

Cuisine: International Cuisine

Arugula, parmesan, garlic aioli, olive oil

SALADS & SOUPS

Soup of the Day **CI\$10** Made from locally-sourced ingredients Quinoa Bowl **CI\$11** Avocado, dried cranberries, roasted pumpkin, cashew, cucumber, tomato, corn, cilantro and citrus dressing. (Main-size portion available for \$16.50) Spinach and Goat Cheese Salad CI\$15.50 Fried goat cheese, roasted beets, orange segments and balsamic dressing Reef Salad **CI\$9** Mixed greens, strawberries, goat cheese, avocado, cashew nuts and citrus dressing. (Main-size portion available for \$15.50) Caesar Salad **CI\$8** Romaine lettuce, croutons and homemade caesar dressing. (Main-size portion available for \$12) **APPETIZERS** Ceviche of the Day CI\$14.50 Locally-caught fish **Lobster Bites** CI\$15 Sauteed spinach, green asparagus tips and thermidor sauce Chili Garlic Shrimp **CI\$16** Aged gruyere cheese gratin and grilled focaccia **Tuna Tartare CI\$17** Yellowfin tuna, avocado, shallots, soy ginger dressing **Smoked Beef Carpaccio CI\$17**

Herb-Crusted Wahoo Carpaccio	CI\$15.50
Mango lime salsa, edamame, pickled radish, garden greens, aged balsamic	
Crispy Fried Black Tiger Shrimp	CI\$16.50
Tossed in homemade sweet-sour sauce	
Parma Ham & Truffle Brie	CI\$16
Homemade brioche bread, local mango chutney and arugula	
Shrimp Cocktail	CI\$15.50
Homemade cocktail sauce	
Classic Escargot	CI\$14.50
Herb garlic butter and French baguette	
Crispy Octopus	CI\$17.50
Chimichurri, cannellini bean and tomato ragout	
SEAFOOD	
Sesame-Crusted Yellowfin Tuna	CI\$35
Wasabi mash potato, teriyaki- glazed cremini mushroom and chili garlic broccolini	
Local Red Snapper Florentine	CI\$32
Creamy spinach, roasted baby potatoes, wild mushrooms	
Local Blackened Mahi	CI\$30.50
Saffron Milanese risotto, grilled asparagus, local mango avocado salsa	
Steamed P.E.I Mussels	CI\$19.50
Tomato white wine broth, grilled focaccia	
MEAT	
Beef Tenderloin	CI\$48
Potato au gratin, grilled asparagus and green peppercorn sauce	
Herb-Crusted Lamb Chops	CI\$43.50
New Zealand lamb, truffle scallop potatoes, minted rosemary juice and roasted root vegetables	
NY Striploin	CI\$38.50
Smoky mashed potatoes, chimichurri, wild mushroom and grilled broccolini	

Organic Chicken Breast	CI\$27.50
Airline-cut chicken breast, truffle mushroom risotto, broccolini	
Chicken Marsala	CI\$25.50
Parmesan mashed potatoes, mushroom sauce, masala wine and garden vegetables	
VEGAN	
Mediterranean Vegetable Risotto vegan	CI\$17.50
Tomato coconut broth, grilled chili garlic broccolini	
Vegetable Taco Vegan	CI\$16.50
Soft-shell taco, fried plantain, avocado, black bean salsa, baby potato wedges and cilantro aioli	
Gnocchi Primavera vegan	CI\$17.50
Homemade potato gnocchi, seasonal vegetables, basil pesto and roasted walnuts	
Vegetable Tikka Masala vegan	CI\$19.50
With basmati rice and naan bread. Can make this dish non-vegan by adding: Shrimp \$8 / Mahi \$9 / C	hicken \$7
PASTA	
Seafood Linguine	CI\$28.50
Shrimp, mussels, lobster, scallops, garlic, fresh basil and spicy tomato broth	
Spaghetti Alle Vongole	CI\$25.50
Baby clams, garlic, white wine, tomato and Italian parsley	
Homemade Potato Gnocchi [□]	CI\$22.50
Four cheese sauce topped with roasted walnuts	
Alfredo Pasta	

Mushroom, parmesan, garlic cream sauce. Choose between: Lobster \$29 / Shrimp \$25.50 / Chicken \$23.50

DESSERTS

Chef Cheese Board CI\$15.50

A fine selection of cheeses, served with homemade fig jam, water crackers, candied walnut and fresh fruit

The Reef House Dessert	CI\$9
Warm chocolate chip cookie, homemade Tortuga rum and raisin ice cream	
Dolce de Leche Creme Brulee	CI\$9
With fresh berries	
Sticky Toffee Pudding	CI\$9
Caramel sauce and vanilla ice cream	
Blueberry Cheesecake	CI\$9
With crème anglaise	·
Chocolate Molten Lava Cake	CI\$9
Vanilla ice cream, fresh berries and caramel crumbs	5.40
Key Lime Pie	CI\$9
Meringue, lemon curd	Cips
	Olfo
Chocolate Bread Pudding	CI\$9
Vanilla ice cream	
Ice Cream by the Scoop	CI\$2.50
Chocolate, strawberry or vanilla	

Last updated: Wed 19 Feb, 2025