



## WHITE WINE

All wines are listed progressively from lightest to full-bodied

### WHITE WINES BY THE GLASS

<b>Allure</b> Moscato   California	Split 10
<b>Caposaldo</b> Pinot Grigio   Italy	8
<b>Yealands</b> Sauvignon Blanc   New Zealand	10
<b>Benziger</b> Chardonnay   Sonoma California	9

### WHITE WINES BY THE BOTTLE

*Light-bodied with fruit and citrus notes*

<b>blüfeld</b> Sweet Riesling   Mosel, Germany	33
<b>Conundrum</b> White Blend   California	48
<b>Caposaldo</b> Pinot Grigio   Italy	29
<b>Santa Margherita</b> Pinot Grigio   Italy	58
<b>Firesteed</b> Pinot Gris   Washington	45

*Medium-bodied with complexity and minerality*

<b>Yealands</b> Sauvignon Blanc Marlborough, New Zealand	37
<b>Kim Crawford</b> Sauvignon Blanc Marlborough, New Zealand	42

*Full-bodied with good density and structure*

<b>Hidden Crush</b> Chardonnay Central Coast, California	32
<b>Benziger</b> Chardonnay   Sonoma California	39
<b>Sebastiani</b> Chardonnay   North Coast California	33
<b>Jordan</b> Chardonnay   Russian River	90
<b>Sonoma-Cutrer</b> Chardonnay Russian River	54
<b>Cakebread</b> Chardonnay   Napa	104
<b>Louis Jadot</b> Pouilly-Fuissé   France	90
<b>Rodney Strong Chalk Hill</b> Chardonnay California	45

## CHAMPAGNE

### CHAMPAGNE & SPARKLING WINE

<b>Martini &amp; Rossi</b> Asti Spumante   Italy	50
<b>Bolla</b> Prosecco   Italy	37
<b>Domaine Chandon</b> Brut   California	60
<b>Perrier-Jouët</b> Grand Brut   France	135
<b>Piper-Heidsieck</b> Extra Dry   France	135
<b>Veuve Clicquot</b> Rosé   France	195
<b>Dom Pérignon</b> Épernay   France	340
<b>Louis Roedere</b> Cristal   France	440

## SMALL PLATES

### GRILLED BRIE 9.95

orange marmalade | granny smith apples | crostini

### GF SHRIMP COCKTAIL 13

jumbo Key West pink shrimp | spicy cocktail sauce

### CHARCUTERIE CHEESE BOARD 19

parma ham | dry salame | aged English cheddar | Danish bleu | olives | candied nuts | dried and fresh fruits

### SEARED TUNA 17

seaweed salad | miso dressing | sesame seeds | Sriracha ponzu | pickled ginger

### TANDOORI CHICKEN FLATBREAD 15

mango chutney | cilantro | shaved red onion | arugula

### LOBSTER "ESCARGOT" 17

crimini mushrooms | herb garlic butter | crusty bread

### FLORIDA CRAB CAKES 12.25

green onion aioli | fresh lemon

## SOUP AND SALAD

### LOBSTER BISQUE 8.95

cream | brandy | pastry twist

### FRENCH ONION 6

caramelized onions | fresh thyme | sherry | gruyere crouton

### ICEBERG "BLT" 6

house smoked bacon | grape tomatoes  
bleu cheese crumbles | buttermilk vinaigrette  
herb croutons

### CLASSIC CAESAR 6

romaine lettuce | cracked black pepper  
shaved parmesan | herb croutons

## HANDHELDS

### 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

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



## LAND AND SEA

All entrees are served with choice of one side dish

### GF CARRIBBEAN CHICKEN BREAST 17

allspice | garlic | jalapeño | ginger | lime | pineapple relish

### GF SEA SALT CRUSTED PRIME RIB 12 oz. 23 | 14 oz. 26

creamy horseradish | herb au jus

### BERMUDAS MIXED GRILL 26

tandoori chicken | jalapeño smoked sausage | BBQ smoked ribs

### GF 12 OZ. NEW YORK STRIP 25

brandy peppercorn

### GF 7 OZ. PETITE FILET MIGNON 29

classic bearnaise

### TURN YOUR STEAK INTO AN OSCAR

Add crab and asparagus 9

Add 5 oz. lobster tail 17

### COCONUT SHRIMP 19

sweet Thai chili | pineapple dipping sauce

### BERMUDAS SEAFOOD TRIO 24

catch of the day | shrimp scampi | crab cake

### GF PAN ROASTED KING SALMON 19

maple Dijon glaze | pomegranate reduction | pea tendrils

### GF CRAB CRUST GULF GROUPER 25

herb citrus buerre blanc | frizzled leeks

### GF CAJUN CHARRED SWORDFISH 22

corn salsa | avocado | blistered grape tomatoes

### GF SNOW CRAB LEGS

drawn butter | spicy cocktail sauce

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

## SIDE DISHES

### SAUTEED SPINACH WITH GARLIC & SEA SALT 4

### BAKED POTATO 4

### SEASONAL VEGETABLE OF THE DAY 4

### BOURSIN WHIPPED POTATOES 4

### PARMESAN FRIES 4

### ISLAND COCONUT RICE 4

### SAUTEED MUSHROOMS 4

## RED WINE

All wines are listed progressively from lightest to full-bodied

### RED WINES BY THE GLASS

**Meiomi** Pinot Noir | California 13

**BV Costal Estates** Merlot | California 8

**Guenoc** Cabernet Sauvignon  
California 8

**Trapiche** Malbec | Mendoza, Argentina 9

### 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

**BV Costal Estates** 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"**  
Cabernet Sauvignon | Napa 150

**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