

Appetizers and Salads

Classic Caesar Salad

Shaved Parmesan

Artisanal Green Salad

Julienne Carrots, Tomatoes, Cucumber, Honey Mint Vinaigrette

Grilled Vegetable & Goat Cheese Salad

Green Pea Puree

Add Chicken, Shrimp, Wahoo, Salmon to any salad

Crisp Tempura Wasabi Shrimp

Citrus Soy Dipping Sauce

Tuna Tartare

Avocado, Mango, Black Sesame, Crisp Wonton

POC Signature Calamari

Cornmeal Crusted, Chili BBQ Sauce, Mango

Bermuda Fish Chowder

Black Rum, Sherry Peppers

Sandwiches

POC Burger

House Made 6oz Patty, Roast Pork Belly, Caramelized Onion, Cheddar, Bourbon Mayo

Grilled BDA Fish Sandwich

Citrus Slaw, Lettuce, Tomato, Chipotle Mayo

Roast Chicken Panini

Basil Pesto, Mozzarella, Oven Dried Tomato Relish

2 Courses \$35

3 Courses \$39

Main Courses

Filet of Sea Bass

Sauteed Spinach, Fingerling Potatoes, Lemon Caper Sauce

Roast Salmon

Pan Seared Gnocchi, Oven Dried Tomato and Blistered Red Pepper Pesto

Blackened Wahoo

Cannellini Bean Chorizo Ragout, Minted Yoghurt, Chili Jam

Beer Battered Fish and Chips

House Made Tartare Sauce, Slaw

Gulf Shrimp

Thai Coconut Curry Sauce 28

Roast Chicken Breast

Lentil Squash Pilaf, Burnt Orange Jus

Roast Pork Loin

White Bean Puree, Cashew Romesco Sauce

Grilled Lamb Chops

Minted Crushed Potatoes, Whipped Feta, Balsamic Demi-Glace

Steak Frites

Grilled Angus Striploin, Garlic Mushroom Caps,
Cracked Black Peppercorn Sauce

Roast Mushroom Salad

Baby Greens, Pork Belly, Slow Cooked Egg, Creamy Mustard Vinaigrette

Roast Cauliflower Steak

Cauliflower Puree, Saffron, Raisins, Almond Slivers, Balsamic

Soba Noodles & Stir Fry Vegetables

Ginger Hoisin, Toasted Sesame Seeds

Add Stir Fried Chicken, Beef or Shrimp

Catch of the Day

Chef's Daily Creation

Daily Pasta

Daily Vegetarian Feature