

## 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

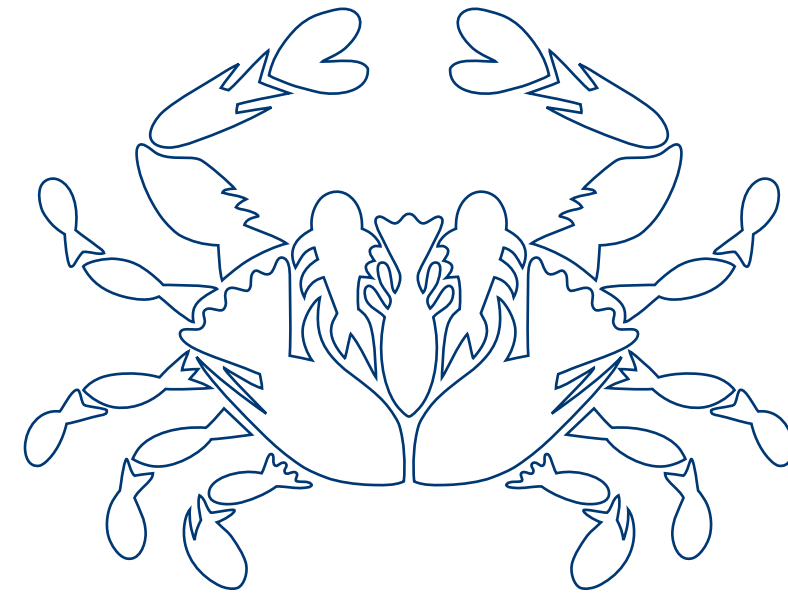
**Caesar Cardini Salad 17**  
bibb lettuce, butter croutons, Caesar dressing  
with sautéed shrimp 25  
with king crab 26

## 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

## Fried 32

tartar sauce

## Grilled 32

butter, mace

# 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

## On Ice

Half\* 29 Whole\* 58

rum calypso sauce, dijonaise

## Salad

Half\* 29 Whole\* 58

gem lettuce, citrus, creamy sesame dressing

# 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

## Grilled 24

chimichurri sauce

## Fritter 12

liquid center

# 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.*