



**ANCHOR & DEN**

## Dinner

**Address: 389 West Bay Road**

**Phone: (345) 949 0088**

**Cuisine: Contemporary Comfort Food**

Available 5pm-11pm

## SHAREABLES

- Moroccan Pumpkin Dip** v **CI\$14**  
Spiced roasted pumpkin, cardamom, pomegranate, lentil, aleppo pepper
- Shrimp & Cheese Empanadas** **CI\$15**  
Corn, shrimp mix filling, cheese, aji garlic sauce
- Chicken Bites Korean Style** GF **CI\$15**  
Korean gochujang glaze, lemon pepper, sesame
- Grilled Oyster Mushroom** v **CI\$17**  
Creamy coconut polenta, chargrilled oyster mushrooms, nuts, fresh pomegranate salad
- Swordfish Skewers** **CI\$19**  
Marinated chargrilled swordfish, peri peri sauce, fresh herb salad

## SALADS

Add: chicken CI\$6 / shrimp CI\$8 / Serrano ham CI\$8

- Glazed Eggplant** v **CI\$18**  
Local greens, tomatoes, feta cheese, spiced nuts, mint pesto dressing
- A&D Superfood** v Vegan **CI\$19**  
Quinoa, avocado, crispy chickpeas, cucumber, pickled onions, carrots, pumpkin seeds, miso tahini dressing
- Roasted Pumpkin** v **CI\$19**  
Cous-cous, corn, pomegranate, candied pumpkin seeds, wild honey dijon dressing
- Tuna Ventresca Salad** v **CI\$19**  
Lettuce, radicchio, zucchini, yellow squash, orzo, feta cheese, sherry vinaigrette, croutons

## HOUSE BURGERS

<b>A&amp;D Burger</b>	<b>CI\$22</b>
Angus beef patty, smoked bacon, munster cheese, sautéed caramelised onions, anchor sauce, fries	
<b>Wagyu Burger</b>	<b>CI\$30</b>
Wagyu beef patty, truffled aioli, provolone cheese, pickled onions	

## PIZZAS

<b>Margherita</b> <span>V</span>	<b>CI\$16</b>
House marinara, mozzarella, basil	
<b>La Bianca</b> <span>V</span>	<b>CI\$16</b>
White ricotta sauce, garlic, broccolini, fresh black pepper, mozzarella	
<b>Pepperoni</b>	<b>CI\$17</b>
House marinara, mozzarella, pepperoni, oregano	
<b>Funghi &amp; Arugula</b> <span>V</span>	<b>CI\$17</b>
Creme fraiche, mushroom truffle paste, mozzarella, arugula, black pepper, lime zest	
<b>Jerk Meat Lovers</b>	<b>CI\$18</b>
House marinara, BBQ sauce, mozzarella, jerk chicken, chorizo, bacon, jalapenos, peppers	
<b>Spicy Lobster</b>	<b>CI\$18</b>
House marinara, mozzarella, ricotta, basil, garlic, lobster, arugula, hot honey	

## SIGNATURES

<b>Ricotta &amp; Callaloo Agnolotti</b> <span>V</span>	<b>CI\$26</b>
Scotch bonnet, callaloo, ricotta cheese, garlic, onion, jerk butter	
<b>Limoncello Glazed Octopus</b>	<b>CI\$26</b>
Yuzu limoncello glaze, coconut fresh creamed corn	
<b>Bone-In Short Rib</b>	<b>CI\$30</b>
Grilled brocolini, beef jus, smooth potato purée	
<b>Seafood Black Paella</b> <span>GF</span>	<b>CI\$34</b>
Wild shrimp, calamari, scallops, aioli	

**Market-Style Grilled Snapper (Perfect for Two)** CI\$42

Yuca fries, green mix salad

**Kansas Striploin (Perfect for Two)** GF CI\$55

20oz center cut, chimichurri, garlic aioli, truffle fingerling potatoes

## SIDES & ADD ONS

**Fries** CI\$6

**Sweet Potato Fries** CI\$6

**House Salad** CI\$5

**A&D Sourdough & Chimichurri Butter** CI\$6

**Sauteed or Steamed Vegetables** CI\$7

**Yucca Fries** CI\$8

**Truffle Fingerling Potatoes** CI\$11

**Pomme Puree** CI\$8

## DESSERTS

**Baba Au Rhum** CI\$9

Baba au rhum, vanilla, lemon mint sorbet, whipped cream, berries

**Crepe Soufflé** CI\$10

Pastry cream, fresh berries, passionfruit sauce

**Salted Caramel Ice Cream Jar** CI\$12

Homemade dulce de leche ice cream, dark chocolate, cookie bites

**Coconut Marquesa** CI\$11

Layered maria cookie, coconut rum mousse

**Apple Crostata** CI\$12

Caramel sauce, lemon-rosemary ice cream

**7 Mile Fudge Cake** CI\$14

Dulce de leche, creamy chocolate filling, toffee, chocolate bark

**Gelato & Sorbet** GF

**CI\$9**

Two scoops per order. Ask for daily selection

Last updated: Fri 14 Feb, 2025