



STARTERS

BREADED B.B.Q. CHICKEN WINGS | 15

Tossed in a Smoked B.B.Q Sauce, Toasted Sesame Seeds, Chopped Scallions

ORGANIC ARTISAN SALAD | 14

Mixed Greens, Dried Turkish Apricots, Cranberries, Grape Tomatoes, Pickled Red Onions, Crumbled Blue Danish with Honey Lime Mustard Dressing

BERMUDA FISH CHOWDER | 9

Black Rum, Outerbridge's Sherry Peppers

SOUP OF THE DAY | 8

Chef Creation Made Daily

SMOKED SALMON & CHILLED SHRIMP PLATTER | 18

Seaweed Salad, Avocado, Turmeric Stain Boiled Egg, Mango Horseradish Cocktail Sauce

CAESAR SALAD | 14

Romaine Lettuce Tossed with Cesar Dressing, Parmesan Shavings, Herb Croutons

CALAMARI | 16

Golden Fried Calamari Rings served with Spicy Marinara Sauce



MAIN COURSE

“DINGHY BURGER” | 20

Homemade Angus Beef Burger, Applewood Crispy Bacon, Onion Rings, Avocado Salsa, Lettuce & Tomato, Cheddar Cheese, On Brioche Bun, Choice of French Fries, Sweet Potato Fries or House Salad

FISH & CHIPS | 22

Beer Battered Codfish, Fries, Mushy Peas, Tartar Sauce

CODFISH CAKE IN A BUN | 18

Pan Roasted Codfish Cake served with locally made Banana Chutney, Lettuce & Tomato, Choice of French Fries, Sweet Potato Fries or House Salad

BEEF TACO SALAD | 18

Seasonal Ground Beef, Shredded Lettuce, Red Onions, Scallions, Tomatoes, Avocado, Corn Chips, Salsa & Sour Cream

PORK BABY SPARE RIBS | 25

Slow Roasted Hoisin Glazed Pork Ribs served with Mashed Potato, Onion Rings

LAMB SHANK | 35

Braised Lamb Shank, Whipped Potatoes & Chives, Steamed Asparagus, Red Wine Lamb Jus

PAN-ROASTED CATCH OF THE DAY | 35

Cauliflower Puree, fire roasted Bell Pepper Couscous, Asparagus, Citrus Beurre Blanc

GRILLED STRIPLOIN STEAK | 36

Sautéed Baby Spinach, Cremini Mushrooms, Whipped Potatoes, Barolo Red Wine Demi-Glace

SIDE ORDERS

French Fries, Sweet Potato Fries, Onion Rings or House Salad | 7