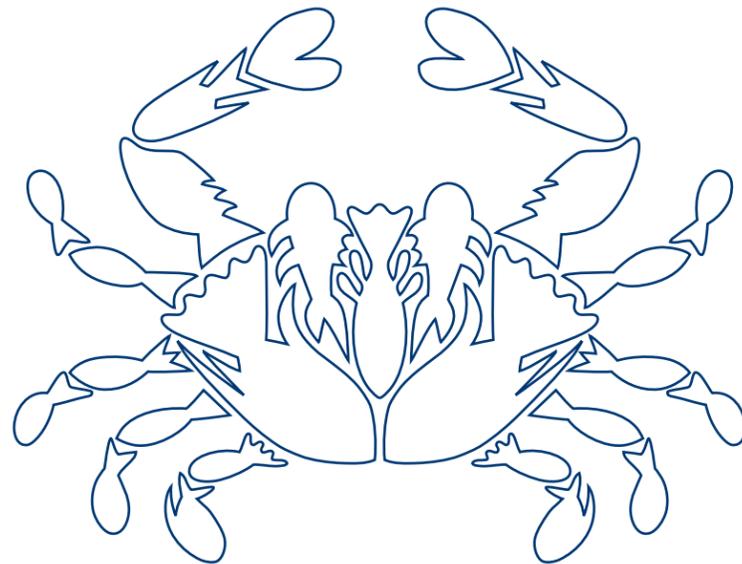


*"The ocean is an amazing place...nothing makes me happier than diving deep into the sea, surrounded by the cities of fish, the jungles of seaweed, the intense blue. As you are sitting here, looking out over the water, I think you'll agree - the jewels that we have gathered for you will show you the best of what this other world has to offer!" - Chef José Andrés*



## APPETIZERS

### Hush Puppies

corn bread fritters with honey butter  
with trout roe

### Vermicelli Mac 'n' Cheese

with jumbo lump crab  
with ham and broccoli

### Shrimp 'n' Grits

Anson Mills grits, bell peppers, pearl onion,  
cajun spices

### Shrimp with Garlic

black garlic mojo, polblanco peppers, shallots

### Crab Cake

coleslaw

### Mussels

*Cape Cod, MA*  
choice of preparation:  
steamed with bay leaves  
-or- lobster bisque, fennel, potatoes

### Little Neck Clams

*British Columbia*  
garlic, parsley, dry vermouth

### José's Lobster Roll

butter poached lobster, mayo espuma,  
pickled celery, straw potatoes

### Robert Howard Cobb Salad, 1937

romaine, bacon, avocado, tomato,  
blue cheese, soft center boiled egg, scallion  
with trout roe

## SALADS

### Hearts of Palm Salad

tomato, tamarind dressing, avocado,  
red onion, crispy quinoa

### Kale Salad

crispy kale, squash-sweet potato purée,  
cranberries, marcona almonds

### Beet Salad

horseradish yogurt, orange, sliced almonds, arugula

### Caesar Cardini Salad

romaine, butter croutons, Caesar dressing  
with sautéed shrimp

## SOUPS

### Lobster Bisque

*Bahamas*  
crème fraîche, butter croutons

### Butternut Squash Soup

butternut squash, smoked bacon, crème fraîche  
with seared scallops

### Gazpacho Mary Randolph

chilled tomato, peppers and cucumber soup,  
croutons  
with shrimp

# SEAFOOD BAR

The ocean's bounty, both local and global

## Ceviche Clasico

*Fish of the Day*

leche de tigre, sweet potatoes, red onion, corn, cilantro

## Seafood Sampler

King Crab, Mussels, Shrimp Cocktail, Ceviche, Conch Salad, Half Lobster Tail

## Cobia Tiradito

*Panama*

passion fruit, leche de tigre, avocado, pearl onion, corn, cilantro

# OYSTERS

## On the Half-Shell

Half Dozen\* Dozen\*

*Ask your server for daily selection*

cocktail sauce, zinfandel vinegar, hot sauce, black pepper, lemon

## Rum Sour

aged rum, sour orange

# BAHAMIAN SPINY LOBSTER

## Asopao Rice Stew

Half \* Whole\*

*Please allow up to 45 minutes of preparation time*

Puerto Rican soupy rice stew, half or whole lobster, ham, capers sauce

## Whole Grilled Lobster

lemon-dijon mustard dressing

# CONCH

Representing The Bahamas' most precious treasure

## Scorched

sour, onions, radish, orange

## Tropical Salad

pineapple, mango, green pepper, tomato, onion

## Cracked

deep fried, tartar sauce

## Hamachi Crudo

*Japan*

aji amarillo leche de tigre, pickled fresno chili, corn nuts

## Shrimp Cocktail

*Mexican Pacific Coast, Mexico*

Louisiana cocktail sauce, tomato, avocado, radish

## Tuna Tartare

*Hawaii*

egg yolk, mustard sauce, anchovies, parker house rolls

## Fried

old bay aioli

## Smoked

apple mignonette

## Whole Fried Lobster

*tartar sauce*

## On Ice

Half\* Whole\*

rum calypso sauce, dijonnaise

## Salad

Half\* Whole\*

gem lettuce, citrus, creamy sesame dressing

## Grilled

chimichurri sauce

## Fritter

liquid center

## Chowder

sweet pepper, potato, carrot, tender Bahamian conch

# VEGETABLES

## Brussels Sprouts

lemon pith purée, apricots, grapes

## Grilled Mushrooms

chimichurri sauce

## Grilled Baby Carrots

roasted garlic yogurt, jerk seasoning

## Twice Baked Potato

aged white cheddar, black pepper

## Roasted Broccoli

Caesar dressing, butter croutons

# LARGER PLATES

# MEAT

## Grilled 16 oz Rib Eye, 21 Days Dry Aged

twice baked potato

**with half a lobster 105**

## Grilled 14oz, 21 Day Aged Striploin

rosemary mustard

**with half a lobster**

## Jerk Chicken

*Abaco, The Bahamas*

grilled over wood fire, potatoes, corn

## Secreto Ibérico Bellota

*Salamanca, Spain*

Skirt steak from the legendary black-foot Ibérico

pigs from Spain. Served with mojo verde and

roasted peppers

## Lion Fish

**Market Price** (Based on availability)

*Caribbean Sea Spear-Fished*

fried whole, tartar sauce

*Lionfish outlive, out-eat and out-breed all other species, hurting the health of our oceans. As a fisherman and avid diver along with his family, Chef José Andrés is committed to hunting these invasive species, allowing the local aquatic life and coral reefs to flourish. A portion of proceeds from this dish will benefit The Atlantis Blue Project Foundation, an organization committed to marine conservation.*

# SEAFOOD

## Scallops

*Nantucket, New England*

seared, Hawaiian hearts of palm, tamarind,

caperberries, citrus

## Caribbean Grouper

*The Bahamas*

grilled over wood fire, black garlic mojo,

pineapple, chayote

## Snapper

*The Bahamas*

grilled over wood fire, endive salad,

marcona almonds, radish

## Cobia Steak 12 oz

*Panama*

grilled over wood fire, green olive tapenade,

caper berries, lemon

## King Salmon

*New Zealand*

grilled over woodfire, passion fruit brown butter,

hearts of palm, avocado

## Crab Cake Sandwich

dijonnaise sauce, lettuce, tomatoes, straw potatoes

# TASTING MENUS

A Taste of the Bahamas

The Fish Experience

José's Way