



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

SIMPLY CONCH

Conch Chowder **CI\$18**

Red, white or enjoy a duo of both flavours, bacon, leeks, local peppers and coconut milk

Cracked Conch **CI\$18**

Pickled fennel, chili jam and escovitch tartar sauce

Conch Ceviche **CI\$18**

Tomato, red onion, avocado, lime juice, cilantro, avocado, lime and cucumber sorbet

FRESH & CHILLED

Salad of the Day **CI\$18**

Ceviche of the Day **CI\$18**

Chef's Caesar Salad **CI\$15**

Romaine, house pickles, shaved parmesan, chorizo bits and chili garlic toast

Tuna Crudo **CI\$18**

Coconut lime vinaigrette, peppers kafir lime sorbet and wasabi tuille

House-Smoked Wahoo Tartare **CI\$20**

Tomato cones, turmeric mayo, chili jam, bowfin caviar, champagne lavender jello

CC Sushi **CI\$26**

Conch fritter escovitch roll, cured salmon and nori maki, marinated conch sandwich, sesame crusted local tuna tataki, shrimp cocktail tempura

SMALL & SAVOURY

Lobster Bisque	CI\$18
Brioche crouton and lobster bites	
Slow Cooked Octopus	CI\$22
Carrot ginger puree, chimichurri, chorizo, chili jam, squid ink vinaigrette	
Baked Calamari Roll	CI\$18
Caribbean lobster stuffing, pineapple BBQ glaze, tomato fondue, basil oil, seeds, spiced aioli	
Short Rib Tortellini	CI\$18
Shiitake mushrooms, truffle parmesan cream, shaved truffles, bone marrow broth	

FROM THE SEA

Catch of the Day	CI\$38
Duck fat potato confit, ratatouille, tomato starfruit chutney and turmeric beurre blanc	
Coconut Oil Poached Mahi Mahi	CI\$36
Bacon wrapped kohlrabi, salt cod foam, winter veggies, tomato chutney, candied pine nuts, rice cracker	
Seared Local Snapper	CI\$36
Rice and beans polenta, callaloo and plantain fry up, mango tomato vinaigrette, sorrel jam, passionfruit and coconut veloute	
Chili Garlic Wild Shrimp	CI\$48
House made pumpkin fettuccine, wilted kale, shrimp and clam filo parcel, pumpkin seed dusting, feta crumble, tomato vinaigrette	
Crab Cake	CI\$42
Baby corn cassoulet, sweet corn puree, artichokes, spiced crispy baby corn, green beans, smoked heirloom tomato, blood orange beurre blanc	
East Coast Lobster Thermidor	CI\$68
Tapioca sweet pea risotto, carrot ginger puree, charred broccolini, crispy parma ham, pickled mustard seeds	
Diver Scallops & Iberico Jerk Pork Belly	CI\$48
Truffles, pickled, beet puree, bacon foam, chili garlic bok choy, tomato gam	

FROM THE LAND

Free Range Roast Chicken	CI\$30
Port Salut mac and cheese with mushrooms, chicken oyster, coq au vin, black eyes peas fricasse, sauce verde	

Slow Cooked Duck**CI\$38**

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

Niman Ranch Lamb Two Ways**CI\$46**

Smoked and braised belly, terrine celeriac fondant and puree, roganjosh jus, pomegranate, curry leaf oil, tzatziki

VEGETARIAN CREATION

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

CI\$28

15% service charge will be added to your final bill

Last updated: Wed 29 Jan, 2025