

SCRIMSHAW

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*

Shrimp Skewers

*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*



Lanich

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*

\* Some dishes may be prepared vegan, gluten or lactose free upon request.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

SCRIMSHAW

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 Tonica

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

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