



WHITE WINE

All wines are listed progressively from lightest to full-bodied

WHITE WINES BY THE GLASS

Allure Moscato | California Split 10
Slight effervescence, tropical fruit notes, bubbly

Pinot Grigio Caposaldo | Italy 8
Dry, crisp, vibrant texture and delicate aromas of white fruit and tropical fruit notes

Sauvignon Blanc 13 Celsius New Zealand 10
Citrus and ripe melon flavors balanced with a long crisp mineral finish

Chardonnay Sebastiani North Coast California 9
Aromas of yellow apple and ripe peach fruit

Rose Benziger | North Coast California 8.5
Slightly sweet, ripe peach and strawberry flavor Glass

WHITE WINES BY THE BOTTLE

Light-bodied with fruit and citrus notes

Blüfeld Sweet Riesling | Mosel, Germany 33

Conundrum White Blend | California 48

Caposaldo Pinot Grigio | Italy 29

Santa Margherita Pinot Grigio | Italy 58

Firesteed Pinot Gris | Washington 45

Medium-bodied with complexity and minerality

13 Celsius New Zealand Sauvignon Blanc Marlborough, New Zealand 37

Kim Crawford Sauvignon Blanc Marlborough, New Zealand 42

Full-bodied with good density and structure

Hidden Crush Chardonnay Central Coast, California 32

Benziger Chardonnay | Sonoma California 39

Sebastiani Chardonnay | North Coast California 33

Jordan Chardonnay | Russian River 90

Sonoma-Cutrer Chardonnay Russian River 54

Cakebread Chardonnay | Napa 104

Louis Jadot Pouilly-Fuissé | France 90

Rodney Strong Chalk Hill Chardonnay California 45

CHAMPAGNE

CHAMPAGNE & SPARKLING WINE

Martini & Rossi Asti Spumante | Italy 50

Bolla Prosecco | Italy 37

Domaine Chandon Brut | California 60

Perrier-Jouët Grand Brut | France 135

Piper-Heidsieck Extra Dry | France 135

Veuve Clicquot Rosé | France 195

Dom Pérignon Épernay | France 340

Louis Roedere Cristal | France 440

SMALL PLATES

GRILLED BRIE 12.5

Seasonal Berries | Tart Apples | Orange Marmalade | Crostini

SHRIMP COCKTAIL 15

Colossal Pink Shrimp | Spicy Bloody Mary Sauce | Lemon

CHARCUTERIE CHEESE BOARD 19

Parma Ham | Peppered Salami | Hot Capicola | Imported Bleu Cheese | Aged English Cheddar | Olives | Candied Nuts Dried and Fresh Fruit

SESAME SEARED TUNA 18

Seaweed Salad | Miso Dressing | Sriracha | Citrus Ponzu Pickled Ginger

CALAMARI FRITTI 13

Tender Squid Steak | Bell Peppers | Zucchini | Arabiatta

BAKED OYSTERS BERMUDA 18

Shrimp | Blue Crab | Cremini | Sherry Cream | Hollandaise Romano

SOUP AND SALAD

LOBSTER BISQUE 9

Sherry Cream | Chive Oil

SOUP DU JOUR 8

Ask about today's creation

BABY ICEBERG 12

House Smoked Bacon | Tomato Medley | Gorgonzola Bermuda Onion | Creamy Buttermilk Herb Dressing

CHICKEN CHOPPED 16

Romaine | Hard Boiled Egg | Tomato Medley | Bermuda Onion | House Smoked Bacon | Avocado | Roasted Shallot White Balsamic Dressing

HANDHELDS

10 OZ. FLAME GRILLED BURGER 15

Aged Beef | Sharp Cheddar | Mushrooms | Thick Cut Bacon | Buttery Brioche | Parmesan Fries

SHAVED STEAK CIABATTA 15

Seasoned Prime Rib | Balsamic Onion Jam | Brie | Creamy Horseradish | Artisan Bread | Parmesan Fries

