (gf)  
peas and rice, charred corn, mango-scallion salad, fried plantain

\* 42 \*

PASTA CRUDAIOLA (v) (n)  
casarecci, cherry tomatoes, feta, toasted pine nuts, basil, mint, arugula

\* 32 \*

SPAGO DI MARE  
spaghetti alla chitarra, mixed seafood, local fish, garlic, chili, parsley, white wine, cherry tomatoes, roasted "long hot", toasted oregano breadcrumbs

\* 44 \*

PASTA ORTOLANA (vegan)  
fusilli, artichokes, mushrooms, spinach, zucchini, green beans, herbs olive oil

\* 30 \*

add parmesan for a vegetarian option

GLUTEN FREE PASTA AVAILABLE

### PLEASE NOTE: 17% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

\* - raw food item    v - vegetarian    vg - vegan    gf - gluten free    n - contains nuts

Despite the best efforts and care of our kitchen, items on our menus may contain traces of allergens including, but not limited to: nuts, shellfish, soy, eggs, dairy and wheat. Please make your server aware of any intolerances or allergies, or ask for information on the ingredients in our dishes before placing your order.