



PORT O' CALL

DINNER MENU

Appetizers

BLACKENED KING PRAWN (GF) \$19.50
Grilled Sweet Melon and Cucumber Crème Fresh Emulsion

WATERCRESS SALAD (GF) \$14.50
Thinly Sliced Bermuda Onions, Aged Parmesan Shavings, Orange Segments

RAW VEGETABLE SALAD (V/GF) \$13.00
Yogurt Herb Dressing

CRISP ROMAINE HEARTS \$13.50
Grated Parmesan Cheese, Creamy Dressing

BERMUDA FISH CHOWDER (DF/GF) \$12.50
A Traditional Local Favorite,
Offered with a Drizzle of Sherry Pepper & Black Rum.

Entrees

PAN-FRIED RED SNAPPER (GF) \$33.00
Pumpkin Risotto, Winter Vegetables

BLACKENED TUNA & JUMBO PRAWN (DF/GF) \$37.00
Coconut & Ginger Rice

GARLIC BUTTER-BAKED LOBSTER TAIL 7oz \$42.00
Confit New Potato

BAKED FREE RANGE CHICKEN (GF) \$29.00
Roasted Potatoes, Grilled Vegetable, Chicken Gravy

FIRE-GRILLED NEW YORK STRIP LOIN (GF) \$35.00
Sautéed Oyster Mushroom, Truffle Potato Gratin

BAKED RACK OF LAMB \$37.00
Herb Mint Crust, Mashed Potatoes and Charred Cauliflower

BUTTERNUT SQUASH RAVIOLI (V) \$27.00
Tossed in Heirloom Cherry Tomato Concasse

SWEET POTATO GNOCCHI (V) \$27.00
Fresh Roasted Vegetables, Herb Pesto

Desserts

BATTER-FRIED GREEN APPLE RINGS
Dusted with Cinnamon, Raw Cane Sugar,
Whipped Cream, Caramel Sauce and Ice Cream

WARM CHOCOLATE BROWNIE
Coconut Ice Cream and Forest Berry Compote

BLACK RUM CHEESECAKE
Cinnamon & Ginger Macerated Loquats

FRESH BERRIES (GF)
Whipped Vanilla Cream

All Desserts \$14.50

DF - Dairy Free / GF - Gluten Free / V - Vegetarian
Please let us know of any allergy or dietary requirements.
All Prices are Subject to a 17% Gratuity.