SEAFOOD QUESADILLA 16

Blue Crab | Shrimp | Poblano Peppers | Blended Cotija Cheese | Mango Salsa | Lime Crema



LAND AND SEA

All entrees served with fresh vegetable and choice of one side dish. Add a house salad or Caesar 3

CARIBBEAN AIRLINE CHICKEN 19

Island Spiced Marinade | Pineapple Salsa

DOUBLE CUT PORK CHOP 26

Rosemary Maple Marinade | Apple Butter

SLOW ROASTED PRIME RIB OF BEEF

12 OZ. 24 | 14 OZ. 28

Herb Rub | Coarse Salt | Creamy Horesradish | Au Jus

12 OZ. NEW YORK STRIP 26

Peppercorn Herb Maitred Butter | Fried Onions

7 OZ. FILET MIGNON 30

Tasso Bearnaise | Fried Onions

GRILLED SALMON 21

Tangerine Cilantro Glaze | Citrus Salad

SEARED GROUPEL | MARKET PRICE

Blue Crab | Sun Dried Tomato Roasted Walnut Pesto
Chardonnay Cream

COQUILLES ST. JACQUES 28

Cold Water Scallops | Tarragon Mushroom Cream | Piped
Potato Gratinee

SHRIMP AND GRITS 26

Jumbo Pink Shrimp | Andouille | Tomato Medley | Garlic
Butter | Roasted Poblano Asiago Cheese Grits

BERMUDA'S CRAB CAKES 28

Cajun Remoulade | Pineapple Salsa

FRESH FISH | MARKET PRICE

Ask your server for today's chef creation

SIDE DISHES

SAUTEED SPINACH WITH GARLIC 4

BAKED POTATO 4

SEASONAL VEGETABLE OF THE DAY 4

BOURSIN WHIPPED POTATOES 4

PARMESAN FRIES 4

ISLAND RICE PILAF 4

SAUTEED MUSHROOMS 4

RED WINE

All wines are listed progressively from lightest to full-bodied

RED WINES BY THE GLASS

Pinot Noir Imagery | California 13
Aromas of bright strawberry and jammy fruit mingle with vanilla

Merlot McManis | California 9
Ripe plummy aromas with hints of dark chocolate, subtle herbs and black cherry

Cabernet Trapiche | Argentina 8
Supple tannins, aromas of cherry and rhubarb

RED WINES BY THE BOTTLE

Light-bodied with pronounced berry notes

Louis Jadot Beaujolais-Villages | France 45

Acacia Pinot Noir | Carneros 58

La Crema Pinot Noir | Monterey 54

Meiomi Pinot Noir | California 50

Erath Pinot Noir | Willamette Valley 48

Medium-bodied with moderate tannins and density

Ruffino Chianti Superiore | Italy 37

Trapiche Malbec | Mendoza, Argentina 33

McManis Merlot | California 29

Swanson Merlot | Oakville 85

Pull Merlot | Paso Robles 41

Boneshaker Zinfandel | Lodi 43

Morse Code Shiraz | Australia 42

Full-bodied with dense flavors and structure

St. Francis Red Blend | California 35

Saved Red Blend | California 59

Guenoc Cabernet Sauvignon
California 29

J Lohr 7 Oaks Cabernet Sauvignon
Paso Robles 45

B.R. Cohen Cabernet Sauvignon
North Coast 55

Merryvale Starmont Cabernet Sauvignon
Napa 60

Stag's Leap Wine Cellars "Artemis" 150
Cabernet Sauvignon | Napa

Franciscan Estate Cabernet Sauvignon
Napa 70

Ruffino "Modus" Super Tuscan | Italy 65

Jordan Cabernet Sauvignon
Alexander Valley 155

Silver Oak Cabernet Sauvignon
Alexander Valley 195

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any Allergies or Dietary needs at the time of order