



## CRACKED CONCH

### Dinner Menu

Address: North West Point

Phone: (345) 945-5217

Cuisine: Caribbean Fusion

## SIMPLY CONCH

|   |               |
|---|---------------|
| <b>White Conch Chowder</b>                                    | <b>CI\$14</b> |
| Bacon, leeks, local peppers and coconut milk                  |               |
| <b>Cracked Conch</b>  | <b>CI\$15</b> |
| Pickled fennel and escovitch tartar sauce                     |               |
| <b>Conch Ceviche</b>  | <b>CI\$16</b> |
| Tomato, red onion, avocado, lime juice, cucumber and cilantro |               |

## FRESH & CHILLED

|  |               |
|--|---------------|
| <b>Chef's Caesar Salad</b>   | <b>CI\$14</b> |
| Romaine, anchovy, house pickles, shaved parmesan, chorizo bits and chilli garlic toast |               |
| <b>Salad of the Day</b>  | <b>CI\$18</b> |
| Ask your server for today's creation   |               |
| <b>Sesame Tuna Crudo</b>   | <b>CI\$18</b> |
| Foie gras mousse, carrot ginger emulsion, shaved spiced chocolate and watercress       |               |
| <b>House-cured Wahoo Tartare</b>   | <b>CI\$20</b> |
| Potato pancake, avocado crème fraîche, saffron hollandaise and bowfin caviar           |               |

## SMALL & SAVOURY

|  |               |
|--|---------------|
| <b>Lobster Bisque</b>  | <b>CI\$16</b> |
| Brioche crouton and lobster bites  |               |
| <b>Spicy Grilled Octopus</b>   | <b>CI\$20</b> |
| Chorizo cannellini bean cassoulet, fresh orange, crouton and squid ink vinaigrette |               |

|  |               |
|--|---------------|
| <b>Calamari 'a la Plancha'</b>                                 | <b>CI\$16</b> |
| Cardamom marinated carrots, crustacean aioli and chilli jam    |               |
| <b>Oxtail Ravioli</b>  | <b>CI\$18</b> |
| Shiitake mushrooms, truffle parmesan foam and jus              |               |
| <b>Moules Mariniere</b>  | <b>CI\$16</b> |
| Fresh PEI mussels, Riesling, leeks, shallots and local peppers |               |

## FROM THE SEA

|   |               |
|---|---------------|
| <b>Catch of the Day</b>   | <b>CI\$36</b> |
| Duck fat potato confit, ratatouille, local tomato starfruit chutney and turmeric beurre blanc                   |               |
| <b>Pistachio-crusted Mahi Mahi</b>  | <b>CI\$34</b> |
| Salt cod foam, pumpkin and lemongrass risotto, tempura kale, lemon puree and bowfin caviar                      |               |
| <b>Seared Local Snapper</b>   | <b>CI\$34</b> |
| Purple fingerling potato puree, masala butter cream, fennel pollen, BBQ leeks, clam tart and tomato vinaigrette |               |
| <b>Wild Shrimp &amp; Niman Ranch Pork Belly</b>   | <b>CI\$36</b> |
| Parsnip puree, lime and bacon foam, green beans, arare rice bits and pomegranate pearls                         |               |
| <b>Seared Diver Scallops &amp; Maine Lobster</b>  | <b>CI\$48</b> |
| Parmesan tortellini, truffle cauliflower polenta and seafood nage   |               |
| <b>Jumbo Crab Cake</b>  | <b>CI\$38</b> |
| Cassava coconut smash, apple fennel slaw, sweet corn chowder, pine nuts, local tomato relish and lemon puree    |               |

## FROM THE LAND

|  |               |
|--|---------------|
| <b>Slow-cooked Cornish Hen</b>   | <b>CI\$28</b> |
| Israeli couscous, wild mushrooms, parmesan crisp, aged madeira cherry jus and quails egg         |               |
| <b>Wagyu Prime Hanger Steak</b>  | <b>CI\$48</b> |
| Smoked celeriac puree, baby carrots, wild mushrooms, asparagus, aged port wine and foie gras jus |               |

## VEGETARIAN CREATION

**Ask your server for the Chef's vegetarian selection of the day**

15% service charge will be added to your final bill.

Last updated: Tue 22 Feb, 2022