

EXPRESS LUNCH

HEIRLOOM TOMATO GAZPACHO
BAKED POLENTA CROUTON

CRAB & CORN FRITTERS
CHIPOTLE REMOULADE, MANGO SALSA
BABY ARUGULA SALAD

OVEN DRIED BLUEBERRIES, GOATS CHEESE
RED WINE VINAIGRETTE

GRILLED LAMB KOFTES
SMOKED TOMATO OLIVE RAGOUT

SEARED BERMUDA YELLOWFIN TUNA
SESAME SAUTEED SNAP PEAS CHARRED
LEMON MISO BUTTER SAUCE

FRESH GARGANELLI PASTA
ROASTED VEGETABLE, ARRABBIATA
WHIPPED FETA

TIRAMISU
ESPRESSO CREME ANGLAISE

GRAND MARNIER BERRIES
VANILLA BEAN WHIPPED CREAM

2 COURSE \$39
3 COURSES \$45

APPETIZERS

YELLOWFIN TUNA TARTAR
Mango, Avocado, Crisp Wonton Chips, Sesame Soy Dressing 25 / Entree 38

ZUCCHINI & GOAT CHEESE FRITTERS
Cucumber Mint Yoghurt, Whipped Feta 18

SEARED SCALLOPS& CRISP PORK BELLY *GF DF*
Green Pea & Carrot Puree, Parsley – Shallot Salad 24

CHILLED JUMBO SHRIMP COCKTAIL *GF DF*
Bloody Mary Cocktail Sauce 25

GRIDDLED BERMUDA FISH CAKES
Madras Curry Aioli, Roasted Pineapple Salsa 19

FRIED HALOUMI CHEESE
Heirloom Tomato Oregano Salad, Lemon Vinaigrette 19

CORNMEAL CRUSTED CALAMARI
Smoked Chili BBQ Sauce, Mango 21

SOUPS & SALADS

ROASTED TOMATO BISQUE
BASIL OIL, CHEDDAR CORNBREAD CROUTON 15

BERMUDA FISH CHOWDER, *GF DF*
JOHNNY BREAD 15

GRILLED WATERMELON & FETA CHEESE SALAD *GF*
Toasted Pine Nuts, Arugula, Fresh Mint 16

BABY SPINACH & STRAWBERRY SALAD *GF*
Goat Cheese, Candied Almonds, Red Wine Vinaigrette 18

BURRATA & HEIRLOOM TOMATOES
Grilled Peaches, Toasted Cashews, Red Wine Vinaigrette *GF* 25

ARTISANAL BABY GREENS
Cherry Tomatoes, Grapes, Cucumber, Shredded Carrots, Spiced Almonds,
Dijon *GF VG DF* 16

CAESAR SALAD
Parmesan Toast, Oven Dried Tomatoes, Parmesan Snow 18
Add Chicken 12
Add Shrimp 12
Vegan dressing available

MAIN COURSE

LEMON SOLE MEUNIERE *GF*
Parsley Potatoes, Poached Asparagus 45

MISO GLAZED ROAST SALMON
Coconut Rice, Ginger Butter Sauce 38

BLACKENED WAHOO
Jasmine Rice, Sauteed Shrimp & Shitake Lemon Velouté 38

PAN SEARED BLACK GROUPER *GF*
Herbed Baby Potatoes, Saffron Caper Sauce 45

SEARED SHRIMP & SCALLOPS
Saffron Green Pea Risotto 38

LEMON & OREGANO ROASTED CHICKEN
Warm Spinach Green Pea Orzo Salad, Chicken Pan Jus 38

GOAN SHRIMP & WAHOO CURRY *GF*
Basmati Rice, Cucumber Raita 42

CHICKEN MILANAISE
Caesar Salad, Oven Dried Tomatoes 38

PETIT FILET MIGNON *GF DF*
Mushroom & Peppercorn Sauce, Truffle Fries 45

POC MIXED GRILL *GF DF*
Lamb Chop, Beef Shashlik, Sumac Roasted Chicken, Toasted Pilaf Rice,
Lemon Humus 45

FISH'N'CHIPS
Tempura Battered Haddock, Hand Cut Fries, Pea Puree, Tartare Sauce 33

HOUSE MADE GNOCCHI *V*
Asparagus, Grilled Mushroom Caps, Fire Roast Red Pepper, Extra Virgin Olive Oil
Sundried Tomato Basil Pesto, Crumbled Goat Cheese 32

BOWLS, SALADS & SANDWICHES

POKE BOWL,
Sushi Rice, Avocado, Edamame, Mango, Crisp Vegetables 35
Yellowfin Tuna or Salmon

POC COBB SALAD
Grilled Chicken, Smoked Pork Belly, Avocado, Egg, Edamame, Cherry Tomatoes, Blue
Cheese 28

ROASTED VEGETABLE QUINOA BOWL *VE*
Tofu, Soy Ginger Dressing 22

POC BURGER
Caramelized Onions, Smoked Bacon, Swiss Cheese, Special Sauce, Toasted Brioche
Bun 28

CHICKEN & BRIE BAGUETTE
Bacon, Oven dried tomatoes, Black Pepper Aioli 25

GRILLED FISH SANDWICH, CIABATTA BREAD
Fennel Slaw, Tartar Sauce 25