

SOUP & SALADS

THE ONE & ONLY BERMUDA FISH CHOWDER \$14 Gosling's dark rum & Outerbridge sherry pepper vinegar

SOUP DU JOUR \$14 Chef's daily inspiration

- Jillie

FATTOUSH SALAD \$17 Chopped Romaine lettuce, beefsteak tomato, cucumber, pita chips

CAESAR SALAD \$19
Garlic croutons, shaved Parmesan & lemon wedge

Add a protein:
Grilled chicken \$8
Shrimp \$15
Salmon \$20

STARTERS

FRIED CALAMARI \$20 Served with citrus mayonnaise

ATLANTIC SALMON ON TOAST \$21
Atlantic salmon salad on garlic toast, fennel, walnut & orange marmalade

ANTIPASTO PLATTER \$19 Grilled peppers, asparagus, prosciutto, baby arugula & shaved Parmesan

SO JULE

ZAALOUK \$17 Roasted eggplant & tomato, garnished with preserved lemon & coriander

DIP TRIO \$17
Hummus, artichoke, tzatziki with fresh pita bread

ALBONDIGAS IN SPANISH TOMATO SAUCE \$20
Beef meatballs cooked in tomato sauce served with toasted sourdough

🦜 Vegan option available 🕝

Gluten-free option available

Our meals are prepared fresh with care, using the finest ingredients. If you or anyone in your group has allergies or dietary restrictions, please let your server know before ordering. We'll do our best to accommodate you.

For your convenience, a 17% gratuity will be added to your bill.

ENTRÉES

- BEEF PICANHA \$45
 Yukon gold mash potato, onion compote, cherry tomato & olive with spicy coriander sauce
- GROTTO BAY SPECIAL BLEND C.A.B BURGER \$28 Cheddar cheese & side of feta mayonnaise
- SHISH KEBAB \$42
 Grilled lamb skewer served with peppers & mushrooms, pita bread & tzatziki
- HALF ROAST CHICKEN SOUVLAKI STYLE \$37
 Pita bread, tzatziki sauce, butternut squash, cherry tomato & grilled Meyer lemon
- PAN SEARED BRONZINI FILLET \$38 Herb & garlic, roasted tomato & orzo
- RED SNAPPER \$39
 Roasted carrot hummus, grilled peppers with Greek olives & pine nuts

STUFFED CALAMARI WITH PROSCUITTO & MANCHEGO CHEESE \$40 Char grilled tomato sauce & linguini pasta

- WILD BLACK MUSSELS \$40
 Spicy chorizo, sweet cherry tomato with grilled baguette
- 12" GROTTO BAY PINSA ROMANA \$26 Old Roman pizza dough Pepperoni, salami, sausage, mushrooms, chicken, tomatoes, ham, pineapple, black olives, spinach, baby shrimps

Each topping 2.00

- THE MED PIZZA \$26 Artichoke, olives, feta cheese, spinach, loads of mozzarella
- MUSHROOM CASSEROLE \$30
 Forest mushroom, caramelized onion & herb panko crust
- PASTA OF THE DAY (SM) \$19 (LG) \$33 Chef's daily inspiration
- HIGHLIGHT OF THE DAY (SM) \$26 (LG) \$40 Chef's daily inspiration
- CATCH OF THE DAY (SM) \$24 (LG) \$38 Chef's daily inspiration

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