

Soup, Salads & Appetizer Menu

Classic Bahamian Conch Chowder	\$12
<i>tender conch with local herbs, diced carrots-potato in a tomato base</i>	
Crispy Bahamian Lobster Spring Roll	\$20
<i>bahamian lobster with rice noodles with veggies and sweet chili sauce</i>	
Stone Crab Avocado & Mango Salad	\$24
<i>half avocado topped with local stone crab meat tossed with lime aioli topped with chipotle sauce</i>	
Roasted Beet Salad	\$16
<i>with bean sprouts, candied hazelnuts, fiji apples, orange segment, goat cheese with a sherry vinaigrette</i>	
Runaway Hill Caesar Salad	\$14
<i>with romaine, croutons, shaved parmesan and house caesar dressing</i>	
Fresh Cold Local Stone Crab Claws – 1lb	\$36
<i>(Seasonal ask your waiter) served with lemon wedge, key west & mustard sauce</i>	
Organic Local Arugula Salad	\$18
<i>organic arugula w/pomegranate seeds, avocado, shaved parmesan with raisin cider-honey vinaigrette</i>	
Rosemary Seared Scallops	\$24
<i>golden seared scallops on a base of butternut squash puree, asparagus & corn relish</i>	
Burrata Heirloom Tomato Caprese Salad	\$18
<i>with burrata cheese, basil pesto, cherry tomato, brown sugar balsamic reduction w/house grown sprouts</i>	

- Chef Krishna Higgs -

All menu items are subject to 7.5% VAT and 20% Staff Gratuity.
Thank you for not smoking on our property!

Entrée Menu

Chef's Special "Catch of the Day"	\$46
<i>local catch from "Sea to Pan"</i>	
Local Grouper in a Red Thai Coconut Curry	\$45
<i>with organic bok choy & steamed jasmine rice</i>	
Roasted Filet Certified Angus Beef	\$48
<i>with herb butter, broccolini & carrots and roasted duchess potato</i>	
Locally Caught Seafood Crepe	\$20 half/\$40 full
<i>stuffed with shrimp, stone crab meat, fish, herbs & spices topped with mornay sauce and broiled until golden</i>	
Spinach Ricotta Stuffed Shells	\$34
<i>house made marinara sauce topped with mozzarella & parmesan cheese</i>	
Stuffed Organic Supreme Chicken Breast	\$38
<i>three cheese, spinach, green beans, pan gravy and cream cheese mashed potatoes</i>	
Roasted Bahamian Lobster Tail in The Shell	\$45
<i>cream cheese chive mashed potato & asparagus</i>	
Spring Risotto	\$33
<i>asparagus, green peas & mushrooms, quinoa topped with shaved parmesan</i>	
Linguine Pomodoro	\$28
<i>fresh diced tomato in a light plum tomato sauce, basil and olive oil</i>	
Crispy Chicken Schnitzel	\$35
<i>breaded tenderized chicken breast, arugula, pear, parmesan cheese and dijon dressing</i>	

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Dessert Menu

DESSERT

Soft Hearted Chocolate Molten Cake **\$14**

soft center cake, berries, vanilla ice cream

Coconut Banana Cream Pie **\$15**

*banana infused pastry cream, mousse,
fresh bananas*

Balsamic Roasted Strawberries **\$12**

*fresh halved strawberries, black pepper,
balsamic vinegar, vanilla ice cream*

Classic Crème Brûlée **\$12**

caramelized sugar, fresh berries

Bread Pudding **\$15**

*vanilla ice cream, golden raisin,
banana rum sauce*

ICE CREAM

Vanilla or Chocolate **\$10**

TOPPINGS

Chocolate Syrup, Sprinkles, Caramel **\$2**

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Children's Dinner Menu

SERVED NIGHTLY FROM 6:00-6:45PM

Grilled Cheese and Ham	\$10
Corn Dog	\$12
Homemade Fish Fingers	\$16
Homemade Chicken Fingers	\$13
Penne Pasta <i>(choice of any sauce)</i> <i>alfredo / tomato sauce / butter</i>	\$10
Grilled Chicken Breast	\$19

ENTRÉES ARE SERVED WITH A CHOICE OF RICE, FRENCH
FRIES, MASHED POTATOES OR VEGETABLES

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CHILDREN'S MENU AVAILABLE FOR 12 YEARS AND UNDER.

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