



## THE WHARF RESTAURANT

### Dinner Menu

Address: 43 West Bay Road

Phone: (345) 949 2231

Cuisine: Continental Caribbean

## APPETIZERS

<b>Caribbean Lobster Bisque</b>	<b>CI\$13</b>
Fresh dill, puff pastry stick	
<b>Spinach &amp; Arugula Salad</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$15.5</b>
Dried cranberries, barley, feta crumble, vegetable julienne, honey apple cider dressing	
<b>Classic Caesar Salad</b>	<b>CI\$14.50</b>
Romaine lettuce, anchovy-Caesar dressing, parmesan cheese, croutons	
<b>Wild Rice Salad</b>	<b>CI\$15</b>
Roast corn, avocado, citrus fruit, beets, baby greens, tortilla crunch pomegranate dressing	
<b>Caribbean Lobster Salad</b>	<b>CI\$18</b>
Quinoa, cucumber, melon sauce, marie rose	
<b>Jumbo Shrimp Cocktail</b>	<b>CI\$24</b>
Piquant cocktail sauce	
<b>Salmon Carpaccio</b>	<b>CI\$17</b>
Granny smith, fennel, black salt, extra virgin olive oil, red peppercorn, fresh lemon squeeze	
<b>Ceviche of the Day</b>	<b>CI\$16</b>
Local catch, citrus juices, scotch bonnet, coconut milk, fried avocado	
<b>Cracked Conch</b>	<b>CI\$18</b>
Breaded conch, zesty cucumber salad, spicy mango aioli	
<b>Escargots Bourguignonne</b>	<b>CI\$16</b>
Baked, garlic, herbs butter	
<b>Pan Seared Foie Gras</b>	<b>CI\$35</b>
Mango compote, coconut brioche, glazed pearl onions	
<b>Baked Bone Marrow</b>	<b>CI\$22</b>
Olive crumble, tomato, grilled shrimp, crostini	

## ENTREES

<b>Fresh Local Catch Of The Day</b>	<b>CI\$39</b>
Grilled, blackened or Mediterranean style with daily sides	
<b>Chilean Seabass</b>	<b>CI\$48</b>
Basil & pistachio crusted, asparagus risotto, champagne sauce	
<b>Baked Salmon</b>	<b>CI\$36</b>
Orange adobo spice, mashed potatoes, avocado cream, vegetables	
<b>Diver Sea Scallops</b>	<b>CI\$48</b>
Seared with asparagus risotto, truffle dressing	
<b>Giant Shrimp</b>	<b>CI\$52</b>
Lump crab stuffed, herb streusel, mashed potatoes, lemon butter sauce	
<b>Seafood Linguini</b>	<b>CI\$40</b>
Shrimp, lobster chunks, scallops, spinach sun dried tomatoes, tomatoes	
<b>Filet Mignon</b>	<b>CI\$49</b>
8oz, mushrooms, potato, Spanish onions, spinach sauté, truffle butter, cabernet jus	
<b>Rack of Lamb</b>	<b>CI\$48</b>
Slow roasted, with mustard herb streusel, sauteed spinach, apple mint sauce, mashed potatoes	
<b>Chicken Breast</b>	<b>CI\$35</b>
Roasted with herb and smoked paprika marinated, fingerling potatoes, jus, lemon oil drizzle	
<b>Quinoa-Vegetable Cakes</b>	<b>CI\$30</b>
Sauteed mushrooms, spicy romesco sauce	

## DESSERTS

<b>Cayman Lime Pie</b>	<b>CI\$13</b>
Fruit coulis	
<b>Warm Chocolate Cake</b>	<b>CI\$15</b>
Marinated berries, vanilla anglaise	
<b>Warm Banana Toffee Pudding</b>	<b>CI\$13</b>
Dark rum caramel sauce, ice cream	

<b>Apple Crepe</b>	<b>CI\$13</b>
Glazed apples, whipped mascarpone cheese, nut crunch	
<b>Cocoanut Crème Brulee</b>	<b>CI\$13</b>
Fresh berries, ginger snaps	
<b>Caramel and Chocolate Temptation</b>	<b>CI\$15</b>
Chocolate mousse, salted caramel, toasted hazelnuts, pistachio sauce	
<b>Vanilla Crème Brulee</b>	<b>CI\$13</b>
Fresh berries, ginger snaps	
<b>International Cheese Selections</b>	<b>CI\$24</b>
Fresh fruits, crackers, truffle honey comb, spicy jelly	

Last updated: Mon 17 Jan, 2022