

Lunch

Restaurant Week 2026

STARTERS

ST. REGIS FISH CHOWDER

Local Fish, Shrimps, Clams, Gosling's Rum, Sherry Peppers, Focaccia Bread

Or

ISLAND TACOS

Fried Wahoo Bites, Raisin Pico de Gallo, Chipotle Mayo, Cabbage Slaw, Corn Tortilla

Or

HEARTS OF PALM SALAD

Sweet Corn, Cherry Tomato, Hearts of Palm, Red Onion, Mixed Greens, Avocado, Orange Jalapeño Dressing

MAIN COURSE

GOMBEY BURGER

8oz Angus Beef, Ginger, Soy, Double Cheddar Cheese, Lettuce, Tomato, Red Onion, Jalapeño Jam, Applewood Bacon, Brioche Bun, French Fries

Or

ATLANTIC SALMON

Seared Organic Salmon, Ginger and Garlic Broccoli, Thyme Mashed Potatoes, Lemon Butter Sauce

Or

QUESADILLA

Corn, Bell Peppers, Hummus, Onion, Spinach, Mushroom, Pico de Gallo, Guacamole

DESSERT

BERMUDA RUM CAKE

Gosling's Rum, Cream Cheese Icing, Cinnamon Ice Cream

Or

WHITE CHOCOLATE DOME

Lavender White Chocolate Glaze, Raspberry Jelly

Or

VEGAN CARROT CAKE

Bermuda Carrots, Soy Milk, Vanilla

2 COURSES \$35 3 COURSES \$49

ROSE OF THE SEAS



 = Gluten free

 = Dairy free

 = Vegan

 = Vegetarian

All prices are in US dollars and are subject to a 17% service charge. We happily accommodate special dietary needs and requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.