

The Classics

TROPICAL FRUIT PLATE 16 VG | GF
honeydew, cantaloupe, pineapple, orange, dragon fruit, mango

YOGURT PARFAIT 18 V | GF
greek yogurt, mango, coconut, pineapple, house-made granola

ACAI BOWL 18 VG | GF
acai sorbet, granola, pineapple, berries, coconut, dragon fruit, mango

B.Y.O OMELET 24 GF
choice of peppers, onions, spinach, mushrooms. bacon, sausage, turkey bacon, cheddar, mozzarella, breakfast potatoes

TWO EGGS 22 GF
eggs your way, breakfast potatoes, choice of bread and bacon, ham, or sausage.

BUTTERMILK PANCAKES 18
golden buttery pancakes, berry compote, powdered sugar, maple syrup

SMOKED SALMON 24
bagel, smoked salmon, herbed cream cheese, shallots, capers, lemon

Signature Dishes

AVOCADO TOAST 22 VG
sourdough, avocado purée, cherry tomato, pickled onion, radish, goat cheese

COQUITO FRENCH TOAST 24
deep fried texas toast brioche, coquito mix, whipped cream cheese, lemon preserves, matcha dust

ISLAND BENEDICT 28
crab cake, poached egg, chipotle hollandaise sauce, paprika, chives

Sides

APPLEWOOD BACON 10
TURKEY BACON 10
SAUSAGE 10
HAM 10
AVOCADO 10
BREAKFAST POTATOES 10
SLICED FRUIT 10

Bread & Pastries

SOURDOUGH TOAST 4
ENGLISH MUFFIN 4
CLASSIC CROISSANT 6
PAIN AU CHOCOLATE 6

Refreshing Juices

ORANGE JUICE 9
CRANBERRY JUICE 9
PINEAPPLE JUICE 9
APPLE JUICE 9
GRAPEFRUIT JUICE 9

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

TO ORDER BREAKFAST OR LUNCH, CALL EXT. 6515. TO ORDER DINNER, CALL EXT. 4180.

A $5 service fee will apply and gratuity is included. Menu and pricing are subject to change without notice. Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or dietary restrictions.

Morning Boost

HOT OR ICED COFFEE 4
regular or decaf

ESPRESSO 4
proudly serving illy coffee

HAUS LATTE 6
single shot of espresso, steamed milk, coconut syrup

BUOY COCOALISCOUS 5
hot chocolate

ICED COQUITO LATTE 8
Chef Joan's signature coquito, espresso, choice of milk

HOT TEA 5
earl grey, passion, zen, green, orange spice or lemon-ginger

BUOYCINO 6
single shot of espresso, vanilla syrup, steamed milk, foam, cinnamon sprinkle

MORNINGSTAR MOCHA 7
single espresso shot, steamed milk, chocolate syrup, cinnamon sprinkle

Classic Cocktails



MORNING MIMOSAS
Mionetto Prosecco 45, Veuve Clicquot 100, Veuve Clicquot Rosé 120
add juice +9: peach, passionfruit, guava, pineapple, orange, blueberry-pomegranate

BLOODY MARY 16
vodka, bloody mary mix, lemon

ESPRESSO MARTINI 17
vodka, coffee liqueur, espresso
add baileys +4

GREYHOUND 14
gin, grapefruit juice

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LUNCH
11:30AM - 5PM

Appetizers

GUAC THIS WAY 16 GF | VG
guacamole, malanga chips

FRIED KOREAN CHICKEN BITES 16
buttermilk chicken thighs, korean sauce, sesame seeds, green onions

GROUPER CEVICHE 20 GF
local grouper, red onion, peppers, cilantro, passion fruit, lemon, local root chips

MAHI BITES 20 GF
seared mahi, citrus aioli, local root chips

CHICKEN STRIPS 16
breaded chicken strips, french fries

Salads

add chicken, salmon or steak +16

CAESAR 18 V
romaine lettuce, focaccia croutons, parmesan cheese, caesar dressing

MIXED GREENS SALAD 18 V
artisan greens, cucumber, cherry tomato, red onions, carrots, croutons, goat cheese, passion fruit dressing

Sides 13

BROCCOLINI V | GF
YUCA FRIES V
MIXED GREENS SIDE SALAD V | GF
TRUFFLE FRENCH FRIES V | GF
SWEET PLANTAINS V | GF
YELLOW CARIBBEAN RICE V | GF

Specialty Dishes

SMASH BURGER 28
burger patty, caramelized onions, cheddar cheese, bibb lettuce, tomato, bacon, pickles, spicy mayo

SKIRT STEAK WRAP 24
skirt steak, mixed greens, roasted garlic aioli, caramelized onions, crispy malanga

TUNA POKE BOWL 24
poke tuna, sushi rice, edamame, seaweed salad, avocado, radish, carrots, spicy mayo

CARIBBEAN RICE BOWL 24 GF
chicken, rice, tostones, avocado, pickled onions, cherry tomatoes

CHICKEN SANDWICH 24
fried chicken thigh, lettuce, tomato, pickles, remoulade

FISH TACOS 20
blackened grouper filet, coleslaw, pickle onions, flour tortillas, cilantro aioli

Desserts 14

COCONUT CUSTARD V
RUM CAKE
JOHNNY CAKE WITH VANILLA ICE CREAM

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DINNER
5PM - 10PM

Appetizers

WOOD-FIRED PASSION PRAWNS 25 GF
local spice blend, grilled prawns, passion fruit glaze

FRIED KOREAN CHICKEN BITES 18
buttermilk chicken thighs, korean sauce, sesame seeds, green onions

CONCH FRITTERS 24
conch, chipotle remoulade, charred lemon

CARIBBEAN CRAB CAKE 29
jumbo lump crab, mayonnaise, dijon, old bay seasoning, mango salsa, cilantro aioli

GROUPER CEVICHE 20 GF
local grouper, red onion, peppers, cilantro, passion fruit, lemon, local root chips

MAHI BITES 20 GF
seared mahi, citrus aioli, local root chips

Salads

add chicken, salmon or steak +16

CAESAR 22 V
romaine lettuce, focaccia croutons, parmesan cheese, caesar dressing

MIXED GREENS SALAD 22 V
artisan greens, cucumber, cherry tomato, red onions, carrots, croutons, goat cheese, passion fruit dressing

TROPICAL Salad 22 V
arugula, mango, red onions, cherry tomato, walnuts, avocado, radish, mango dressing

Specialty Dishes

ATLANTIC SALMON GF 38
seared salmon filet, polenta, broccolini, lemon butter sauce

CHILLO FRITO 68
deboned whole fried snapper, onion mojo

SHORT RIB 42
braised short rib, yukon mash, crispy onions, oxtail jus

CHICKEN PELAU GF 32
jerk-marinated chicken thigh, rice, candied sweet plantains

CARIBBEAN VEGETABLE STIR-FRY VG 28
broccolini, onion, mushrooms, edamame, coconut curry, steamed white rice add chicken, steak, or salmon+16

BLACKENED SNAPPER GF 35
local snapper, dasheen purée, broccolini

STEAK FRITES 38
8 oz grilled skirt steak, truffle fries, chimichurri sauce

BUCATINI 32
shrimp, arrabiata sauce, mascarpone mousse, reggiano, lemon zest

Sides 13

BROCCOLINI V, GF
YUCA FRIES V
MIXED GREENS SIDE SALAD V, GF
TRUFFLE FRENCH FRIES V, GF
SWEET PLANTAINS V, GF
YELLOW CARIBBEAN RICE V, GF

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