



RUM POINT CLUB

Menu

RUM POINT
GRAND CAYMAN

Address: Rum Point Club

Phone: (345) 947 9412

Cuisine: American & Island Inspired Cuisine

APPETIZERS

Mango Ceviche v Vegan GF	CI\$16
Avocado, cucumber, aji amarillo, red onion, green and red peppers, black sesame, yuca chips	
Mezcal Ceviche GF	CI\$17
Fresh fish, leche de tigre, cilantro, onion, corn, avocado cream, sweet potato	
Tuna Nikkei GF	CI\$18
Caramelized red onion, garlic chips, aji amarillo cream	
Mediterranean Dips	CI\$15
Chickpea and cauliflower hummus, labneh, green onion, pizza bread	
Conch Chowder GF	CI\$17
Conch, coconut milk, carrot, potato, sourdough toast	
Gambas Al Ajillo	CI\$18
Sauteed shrimp, olive oil, white wine, chili flakes, garlic, sourdough bread	
Oxtail Mac & Cheese	CI\$16
Oxtail, cheddar cheese sauce, scotch bonnet crumbs	
Conch Croquettes	CI\$16
Jerk mayonnaise, escabeche, watermelon radish, bonito flakes	
Patatas Bravas v GF	CI\$14
Potato pave, garlic lemon aioli, brava sauce	
Grilled Octopus	CI\$18
Fingerling potatoes, mojo picon, kalamata olives, chorizo fresco	

SALADS

Quinoa Poke GF

Tuna, avocado, edamame, mango, cucumber, radish, sweet chili mayonnaise

Caribbean Bowl

Quinoa, mixed beans, kale, celery, avocado, cherry tomato, cilantro, lime and cilantro vinaigrette

Mediterranean V

Roasted eggplant puree, parmesan, zucchini, cucumber, onions, arugula, feta cheese

Lobster & Shrimp

Mixed lettuce, mango, papaya, avocado, cucumber, passion fruit vinaigrette

MAINS

The Burger GF **CI\$20**

8oz CAB, brioche bun, crispy onions, bacon, cheddar cheese, grilled lettuce, pickles, cherry tomato BBQ sauce

Grilled Tenderloin GF **CI\$45**

CAB 6oz tenderloin, tartufata, char broccolini, potato pave, wine jus

Roasted Eggplant V GF **CI\$23**

Miso, cauliflower puree, tamarind glaze, hazelnut vinaigrette

Lamb & Hummus GF **CI\$30**

Braised lamb, chermoula, red wine sauce, pita bread

Surf & Turf GF **CI\$23**

5oz striploin, lobster tail, French beans, garlic butter, steak fries

Jerk Platter **CI\$29**

Smoke chicken, jerk pork, rice n' beans, coleslaw, grilled corn

Herb Crusted Mahi **CI\$32**

Yuca puree, jicama slaw, yogurt dressing, herb oil, fermented lemon and scotch bonnet sauce

Grilled Catch of the Day **CI\$30**

Local fillet, rice n' beans, escovitch, jerk mayo, roasted corn

The Rum Point Hot Pot **CI\$35**

Seasonal seafood, coconut, Thai curry broth, jasmin rice

FROM THE PIZZA OVEN

Prosciutto	CI\$19
Shaved parmesan, black olive, arugula, fresh mozzarella	
Fungi <input type="checkbox"/>	CI\$19
Truffle, artichoke, mozzarella, majada, arugula, parmesan chips	
Margherita <input type="checkbox"/>	CI\$16
Tomato, mozzarella, basil	
Grilled Chicken	CI\$18
Red onion, jalapeno, mushroom, rosemary, mozzarella	
Burrata & Prawn	CI\$20
Roasted cherry tomatoes, arugula, pesto	
Bianca	CI\$17
Bocconcini, pecorino, bacon, kalamata olives, carbonara sauce	
Zucchini Pizza <input type="checkbox"/>	CI\$17
Ricotta sauce, pecorino cheese, basil, pistachio	
Folded Pizza Sandwich	CI\$20
Burrata cream, arugula, mortadella pistachio, parmesan, balsamic	

DESSERT

Chocolate Mousse	CI\$11
Almond crumble, chocolate truffle, cacao crisp	
Cuatro Leches	CI\$11
Dulce de leche, mixed berries, basil chantilly cream	
Nutella Pizza	CI\$11
Nutella, banana, strawberry, white chocolate sauce, almond	
Sticky Toffee Pudding	CI\$11
Caramel, vanilla ice cream, graham cracker crumble	
Coconut Pannacota	CI\$11
Coconut milk, mango coulis, toasted coconut, white chocolate	

KIDS MENU

Chicken Tenders	CI\$14
French fries, honey mustard, ranch	
Kids Pizza	CI\$13
6-inch pizza, tomato sauce, mozzarella. Add pepperoni - \$3	
Cheeseburger	CI\$14
6oz CAB burger, cheddar cheese, fries	
Hot Dog	CI\$12
Beef hot dog, cheddar sauce, ketchup, mustard, fries	

SIDES

Chicken	CI\$7
Shrimp	CI\$11
Fries	CI\$7
Market Fish	CI\$11
Rice n' Beans	CI\$7
Brocollini	CI\$9

Last updated: Tue 04 Feb, 2025