

## 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

## SALADS

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

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

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

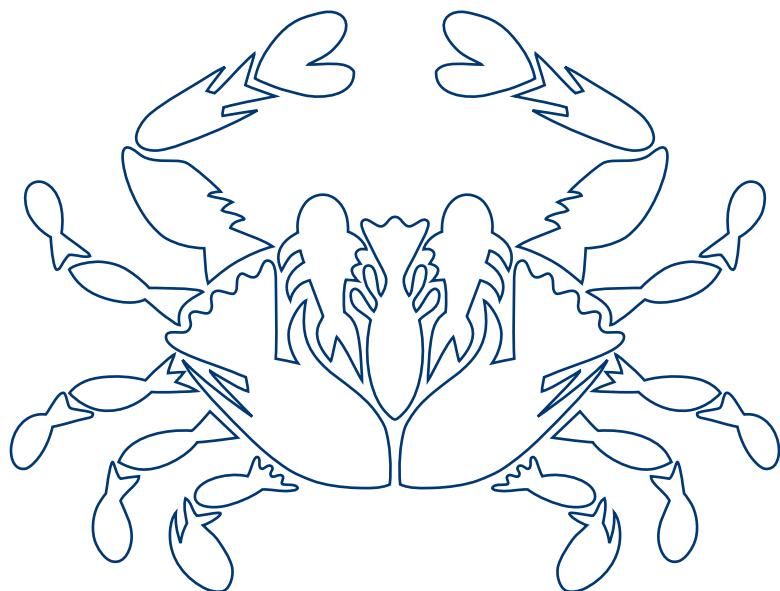
**Caesar Cardini Salad** 17  
bibb lettuce, butter croutons, Caesar dressing  
with sautéed shrimp 25  
with king crab 26

## SOUPS

**Lobster Bisque** 16  
*Maine*  
sour cream, butter croutons

**Corn Chowder** 10  
corn, red and green pepper  
with king crab 16

**Gazpacho Mary Randolph** 10  
chilled tomato, peppers and cucumber soup,  
croutons  
with shrimp 14  
with king crab 16



*"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*

## 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

King Crab 32

*Alaska*

rum calypso sauce

Cobia Tiradito 22

*Panama*

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

Shrimp Cocktail 28

*Mexican Pacific Coast, Mexico*

Louisiana cocktail sauce, tomato, avocado, red onion, radish

King Crab Cocktail 32

*Alaska*

Louisiana cocktail sauce, tomato, avocado, red onion, radish

Lion Fish Tiradito \$\$

*Caribbean Sea Spear-Fished*

passion fruit, leche de tigre, corn nuts, onion, 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

## BAHAMIAN ROCK LOBSTER

Maine Lobster when in season

Asopao Rice Stew

Half \* \$\$ Whole\* \$\$

Please allow up to 45 minutes of preparation time

Puerto Rican soupy rice stew, one whole lobster, ham, capers sauce

Whole Grilled Lobster 58

lemon-dijon mustard dressing

Whole Fried Lobster 58

tartar sauce

## CONCH

Representing The Bahamas' most precious treasure

Scorched 16

sour sauce, onions

Tropical Salad 16

pineapple, mango, green pepper, tomato, onion

Cracked 32

deep fried, tartar sauce

## APPETIZERS

Hush Puppies 14

corn bread fritters with honey butter with trout roe 18

Vermicelli Mac 'n' Cheese 14

with king crab 24  
with ham and broccoli 18

Shrimp 'n' Grits 24

Anson Mills grits, bell peppers, pearl onion, cajun spices

Crab Cake 22

coleslaw

### Mussels

*Cape Cod, MA*

choice of preparation:

steamed with bay leaves 29

-or- lobster bisque, fennel, potatoes 32

José's Lobster Roll 25

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 \$\$

## LARGER PLATES

### SEAFOOD

Scallops 36

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

Nassau Grouper 45

*The Bahamas*  
grilled over wood fire, black garlic mojo, pineapple, chayote

Hog Snapper 42

*The Bahamas*  
grilled over wood fire, endive salad, marcona almonds, radish

Crab Cake Sandwich 26

dijonnaise sauce, lettuce, tomatoes, straw potatoes

### MEAT

Grilled 16 oz Rib Eye, 21 Days Dry Aged 58

twice baked potato with half a lobster 87

Jerk Chicken 29

grilled over wood fire, potatoes, corn

Cobia Steak 38

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

### 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.