



# RESTAURANT WEEK LUNCH MENU

CHOOSE ANY TWO COURSES

## APPETIZER

CHOOSE ANY ONE

### BERMUDA FISH CHOWDER

A Bermudian gem! A Dutch pot of local fish in a tomato base. Flavored with Gosling's Black Seal Rum & Outerbridge's Sherry Pepper Sauce.

### FRESH LOCAL WAHOO CEVICHE

Fresh local Wahoo cured in lime juice with fresh ginger, onions, jalapeno and cilantro.

### TUNA TARTARE

Sashimi grade tuna with mango, onions, guacamole and olive oil.

### BERMUDA COD FISH CAKE

Our spin on a must have local creation!! Served on a tartar spread raisin toast topped with sweet bananas. Accompanied with a small salad, avocado and balsamic.

## ENTRÉE

CHOOSE ANY ONE

### BERMUDA ISLAND BURGER

Chef's favorite!!! Not too hot, not too mild, just a great taste of the island's flare!!! Bermuda Jam Factory Jalapeño Jam, goat cheese and crisp lettuce. Served with our thick cut pub fries.

### WAHOO FISH TACOS

Soft tortillas stuffed with fresh local Wahoo. Choose between pico de gallo & banana peppers with tzatziki sauce or avocado, onions, tomatoes and cilantro with a sour cream mayo & garlic sauce. Served with a small salad.

### WHITE HORSE FISH SANDWICH

A local favorite! A Hearty sized sandwich of crispy battered fish served on a toasted raisin bread with lettuce, tomato, tartar sauce and french fries.

## DESSERT

CHOOSE ANY ONE

### CHOCOLATE LAVA FONDANT

Our homemade chocolate cake with a melted fudge center served with vanilla ice cream. Topped with a silky chocolate sauce.

### BREAD & BUTTER PUDDING

Chef's Favorite! Oven fresh brioche bread and butter pudding topped with vanilla ice cream. Accompanied with our Black Seal Rum crème anglaise.

17% GRATUITY WILL BE ADDED TO THE CHECK FOR YOUR CONVENIENCE