

SMALL PLATES

Popcorn Shrimp

sweet chili-mayo, baby lettuce, sesame seed

Tuna Crudo

*coconut, sweet potato,
five fingers, red onion*

Hamachi Tiradito

green pepper sauce, herb oil, chocho

Greens Salad

green goddess, carrot

Grilled Zucchini

walnut bagna cauda, mint

Roasted Cauliflower

white bean hummus, chermoula

Roasted Pumpkin

lemongrass-tofu puree, red onion relish

LARGE PLATES

Miso Braised Cabbage

*onion-curry soubise, toasted sunflower seeds,
herb oil*

Mahi Mahi

*salsa verde, split peas,
roasted garlic cream*

Scallop

*pepper coconut sauce, charred bok choy,
pickled peanuts*

Broiled Spiny Lobster

Caribbean peanut-chili

Cornish Game Hen

*battered & fried, tamarind-honey mustard,
pickled vegetables*

Filet Mignon

*red curry marinade, roasted carrots,
horseradish cream*

Fried Snapper (Serves two)

whole fried fish, pineapple slaw



Salad

*pepper, onion, tomato, island fruit,
coconut milk*

Fritter

liquid curry center

Chowder

Bahamian style

Grilled (Serves two)

*coconut rice, chadon-beni chimichurri,
tamarind chutney*

SPECIALTY COCKTAILS

Scrimshaw Martini

Our signature martini redefines elegance.

Combining London dry gin, dry vermouth, olive brine, and a dash of MSG solution, this cocktail offers a unique umami experience, perfectly accompanying our fresh seafood dishes

French 75

A bubbly and bright delight. This cocktail melds the crispness of London dry gin with the zesty twist of lime, all topped off with sparkling wine. It's the epitome of refreshment, ideal for toasting to the scenic sunset views

Gin Tonic

A botanical excursion in a glass. This cocktail blends London dry gin with quality tonic water, rosemary pimento vermouth, and lime. Adorned with citrus wheels, pimento, and rosemary, it captures the vibrant essence of our coastal locale

Cointreau Rickey

Simplicity meets sophistication. A refreshing mix of Cointreau, lime, and soda, this cocktail mirrors the crystal-clear waters of the adjacent cove, perfect for leisurely sipping as you soak in the scenery

Dark 'n Stormy

Bold and invigorating, this cocktail combines dark rum with ginger beer and lime juice. It's a drink that echoes the dynamic and spirited nature of the sea

Coco Negroni

A tropical reinterpretation of the classic Negroni, infusing a coconut oil-washed gin with Campari and Italian vermouth. It is a silky reminder of the flavors of the region

Kingstown Swizzle

A refreshing medley of white rum, Galliano, lime, mint, and Angostura bitters. This drink pays homage to the lush greenery surrounding our cove

Sazerac

Elegance in a glass. A blend of rye whiskey, apricot brandy, a hint of sambuca, lemon zest and Angostura bitters. It's our tribute to the diverse palate beyond the ocean's bounty

Wine by the bottle

PERFECT PAIRINGS FROM MANAGERS LIST

Veuve Clicquot Yellow Label Brut NV	France	\$145
<i>Pair with Popcorn Shrimp, Cornish Game Hen, Roasted Pumpkin</i>		
Whispering Angel Côtes de Provence AC Rosé	France	\$55
<i>Pair with Tuna Crudo, Mahi Mahi, Grilled Conch</i>		
Kim Crawford Marlborough Sauvignon Blanc	N. Zealand	\$45
<i>Pair with Hamachi Tiradito, Conch Salad, Fried Snapper</i>		
Meiomi Chardonnay	California, USA	\$50
<i>Pair with Grilled Zucchini, Conch Chowder, Mahi Mahi</i>		
Dr Loosen Qualitätswein Riesling	Germany	\$30
<i>Pair with Conch Fritter, Spiny Lobster, Scallop</i>		
Kim Crawford South Island Pinot Noir	N. Zealand	\$45
<i>Pair with Roasted Cauliflower, Skirt Steak, Miso Glazed Cabbage</i>		

Wine by the glass

All Twin Oaks wines served by the glass are produced by Robert Mondavi at the Woodbridge winery in California.

WHITE

Sauvignon Blanc

Pinot Grigio

Chardonnay

RED

Merlot

Shiraz

Cabernet Sauvignon

DESSERT

Coconut Semolina Cake

mango sauce, guava caramel, coconut sorbet

Cheesecake Mousse

berry hibiscus jam, peanut butter crumble

Chocolate Tamarind Torte

sweet & spicy pumpkin seeds, tamarind pepper jam