



WHITE WINE

All wines are listed progressively from lightest to full-bodied

WHITE WINES BY THE GLASS

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| Allure Moscato California | Split 9 |
| Caposaldo Pinot Grigio Italy | 7 |
| Yealands Sauvignon Blanc New Zealand | 9 |
| Benziger Chardonnay Sonoma California | 8 |

WHITE WINES BY THE BOTTLE

Light-bodied with fruit and citrus notes

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| blüfeld Sweet Riesling Mosel, Germany | 28 |
| Conundrum White Blend California | 48 |
| Caposaldo Pinot Grigio Italy | 28 |
| Santa Margherita Pinot Grigio Italy | 58 |
| Firesteed Pinot Gris Washington | 40 |

Medium-bodied with complexity and minerality

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| Yealands Sauvignon Blanc Marlborough, New Zealand | 36 |
| Kim Crawford Sauvignon Blanc Marlborough, New Zealand | 39 |

Full-bodied with good density and structure

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| Hidden Crush Chardonnay Central Coast, California | 32 |
| Benziger Chardonnay Sonoma California | 36 |
| Sebastiani Chardonnay North Coast California | 32 |
| Jordan Chardonnay Russian River | 90 |
| Sonoma-Cutrer Chardonnay Russian River | 49 |
| Cakebread Chardonnay Napa | 99 |
| Louis Jadot Pouilly-Fuissé France | 85 |
| Rodney Strong Chalk Hill Chardonnay California | 40 |

CHAMPAGNE

CHAMPAGNE & SPARKLING WINE

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| Martini & Rossi Asti Spumante Italy | 45 |
| Bolla Prosecco Italy | 32 |
| Domaine Chandon Brut California | 55 |
| Perrier-Jouët Grand Brut France | 130 |
| Piper-Heidsieck Extra Dry France | 130 |
| Veuve Clicquot Rosé France | 190 |
| Dom Pérignon Épernay France | 325 |
| Louis Roedere Cristal France | 440 |

BEGINNINGS

- GRILLED BRIE** 9
orange marmalade | granny smith apples | crostini
- GF SHRIMP COCKTAIL** 12
jumbo Key West pink shrimp | spicy cocktail sauce
- KING SALMON POKE** 10
avocado | soy | sesame | ginger | taro | seaweed salad
- FRIED OYSTERS** 9
corn meal dusted | sweet smokey jalapeño jam
Napa slaw
- LOBSTER "ESCARGOT"** 16
crimini mushrooms | herb garlic butter | crusty bread
- GF TANDOORI CHICKEN** 11
sugar cane skewer | mango chutney | fresh coriander
nappa slaw

SOUP AND SALAD

- LOBSTER BISQUE** 7 **FRENCH ONION** 6
- GF KALE AND ROAST BEET SALAD** 9
jewel heirloom tomatoes | goat cheese | citrus vinaigrette
- GF BABY ICEBERG "BLT"** 8
house smoked bacon | grape tomatoes
bleu cheese crumbles | buttermilk vinaigrette
- GRILLED CAESAR** 6
grilled romaine spears | cracked black pepper
shaved parmesan | herb croutons

HANDHELDS

- CHICKEN AND GOAT CHEESE FLAT BREAD** 14
peaches | spinach | goat cheese | bacon
caramelized onions
- 10 oz. FLAME GRILLED BURGER** 15
aged cheddar | house smoked bacon
sautéed mushrooms | parmesan fries
- GROUPE TACOS** 18
crispy fried grouper | green cabbage | cheddar jack
fresh cilantro | pico di gallo | poblano ranch | parmesan
fries

LAND

- GF BEER BRAISED PORK SHANK** 19
cheddar grits | garlic swiss chard | braising jus
- GF 12 OZ. NEW YORK STRIP** 27
boursin whipped potato | smoked bacon and Brussels
sprouts | three peppercorn sauce
- 7 OZ. PETITE FILET MIGNON** 29
boursin whipped potato | garlic swiss chard | crispy onion
red wine reduction
- GF CARRIBBEAN CHICKEN BREAST** 17
island rice | seasonal vegetable | pineapple relish
allspice | garlic | jalapeño | ginger | lime



