



"The ocean is an amazing place...nothing makes me happier than diving deep into the sea, surrounded by the cities of fish, the jungles of seaweed, the intense blue. As you are sitting here, looking out over the water, I think you'll agree - the jewels that we have gathered for you will show you the best of what this other world has to offer!"

- CHEF JOSÉ ANDRÉS

OUR "BREAD & BUTTER"

Hush Puppies 8
corn bread fritters with honey butter
add trout roe 12

José's Cheddar Biscuits 5
first round is on us



SEAFOOD BAR

The ocean's bounty, both local and global



Ceviche Clasico 22
Fish of the Day
leche de tigre, sweet potatoes, red onion, corn, cilantro

Hamachi Tiradito 22
Japan
passion fruit, leche de tigre, avocado, pearl onion, corn, cilantro

Tuna Nikkei 30
Hawaii
soy-cured egg yolk, ponzu, puffed quinoa, avocado, jicama, red onion, furikake, plantain chips

Shrimp Cocktail 28
Louisiana cocktail sauce, tomato, avocado, radish

SEAFOOD PLATTER MP

a selection of ceviches, steamed mussels, fresh oysters, shrimp cocktail and a half lobster tail

OYSTERS

On the Half-Shell Half Dozen* 29 Dozen* 58
Ask your server for daily selection
cocktail sauce, shallot zinfandel vinegar, hot sauce, black pepper, lemon

CONCH

Representing the Bahamas' most precious treasure

Conch (pronounced "konk") is a tropical marine mollusk found throughout the waters of The Bahamas. Most common and beloved by Bahamians and travelers alike is the Queen conch. The firm white meat is enjoyed raw with citrus juices, steamed, deep fried, or added other dishes such as stews.

Scorched 16
ghost peppers, onions, radish, orange

Grilled 24
chimichurri sauce

Cracked 32
deep fried, tartar sauce

Tropical Salad 16
pineapple, mango, green pepper, tomato, onion

Fritter 12
liquid center

Cashless - debit and credit cards or room key only
All pricing subject to 10% VAT. A 10% gratuity is automatically added to all food & beverage checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Reef fish in The Bahamas including grouper may on rare occasion contain Ciguatera which can cause long or short term health problems in certain individuals. Ciguatera is a naturally occurring ocean toxin that cannot be eliminated by food preparation. Guests consuming raw or undercooked food items or reef fish assume all risks.



...SEA WHAT ELSE



APPETIZERS

Vermicelli Mac 'n' Cheese 14
add jumbo lump crab 26
add lobster MP

Mussels 32
Cape Cod, MA
lobster bisque, fennel, potatoes

Seafood Croquetas 20
béchamel fritter, Caribbean seafood

José's Mini Lobster Rolls 28/2
butter poached lobster, mayo espuma,
pickled celery, potato chips

Fried Fish Sliders 24/2
island slaw, potato chips

Fried Oysters 32
Old Bay aioli

Sautéed Shrimp Mojo Negro 24
shallots, arbol chile, poblano pepper, lime,
sweet aged black garlic

SOUPS & SALADS

Lobster Bisque 18
crème fraîche, butter croutons

Gazpacho Mary Randolph 4/shot 10/bowl
chilled, tomato, peppers, cucumber, croutons

Squash Soup 12
sweet pepper, squash, baby corn, bacon

Simple Green Salad 17
green goddess dressing, fresno chiles, pearl onions,
cherry tomatoes, avocado, lemon sherry vinaigrette

Robert Howard Cobb, 1937 17
romaine, bacon, avocado, tomato, blue cheese,
soft center boiled egg, scallion

Roasted Beet 17
horseradish yogurt, orange, sliced almonds, arugula

Kale and Citrus 17
sweet potato purée, cranberries, lemon,
marcona almonds

Caesar Cardini 17
romaine, butter croutons, Caesar dressing



SEAFOOD



Whole Grilled Lobster MP
lemon-dijon mustard, drawn butter

8 oz Mahi-Mahi 54
Caribbean
grilled over wood fire, black garlic mojo, pineapple,
chayote, jicama, diced apple

8 oz Branzino 54
Mediterranean
grilled over wood fire, roasted leeks, mussel-saffron cream,
tarragon oil

8 oz Scottish Salmon 48
Atlantic
passion fruit brown butter, josper roasted Brussels sprouts,
grapes, apricots, lemon air

Shrimp 'n' Grits 24
white corn grits, bell peppers, pearl onion, cajun spices

Crab Cakes 28
shaved brussel and carrot slaw, mustard seed dressing

Pulpo a la Gallega 36
from the Josper | papas canarias, alioli, pimentón

BAHAMIAN WHOLE FRIED FISH MP
Caribbean
calypso sauce, tartar sauce



MEAT



14 oz Prime Rib Eye Steak 80
Iowa, USA
josper roasted potatoes, house-made steak sauce
add half a lobster MP

14 oz Striploin, 21 Day Dry Aged 55
Iowa, USA
potato chips, rosemary mustard
add half a lobster MP

Jerk Chicken 29
Abaco, Bahamas
josper roasted, fingerling potatoes,
sweet corn, bell pepper



VEGETABLES



Grilled Asparagus 12
romesco sauce

Grilled Mushrooms 14
chimichurri sauce

Grilled Baby Carrots 12
roasted garlic yogurt, jerk seasoning

Twice Baked Potato 12
aged white cheddar, black pepper

Roasted Broccoli Rabe 12
Caesar dressing, butter croutons

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