



Starters

COCONUT CONCH CHOWDER	13
Coconut milk, vegetables, thyme-infused sherry	
CHARRED BEEF CARPACCIO	18
Creamy horseradish sauce, arugula, Parmesan, capers	
LOBSTERCARGOT	24
Chunks of lobster, lemon butter, wine, parsley, puff pastry caps	
SOUTH-END CAESAR	18
Crisp romaine, anchovies, panko, egg yolk, fried shallots	
KALOPSIA BEET & FETA SALAD	13
Roasted beet root, mint, orange segments, feta cheese, EVOO	

Entrées

ALDARA CHICKEN	28
Half marinated chicken, aioli verde, tostones, pickled slaw	
CACIO E PEPE	26
Spaghetti, garlic, toasted black peppercorns, Pecorino Romano	
<i>Add shrimp or chicken / +15</i>	
FILET OF BEEF	42
Sliced medallion, café de Paris butter, broccolini	
GRILLED LAMB LOLIPOPS	43
Mint au jus, potato pavé	
COCONUT CURRY MAHI MAHI	32
Coconut curry sauce, cilantro, aromatic rice	
RED SNAPPER CREOLE	34
Peas, rice, local Bahamian Creole sauce	

Sides

ROASTED CARROTS	9
PEAS 'N' RICE	7
BAKED MACARONI & CHEESE	8
CHEF VEGETABLES	9

Sweet Ends

CHEESECAKE	11
CHOCOLATE CAKE	11
KEY LIME PIE	11
'LOU'S RUM CAKE	11