



THE WHARF RESTAURANT

Dinner Menu

Address: 43 West Bay Road

Phone: (345) 949 2231

Cuisine: Continental Caribbean

APPETIZERS

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

ENTREES

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

DESSERTS

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

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

Last updated: Mon 17 Jan, 2022