



CRACKED CONCH

Cracked Conch Menu

Address: North West Point

Phone: (345) 945 5217

Cuisine: Caribbean Fusion

Many of the Chef's creations are naturally gluten-free, but almost all can be made gluten-free with just a small tweak or two.

Ask your server for recommendations.

SIMPLY CONCH

Conch Chowder	CI\$16
Red, white or enjoy a duo of both flavours, bacon, leeks, local peppers and coconut milk	
Cracked Conch	CI\$18
Pickled fennel and escovitch tartar sauce	
Conch Ceviche	CI\$18
Tomato, red onion, avocado, lime juice, cucumber and cilantro	

FRESH & CHILLED

Chef's Caesar Salad	CI\$15
Romaine, house pickles, shaved parmesan, chorizo bits and chili garlic toast	
Salad of the Day	CI\$18
Ask your server for the day's creation	
Tuna Crudo	CI\$18
Coconut lime vinaigrette, wasabi tuille, kafir lime sorbet and peppers	
House-Smoked Wahoo Tartare	CI\$20
Tomato cones, turmeric mayo, chili jam, bowfin caviar, champagne lavender jello	
Shrimp Cocktail	CI\$18
Boursin fritters, spiced watermelon, yuzu caviar, avocado vinaigrette, cocktail emulsion, bagel toast	

SMALL & SAVOURY

Lobster Bisque	CI\$18
Brioche crouton and lobster bites	
Spicy Grilled Octopus	CI\$22
Chorizo cannellini bean cassoulet, fresh orange, squid ink tuille, vinaigrette	
Baked Calamari Roll	CI\$18
Caribbean lobster stuffing, pineapple BBQ glaze, chorizo tomato fondue, basil oil, seeds, spiced aioli	
Short Rib Tortellini	CI\$18
Shiitake mushrooms, truffle parmesan cream and jus, beef marrow broth	

FROM THE SEA

Catch of the Day	CI\$38
Duck fat potato confit, ratatouille, local tomato starfruit chutney and turmeric beurre blanc	
Coconut Oil Poached Mahi Mahi	CI\$36
Pumpkin seed crumble, salt cod foam, chili garlic linguine, bowfin caviar, house spiced lentils and summer veggies	
Seared Local Snapper	CI\$36
Rice and beans polenta, callaloo and plantain fry up, mango tomato vinaigrette, sorrel jam, passionfruit and coconut consomme	
Wild Shrimp & Niman Ranch Pork Belly	CI\$38
Parsnip purée, lime bacon foam, green beans, arare rice bits and pomegranate pearls	
Seared Diver Scallops & Maine Lobster	CI\$48
Truffle cauliflower polenta, pancetta snow peas, meyer lemon caviar sauce	
Jumbo Crab Cake	CI\$42
Soft shell crab pakora, cassava coconut smash, apple and mango fennel slaw, oyster mango velouté, pine nutes and lemon purée	

FROM THE LAND

Free Range Roast Chicken	CI\$30
Port Salut mac and cheese with mushrooms, tempura baby squash, pickled wilted spinach, vindaloo jus	

Slow Cooked Duck

CI\$42

Duck confit wellington and slow cooked duck breast, green papaya and coconut Thai salad and cherry Madeira jus

VEGETARIAN CREATION

Ask your server for the Chef's vegetarian selection of the day v

CI\$28

15% service charge will be added to your final bill.

Last updated: Fri 22 Dec, 2023