

SHEER ROCKS

ANTIGUA • WEST INDIES

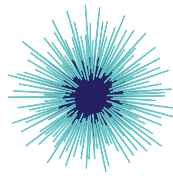
WHAT COMES OUT OF OUR KITCHEN IS OUR PHILOSOPHY ON A PLATE

Tapas is essentially a style of eating rather than a form of cooking. Order several dishes to share amongst the table & with friends. Add to this, wine, cocktails, cool music & a dip in the plunge pool.

Please ask about our chef's selection & recommendations for large tables.

Due to our policy to only buy the best quality ingredients, dishes are sometimes unavailable. Please be sure to inform us of any dietary or special requirements.

SHEER ROCKS IS AN EXPERIENCE



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Dishes marked with a dot are available in the bar from 5pm.

MEZZE

- Marinated Olives – 20
- Caribbean Spiced Nuts – 20
- Pitta Bread, Lemon & Garlic Aioli – 20
 - Hummus, Toasted Sesame – 20
- Spiced Aubergine, Feta Cheese, Pecans – 20
 - Chunky Avocado, Jalapeño – 25
- Burnt Tomato & Basil Bruschetta – 25
 - Pork Crackling – 25
 - Manchego, Fruit Chutney – 40

FRIED

- Cajun Potato Skins, Sour Cream – 20
- Tempura Artichokes, Lemon Ricotta – 25
- Polenta Chips, Sweet Pepper Mayonnaise – 25
 - Sweet Potato Wedges, Sour Cream – 25
- Chicken Croquettes, Truffle Mayonnaise – 30
- Crispy Calamari, Turmeric Mayonnaise – 35
 - 2 Scotch Eggs, Fruit Chutney – 40

LAND

- Truffle Macaroni Cheese – 35
- Prosciutto, Rocket, Parmesan – 35
 - Sticky Pork – 40
- Spicy Smoked Pork Ribs, Peanuts – 40
- Antiguan Goat Curry – 40
- Crispy Duck, Bok Choi, Hoi Sin – 40
- Smoked Duck Rillettes, Truffle Celeriac Remoulade – 45

tuscan pan-fried PIZZA

- Tomato, Mozzarella, Basil – 45
- Roasted Pepper, Rocket Pesto, Goat's Curd – 45
- Roast Pumpkin, Fresh Sage, Cashew Nut Ricotta – 45
- Prosciutto, Rocket, Parmesan, Olive Tapenade – 50
 - Chorizo, Mozzarella, Jalapeño – 50
- Spicy Shrimp, Tomato, Coriander – 50

SALADS

- Mixed Leaves, Parmesan, Balsamic Dressing – 20
 - Couscous, Aubergine, Toasted Pecans – 20
- Warm Greek Salad, Feta Cheese – 25
- Grilled Vegetables, Chorizo, Feta, Olives – 30
 - Classic Caesar, Anchovies – 30
- Roasted Beetroot & Pumpkin, Goat Cheese, Pecans – 30
- Local Tomato, Mozzarella, Pesto, Pine Nuts – 35
 - Crispy Chilli Beef, Noodle Salad – 45
- Lobster or Jumbo Prawn Caesar, Anchovies – 60

RAW

- Conch & Fennel, Rocket – 35
- Smoked Marlin Carpaccio, Roasted Red Pepper Aioli – 40
 - Wahoo Sashimi, Edamame, Soy – 40
 - Tuna Tartare, Avocado, Chilli & Lime – 40
- Tuna Carpaccio, Capers, Fresh Tarragon – 40
- Steak Tartare, Walnut Pesto, Pickled Red Onion – 40
 - Cured Duck Breast, Pickled Red Cabbage – 45
- King Scallop Ceviche, Red Pepper, Fresh Lime – 50

SEA

- Smoked Mackerel Pate, Avocado, 7-Grain Toast – 30
 - Fresh Local Clams, Tomato & Spinach – 35
 - Garlic Shrimp, Butter & Parsley – 40
- Sauté Scallop & Chorizo, Coriander Hummus – 50
- Grilled King Prawns, Red Pepper, Olives – 55
 - Sauté Lobster, Garlic Butter, Zucchini – 60

Sweets

- Homemade Ice Cream & Sorbet (Per Scoop) – 12
 - Fresh Watermelon, Coconut Rum – 25
 - Fresh Pineapple & Passion Fruit – 30
- Lemon Curd Tart, Lemon Cream, Candied Zest – 35
- Lime Posset, Melon, Tropical Fruit Sorbet – 35
 - Passion Fruit & Papaya Cheesecake – 35
- Bitter Chocolate Soufflé, Vanilla Ice Cream – 35/50
- Cheese Board, Walnut & Raisin Loaf, Chutney – 45/65

Prices are in Eastern Caribbean Dollars and include ABST. Gratuity is at guest discretion. 10% service charge added on tables of 6 or more.

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