

Soup, Salads & Appetizer Menu

Classic Bahamian Conch Chowder	GF	\$13
<i>Tender Conch with Local Herbs, Diced Carrots- Potato in a Tomato Broth</i>		
Crispy Bahamian Lobster Spring Roll		\$22
<i>Fresh Local Lobster, Green Cabbage, Carrots, Thin Rice Noodles hand wrapped and Lightly Fried</i>		
Local Stone Crab Avocado & Mango Salad	GF	\$28
<i>Fresh Crab Meat tossed in a Lime Aioli, on top of Lemon Aioli</i>		
Roasted Organic Local Beet Salad	GF	\$20
<i>Roasted Pistachio, Orange Slices & Goat Cheese Mousse w/ Orange Balsamic Dressing</i>		
Runaway Hill Caesar Salad	GF	\$12
<i>Chopped Romaine, Bacon, Shaved Parmesan, Croutons in a House Caesar Dressing</i>		
2 Fresh Cold Local Stone Crab Claws	GF	\$34
<i>(Seasonal ask your waiter) Served w/ Grainy Mustard Aioli & Lemon Wedge</i>		
Organic Local Arugula Salad	GF	\$20
<i>Local Arugula topped w/ Shaved Parmesan Served with Lemon Olive oil Dressing</i>		
Rosemary Seared Scallops	GF	\$24
<i>Seared Golden Scallops on a Base of Butternut Squash Puree, Mushroom & Corn Relish</i>		
Burrata Heirloom Tomato Caprese Salad	GF	\$22
<i>Served with Grilled Garlic Sour Dough-Bread, Fresh Local Tomato, Basil oil, and a Light Balsamic Reduction</i>		

- Chef Krishna Higgs -

All menu items are subject to 12% VAT and 20% Staff Gratuity.
Thank you for not smoking on our property!

Entrée Menu

Chef's Special "Catch of the Day"		\$48
<i>Local Catch from "Sea to Pan"</i>		
Local Grouper in a Red Thai Coconut Curry		\$48
<i>With Organic Bok Choy & Steamed Jasmine Rice</i>		
8oz Roasted Prime Steak Filet	GF	\$50
<i>Certified Angus Beef, Herb Butter, Broccolini & Carrots Crispy Fingerling Potatoes</i>		
Locally Caught Seafood Crepe		\$24 H/\$40 F
<i>Stuffed with Shrimp, Stone Crab Meat, Fresh Fish, Herbs and Spices topped with Mornay Sauce and Broiled until Golden</i>		
3 Manicotti Ricotta Stuffed Shells		\$30
<i>House Made Tomato Sauce topped with Mozzarella & Parmesan Cheese and Sprinkled with Fresh Parsley</i>		
Stuffed Organic Supreme Chicken Breast	GF	\$40
<i>Stuffed with Three cheese & Spinach, Topped with Creamy Pan Gravy & Diced Fresh Tomato, served with Green Beans & Cream Cheese Mashed Potatoes (Plain Grilled w/out Stuffing - \$34)</i>		
Roasted Bahamian Lobster Tail in The Shell	GF	\$48
<i>W/ Cream Cheese Mashed Potatoes, Garden Vegetables, Drawn Butter and Lemon Wedge</i>		
Spring Green Risotto		\$30
<i>W/ Green Peas, Shiitake Mushrooms and Spinach topped with Grated Parmesan Drizzled with White Truffle oil</i>		
Grilled French Cut Pork Chop		\$34
<i>w/ Herb Sweet Potato Mash & Broccolini</i>		
Fresh Tomato, Garlic, Basil and Linguine Pasta		\$24
<i>Fresh Diced Tomato in a Light Plum Tomato Sauce, Basil and Olive Oil. (Optional: Gluten Free Spaghetti) *Add Chicken \$9 - Add Shrimp \$11 - Add Half Grilled Lobster Tail \$24</i>		

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