HOUSE SPECIALTIES

BBQ BACON WRAPPED SHRIMP 18
cheddar grits | smoked bacon and Brussels sprouts
red eye gravy

BERMUDAS SEAFOOD TRIO 19
broiled flounder | shrimp skewers | crab cake
island rice | Napa slaw

CAPTAIN'S PLATTER 32
fresh catch of the day | fried oysters | gulf shrimp
sea scallops | island rice | Napa slaw

GF SEA SALT CRUSTED PRIME RIB 12 oz. 23 | 14 oz. 26
boursin whipped potato | creamy horseradish
herb au jus

GF HOUSE SMOKED ST. LOUIS RIBS half rack 19 | full rack 28
sweet smokey bbq | smoked bacon and Brussels sprouts
Napa slaw

GF SNOW CRAB LEGS
island rice | Napa slaw | drawn butter | spicy cocktail
sauce

1 pound Market price | **2 pounds** Market price

CATCHES

GF PAN ROASTED KING SALMON 19
island rice | grilled lime | curry tomato ragout

MISO SEARED SWORDFISH 30
vegetable stir fry | coconut emulsion | island rice

GF BLUE CRAB CRUSTED GULF GROUPER 25
boursin whipped potatoes | seasonal vegetable
herb citrus butter

GF CAJUN CHARRED MAHI MAHI 22
island rice | seasonal vegetable | tropical fruit relish

Add small garden salad or cup of soup to any entrée 2.50

SIDES

GARLIC SWISS CHARD 5

SEASONAL VEGETABLE 5

VEGETABLE STIR FRY 5

BOURSIN WHIPPED POTATOES 4

PARMESAN FRIES 4

ISLAND RICE 4

FOREST MUSHROOMS 6

SMOKED BACON AND BRUSSELS SPROUTS 7

CHEDDAR GRITS 4

GF Indicates items that may be prepared Gluten Free.
Please let your server know of your request.

RED WINE

All wines are listed progressively from lightest
to full-bodied

RED WINES BY THE GLASS

Meiomi Pinot Noir | California 12

BV Costal Estates Merlot | California 7

Guenoc Cabernet Sauvignon
California 7

Trapiche Malbec | Mendoza, Argentina 8

RED WINES BY THE BOTTLE

Light-bodied with pronounced berry notes

Louis Jadot Beaujolais-Villages | France 39

Acacia Pinot Noir | Carneros 58

La Crema Pinot Noir | Monterey 49

Meiomi Pinot Noir | California 48

Erath Pinot Noir | Willamette Valley 48

*Medium-bodied with moderate tannins
and density*

Ruffino Chianti Superiore | Italy 32

Trapiche Malbec | Mendoza, Argentina 32

BV Costal Estates Merlot | California 28

Swanson Merlot | Oakville 85

Pull Merlot | Paso Robles 36

Boneshaker Zinfandel | Lodi 31

Morse Code Shiraz | Australia 46

Full-bodied with dense flavors and structure

St. Francis Red Blend | California 30

Saved Red Blend | California 59

Guenoc Cabernet Sauvignon
California 28

J Lohr 7 Oaks Cabernet Sauvignon
Paso Robles 39

B.R. Cohen Cabernet Sauvignon
North Coast 49

Merryvale Starmont Cabernet Sauvignon
Napa 55

Stag's Leap Wine Cellars "Artemis" 145
Cabernet Sauvignon | Napa

Franciscan Estate Cabernet Sauvignon
Napa 65

Ruffino "Modus" Super Tuscan | Italy 60

Jordan Cabernet Sauvignon
Alexander Valley 150

Silver Oak Cabernet Sauvignon
Alexander Valley 190