

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

Seafood Sampler 98

King Crab, Mussels, Shrimp Cocktail, Ceviche, Conch Salad, Half Lobster Tail

Cobia Tiradito 22

Panama

passion fruit, leche de tigre, avocado, pearl onion, corn, cilantro

OYSTERS

On the Half-Shell

Half Dozen* 29 Dozen* 58

Ask your server for daily selection

cocktail sauce, zinfandel vinegar, hot sauce, black pepper, lemon

Rum Sour 32

aged rum, sour orange

MAINE LOBSTER

Asopao Rice Stew

Half * 48 Whole* 95

Please allow up to 45 minutes of preparation time

Puerto Rican soupy rice stew, half or whole lobster, ham, capers sauce

Whole Grilled Lobster 90

lemon-dijon mustard dressing

CONCH

Representing The Bahamas' most precious treasure

Scorched 16

sour, onions, radish, orange

Tropical Salad 16

pineapple, mango, green pepper, tomato, onion

Cracked 32

deep fried, tartar sauce

Hamachi Crudo 28

Japan

aji amarillo leche de tigre, pickled fresno chili, corn nuts

Shrimp Cocktail 28

Mexican Pacific Coast, Mexico

Louisiana cocktail sauce, tomato, avocado, radish

Tuna Tartare 30

Hawaii

egg yolk, mustard sauce, anchovies, parker house rolls

Fried 32

old bay aioli

Smoked 32

apple mignonette

Whole Fried Lobster 90

tartar sauce

On Ice

Half* 45 Whole* 90

rum calypso sauce, dijonnaise

Salad

Half* 45 Whole* 90

gem lettuce, citrus, creamy sesame dressing

Grilled 24

chimichurri sauce

Fritter 12

liquid center

Chowder 12

sweet pepper, potato, carrot, tender Bahamian conch

VEGETABLES

Brussels Sprouts 12

lemon pith purée, apricots, grapes

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 12

Caesar dressing, butter croutons

LARGER PLATES

MEAT

Grilled 16 oz Rib Eye, 21 Days Dry Aged 68

twice baked potato

with half a lobster 105

Grilled 14oz, 21 Day Aged Striploin 50

rosemary mustard

with half a lobster 95

Jerk Chicken 29

Abaco, The Bahamas

grilled over wood fire, potatoes, corn

Secreto Ibérico Bellota 75

Salamanca, Spain

Skirt steak from the legendary black-foot Ibérico

pigs from Spain. Served with mojo verde and

roasted peppers

Lion Fish

Market Price (Based on availability)

Caribbean Sea Spear-Fished

fried whole, tartar sauce

Lionfish outlive, out-eat and out-breed all other species, hurting the health of our oceans. As a fisherman and avid diver along with his family, Chef José Andrés is committed to hunting these invasive species, allowing the local aquatic life and coral reefs to flourish. A portion of proceeds from this dish will benefit The Atlantis Blue Project Foundation, an organization committed to marine conservation.

SEAFOOD

Scallops 36

Nantucket, New England

seared, Hawaiian hearts of palm, tamarind, caperberries, citrus

Caribbean Grouper 48

The Bahamas

grilled over wood fire, black garlic mojo, pineapple, chayote

Snapper 48

The Bahamas

grilled over wood fire, endive salad, marcona almonds, radish

Cobia Steak 12 oz 50

Panama

grilled over wood fire, green olive tapenade, caper berries, lemon

King Salmon 48

New Zealand

grilled over woodfire, passion fruit brown butter, hearts of palm, avocado

Crab Cake Sandwich 26

dijonnaise sauce, lettuce, tomatoes, straw potatoes

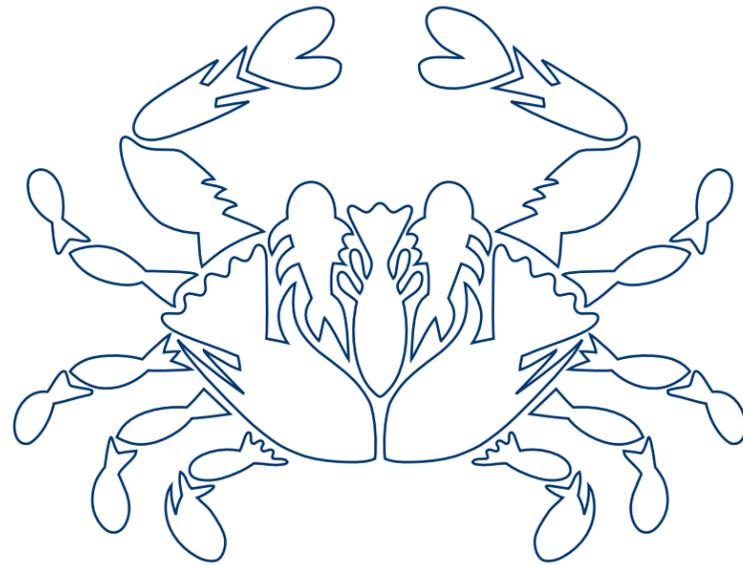
TASTING MENUS

A Taste of the Bahamas 85

The Fish Experience 100

José's Way 150

"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



APPETIZERS

Hush Puppies 14
corn bread fritters with honey butter
with trout roe 18

Vermicelli Mac 'n' Cheese 14
with jumbo lump crab 24
with ham and broccoli 18

Shrimp 'n' Grits 24
Anson Mills grits, bell peppers, pearl onion,
cajun spices

Shrimp with Garlic 24
black garlic mojo, polblano peppers, shallots

Crab Cake 22
coleslaw

Mussels
Cape Cod, MA
choice of preparation:
steamed with bay leaves 29
-or- lobster bisque, fennel, potatoes 32

Little Neck Clams 30
British Columbia
garlic, parsley, dry vermouth

José's Lobster Roll 28
butter poached lobster, mayo espuma,
pickled celery, straw potatoes

Robert Howard Cobb Salad, 1937 17
romaine, bacon, avocado, tomato,
blue cheese, soft center boiled egg, scallion
with trout roe 21

SALADS

Hearts of Palm Salad 17
tomato, tamarind dressing, avocado,
red onion, crispy quinoa

Kale Salad 17
crispy kale, squash-sweet potato purée,
cranberries, marcona almonds

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

Caesar Cardini Salad 17
romaine, butter croutons, Caesar dressing
with sautéed shrimp 25

SOUPS

Lobster Bisque 18
Bahamas
crème fraîche, butter croutons

Butternut Squash Soup 12
butternut squash, smoked bacon, crème fraîche
with seared scallops 18

Gazpacho Mary Randolph 10
chilled tomato, peppers and cucumber soup,
croutons
with shrimp 14