

VALENTINE'S MENU



AMUSE-BOUCHE

COCONUT SHRIMP

Spicy Tamarind Glaze



APPETIZERS

CALLALOO & LOBSTER BISQUE

Coconut Infused Soup,
Sautéed Callaloo,
Butter Poached
Lobster Salad



GRILLED OCTOPUS CARIBBEAN STYLE

Charred Octopus,
Smoked Tomato,
Avocado



CARIBBEAN TUNA TATAKI

Sesame-Seared
Yellowfin, Mango Ponzu,
Pickled Ginger,
Avocado Salsa



MAINS

PAN-SEARED SNAPPER

Roasted Plantains,
Cherry Tomato,
Passionfruit
Beurre Blanc



GRILLED LOBSTER TAIL

Cassava Mash,
Rainbow Carrot,
Garlic-Rum Butter
Sauce



HONEY GLAZE PORK RIBS

Slow-Cooked Baby
Back Ribs, Coconut Rice,
Jerk Infused BBQ Sauce



DESSERTS

WARM ANTIGUAN RUM CAKE

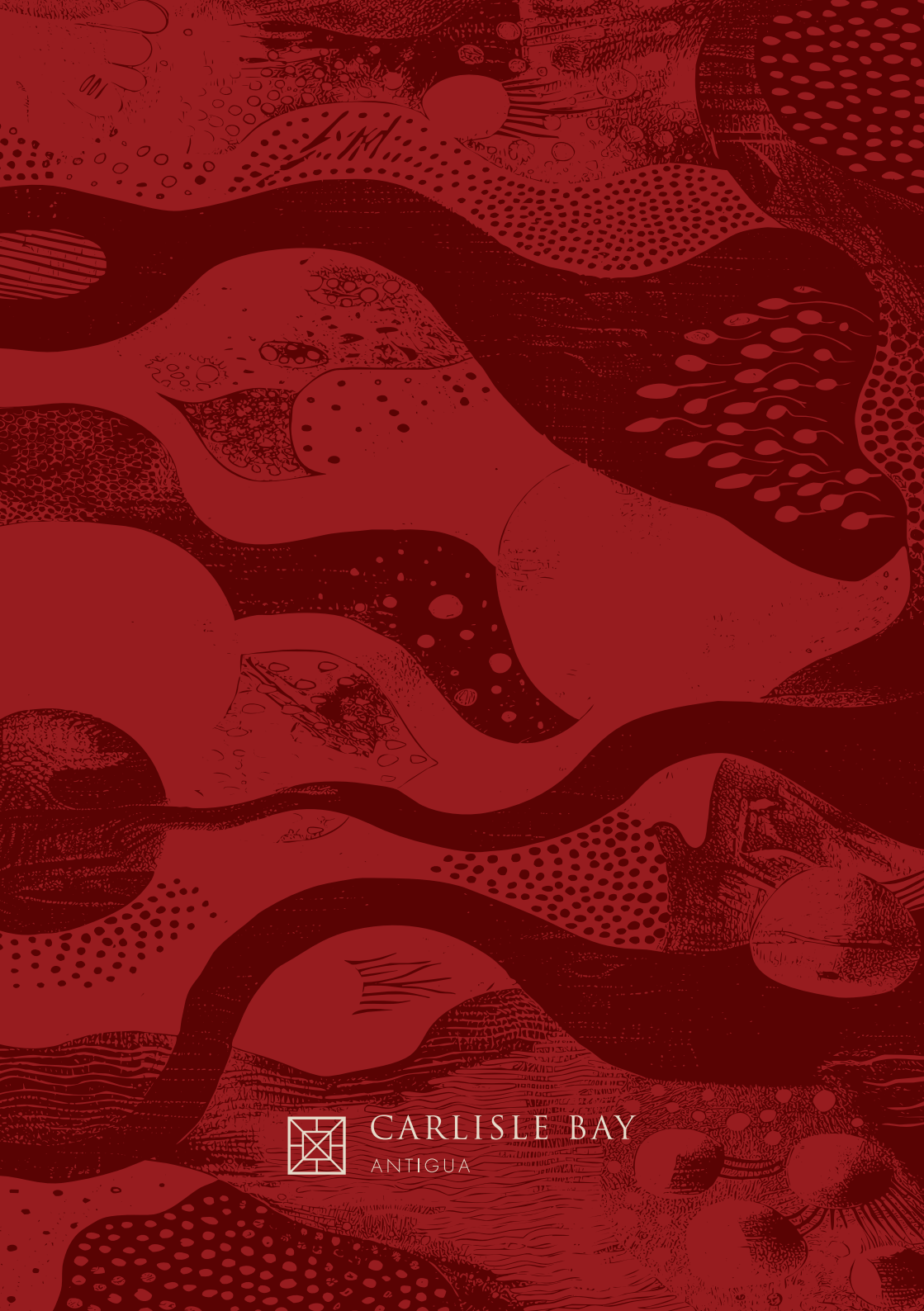
Vanilla Bean Ice Cream

STRAWBERRIES LOVE AFFAIR

Berries Pearls, Sorbet

GLUTEN FREE  NUT FREE  PORK  DAIRY FREE 
FISH/SHELLFISH  VEGETARIAN  SUSTAINABLY SOURCED 

Please inform one of our servers, should you have any food allergies or intolerance.
Prices are in US Dollars and subject to a 10% Service Charge and 17% Government Tax.



CARLISLE BAY
ANTIGUA