

Pool and Beach Bar

Fruits de Mer

GRAND PLATEAU

1.5 lb Whole Lobster, 2 King Crabs
8 Oysters, 8 Boiled Shrimp, 8 Clams,
8 Mussels, 2 Stone Crab Claws,
8 Blue Crab Claws
160.00
Four Person

PETIT PLATEAU

½ Lobster, 1 King Crab Claw,
4 Oysters, 4 Boiled Shrimp, 4 Clams,
4 Mussels, 1 Stone Crab Claw,
4 Blue Crab Claws
85.00
Two Person

HUITRES

½ doz 18 1 doz 34
Blue Points Fanny Bay
Malpeque Kumomoto

CREVETTES

½ doz Poached Shrimp
24.00

MOULES

Mussels à la Vinaigrette
18.00

PALOURDES

Clams à la Vinaigrette
25.00

SALADE DE HOMARD

Poached Lobster
Shaved Fennel and Orange Salad
35.00

Desserts

SOUPE DE FRUITS ROUGES

Red fruits steeped in Strawberry Jus
Pink Champagne
12.00

TARTE AU CITRON

Caramelized Myer Lemon Tart
10.00

TARTE TATIN

Classic Apple Tarte Tatin, Calvados Crème
Friache
10.00

PRUNEAUX

Warm D`agen Prunes with
Armagnac Parfait
12.00

CRÈME BRÛLÉE

Almond Crème Brulee
Roasted Rhubarb
10.00

FROMAGES

Domestic and Imported
Artisanal Cheeses
16.00

Appetizers

COQUILLES SAINT JAIQUES À LA PROVENCALE

Seared Scallops, Garlic, Parsley,
Tomato, Olive Oil
20.00

TARTARE DE BOEUF

Chopped Prime Tenderloin Capers, Parsley,
Shallots, Mustard, Tabasco
16.00

ARTICHAUT GRILLÉ

Wood Grilled Artichokes Garlic Aioli
12.50

CEVICHE DE LOUP DE MER

Sea Bass Ceviche Green Papaya
Key Lime, Tequila and Cilantro
22.00

SAUMON FUMÉ MAISON

Warm Smoked Salmon, Fingerling, Potato Salad
Caviar Crème Friache
25.00

ASSIETTE DE CHARCUTERIE

Prosciutto, Salami, Coppa, Pâté de Campagne
18.00 / 36.00

Soupe et Salade

CAPRESE

Vine Ripened Tomatoes,
Buffalo Mozzarella,
Olive Oil, and aged Balsamico
14.00

CAESAR

Romaine Hearts, Spanish Anchovies
Parmesan Vinaigrette
14.00

ANDALUSIAN GAZPACHO

Fresh Crab Crème Fraîche
16.00

SOUPE AU PISTOU

Young Vegetables and Fresh Herbs
Finished with Basil Pesto
10.00

Sandwiches

STEAK HACHÉ EN BRIOCHE

Grilled Black Angus Burger
Vermont Cheddar, Brioche Bun
18.00

WAGYU HOT DOG

Brioche Bun
18.00

COCHON ASADO EN BAGUETTE

Cuban Roast Pork, Sweet smoked
Piquillo Peppers, Swiss cheese and
Garlic Mayonnaise
18.00

BURRITO VÉGÉTARIEN

Tomato, Buffalo Mozzarella, Avocado
Spinach and Basil wrap
14.00

BLT EN CAMPAGNE

Roasted Chicken, Bacon, Tomato
Tarragon Mayonnaise, Bib Lettuce
18.00

Pizzas

MARGARITA

Tomato, Basil, Buffalo Mozzarella
and Olive Oil
8.00

CAPRICCIOSA

Mozzarella, Tomato, Mushroom
Artichoke, Prosciutto Di Parma,
Black Olives and Olive Oil
22.00

HOMARD

Lobster, Tomatoes, Artichokes Garlic,
Corn Buffalo,
Mozzarella and Basil
42.00

Entrees

BOUILLABAISSE

Snapper, Shrimp, Scallop,
Calamari and Clams Saffron,
Tomato & Herb Broth,
Rouille, Croutons
36.00

MOULES FRITES

Mussels Cooked with Curry, White Wine
Shallots, Herbs and Garlic
French Fries
28.00

BROCHETTE D'AGNEAU

Grilled Brochette of Lamb,
Preserved lemon and Cumin,
Taboule, Lemon Thyme Jus
35.00

LINGUINI

Swiss Chard, Goats Cheese
Artichokes Arugula and Olive oil
18.00

POMMES DE TERRE RÔTIÉS

Roasted Fingerling Potatoes,
Garlic, Thyme and Olive Oil

POMMES DE TERRE À LA CRÈME

New Potatoes à La Crème with Rosemary

FRITES

French Fries

TAGLIATELLES CARBONARA

Prosciutto, Olive Oil,
Parmigiano Reggiano and Shaved Truffles
32.00

STEAK FRITES

Grilled Angus Skirt Steak,
Argentine Chimichurri and French Fries
32.00

POULET RÔTI

Herb Roasted Chicken,
Asparagus, Wild Mushroom and Lentils
Jus Rosemary Beurre Noisette
25.00

POISSON DU JOUR

Grilled Daily Catch with
Nicoise Vegetables Lemon and Basil Vinaigrette

YELLOW TAIL SNAPPER 38.00

BLUE FIN TUNA 34.00

BRANZINO 38.00

MAHI MAHI 32.00

Sides

8.00

SALADE VERTE

Green Salad

HARICOTS AU BEURRE

Buttered Haricot Verte

AUBERGINE GRILLÉE A LA PROVENCALE

Grilled Eggplant Provençal

EXECUTIVE CHEF JONATHAN WRIGHT

SOUS CHEF GUILLAUME ROBIN

A SERVICE CHARGE OF 18% WILL BE ADDED TO ALL CHECKS

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.