



THE WHARF Dinner Menu

Address: 43 West Bay Road

Phone: (345) 949 2231

Cuisine: Continental Caribbean

APPETIZERS

Roasted Pear & Goats Cheese	CI\$16
Salted maple caramel-pecan –puff pastry, roasted beets, arugula, aged balsamic reduction	
Fresh Baked Homemade Bread	CI\$5
White and amp; brown sourdough bread	
Conch Fritters	CI\$16
Spicy pepper remoulade	
Caribbean Lobster Salad	CI\$20
Brandy cocktail sauce, avocado, cucumber, tomato, green asparagus, lemon-pink peppercorn vinaigrette	
Classic Caesar Salad	CI\$14.5
Romaine lettuce, anchovy-Caesar dressing, parmesan cheese, croutons	
Spinach & Arugula Salad <input type="checkbox"/>	CI\$15.5
Dried cranberries, barley, feta crumble, vegetable julienne, honey apple cider dressing	
Local Tuna Sashimi	CI\$18
Soy sauce, ginger, scallion, hot sesame oil drizzle	
Escargots Bourguignonne	CI\$17
Baked, garlic, herb butter	
Ceviche of the Day	CI\$16
Local catch, citrus juices, scotch bonnet, coconut milk, fried avocado	
Jumbo Shrimp Cocktail	CI\$24
Piquant cocktail sauce	
Baked Bone Marrow	CI\$22
Olive crumble, tomato, grilled shrimp, crostini	

Wild Rice Salad	CI\$15
Roast corn, avocado, citrus fruit, beets, baby greens, tortilla crunch, pomegranate dressing	
The Wharf Salad v	CI\$15
Beets roast corn, avocado, citrus fruits, baby greens, wild rice, tortilla crunch, pomegranate dressing	
Caribbean Lobster Bisque	CI\$16
Fresh dill, puff pastry	
Pan Seared Foie Gras	CI\$38
Mango compote, coconut brioche, glazed pearl onions	

SEA

Fresh Local Catch Of The Day	CI\$39
Grilled, blackened or Mediterranean-style with daily sides	
Giant Shrimp v	CI\$56
Caribbean lobster stuffed, herb streusel, mashed potatoes, lemon butter sauce	
Spicy Shrimp Curry	CI\$36
Coconut milk jasmine rice, raita, chutney, naan bread	
Grouper	CI\$46
Blackened, local mango salsa, coconut-spinach sauce, roast sweet potatoes	
Run Down	CI\$46
Caribbean queen conch, coconut milk gravy, local vegetables, peppers, plantains, jasmine rice	
Chilean Seabass	CI\$54
Basil & pistachio crusted, asparagus risotto, champagne sauce	
Seafood Linguini	CI\$40
Shrimp, lobster chunks, scallops, spinach sun dried tomatoes, tomatoes, champagne sauce	
Baked Salmon	CI\$36
Orange adobo spice, mashed potatoes, avocado cream, lemon butter sauce, vegetables	
Seared Diver Sea Scallops	CI\$54
Seared, asparagus risotto, truffle dressing	

LAND

Chicken Breast	CI\$37
Moroccan spiced, vegetable-chickpea-nut couscous, tahini yoghurt, chicken jus	
Corn Fed Chicken Breast	CI\$35
Herb and smoked paprika marinated, fingerling potatoes , jus, lemon oil drizzle	
Cayman Style Beef	CI\$39
Braised beef tenderloin tips, vegetables, local peppers, rice and amp; beans, plantains	
Jerk Pork Tenderloin	CI\$35
tenderloin, jerk spiced, pumpkin puree, rum sauce, mashed potatoes, plantain salsa	
Filet Mignon	CI\$49
8oz, mushrooms- potato-Spanish onions -spinach sauté, truffle butter, cabernet jus	
Slow Roast Rack Of Lamb	CI\$48
Rack, slow roasted, mustard, fresh herbs, sauteed spinach, apple mint sauce, mashed potatoes	
Weiner Schnitzel	CI\$30
Turkey breast, parsley potatoes, cucumber salad, lingonberries	

Last updated: Thu 12 Dec, 2024