



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	
Smoked Wahoo Mille-Feuille	CI\$22
Mango and bok choy kimchi, sambal spiced dill aioli, conch bacon, onion marmalade, moringa powder	
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	
Chilli Garlic Calamari	CI\$18
Tabbouleh, creamy mustard sauce, conch bacon, basil seeds, crispy capers, lemon and basil vinaigrette, bowfin caviar, pomegranate pearls, herb oil	
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	
Seared Diver Scallops	CI\$68
Handmade spaghetti carbonara, mushy peas, yuzu and truffle vinaigrette, shaved truffles, Iberico bacon crumble, parmesan	
Crab Cakes	CI\$42
Baby corn cassoulet, sweet corn puree, artichokes, spiced crispy baby corn, green beans, smoked heirloom tomato, blood orange beurre blanc	
East Coast & Caribbean Lobster	CI\$76
Citrus butter-poached and bhagi-fried. Seasoning pepper mash, oyster mushroom steak, smoked pumpkin chiffon, broccolini, snow peas	
Harissa-grilled Shrimp & Niman Ranch Jerk Pork Belly	CI\$48
Shrimp potstickers, gai lan, apple compote, pumpkin seed crumble, lemongrass veloute	

FROM THE LAND

Roasted Organic Peri Peri Chicken**CI\$30**

Truffle mushroom and sweet pea risotto, gai lan, crispy local oyster mushroom, chicken jus

Slow Cooked Duck**CI\$38**

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

Dorper Lamb Three Ways**CI\$58**

Rack, Rib and Kebab. Five bean cassoulet, mint chimichurri, parsnip puree, avocado raita, pomegranate pearls, rosemary lamb jus

Chef's Choice Cut of the Week

Potato gratin, roast garlic, celeriac puree, carrots, asparagus and mushroom stroganoff, confit onion and foie gras jus. Add pan-seared foie gras for \$20 or butter poached East coast lobster for \$54

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: Mon 22 Dec, 2025