

OCEAN

-from island to table-

three six two

SMALL PLATES

- TUNA TARTARE plantain chips | feta | radish | avocado mousse | bermuda onion 17 g
- CAST IRON OCTOPUS & CRISP PORK BELLY chimichurri | greens | roasted pepper emulsion 18 g
- ARTISAN CRAFTED PICKLES assorted pickled fruits & vegetables 8 g v
- ST. CROIX CONCH FRITTERS green garlic aioli | torched corn | pickled red onion | scallions 15

SOUP & SALADS

- CHEF INSPIRED SOUP house made daily creation 12 g v
- COMPRESSED WATERMELON & FETA jo's arugula | olive dust | toasted almond | preserved lemon vinaigrette 13 g v
- CORAL BAY ORGANIC GARDENS clipped greens | passion fruit vinaigrette | pumpkin seeds | radish | carrot 12 g v
- HYDROPONIC BIBB COBB avocado coulis | bleu cheese crumbles | smoked bacon | pickled red onions | corn tomatoes | toasted cumin aioli 14 g v

MAINS

- FARMERS PLATE grains | roasted roots | veggies | chef's daily selections 29 g v
- CAST IRON LOCAL FISH lemongrass caribbean shrimp broth | coconut rice | bok choy & organic veg | scallions 40 g
- CRISPY SOUS VIDE JOYCE FARMS CHICKEN breast meat | smoked gouda mac & cheese | roasted carrots | herbs fried onions | black pepper cherry gastrique 32
- ROASTED HERITAGE PORK CHOP local sweet potato mash | crispy brussels | house mustard crema | scallions 38 g
- CARIBBEAN LOBSTER & WILD PRAWNS squid ink gnocchi | roasted romas | lemon | white wine | butter | herbs 48
- MANGO GLAZED DAY BOAT CATCH boniata cake | local greens | bacon gastrique | chive | watermelon radish 37 g
- SILVER FERN FARMS STRIP LOIN oven roasted romas | mashed goat cheese yukons | local beans | radish pickled forest mushrooms | spanish thyme hollandaise 41 g

ADD 1/2 CARRIBBEAN LOBSTER TAIL 26 g


ADD 3 WILD CAUGHT PRAWNS 16 g

SIDES all 7



- MASHED GOAT CHEESE POTATOES chives g v
- GREEN CURLY KALE shallot | garlic | lemon | butter g v
- COCONUT RICE scallions | pickled red onions g
- ROASTED ROOTS toasted cumin aioli | curry oil g
- BACON FAT FRIED BRUSSELS feta | red onion jam g v

v

v

SMOKED GOUDA MAC & CHEESE shallot | herbs 

CHEF BRANDON BOYD

20% gratuity is added to parties of 6 or more  = gluten free or can be gluten free  = vegan/vegetarian or can be vegan/vegetarian

We source the freshest local ingredients to ensure our guest the promise of the best products available. Consuming raw or undercooked meats, poultry, shellfish or eggs, may increase the risk of food-borne illness. Please inform your server of any food allergies.

Visa & Mastercard accepted

TEL 340.776.0001