

SHEER ROCKS

ANTIGUA • WEST INDIES

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

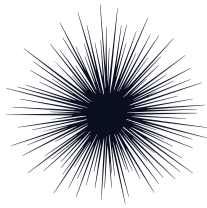
We strongly believe in supporting local farmers,
fishermen and artisan food producers.

We responsibly source & handpick all of
our ingredients to reflect and inspire our
seasonal menus and daily specials to ensure
the finest quality and market fresh produce
wherever possible.

We buy only fresh, line-caught fish and
hand-dived lobsters. Our bread, ice cream
and desserts are all handmade and
produced in-house.

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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STARTERS

SMOKED BEETROOT SALAD

Yellow Endive, Cracked Walnuts, Grapes, Yogurt & Mint Dressing – 40

SAKE MARINATED WAHOO

Wasabi Mayonnaise, Sesame, Wakame Seaweed, Nori Salt – 55

DRY AGED CURED BEEF

Oxtail Croquettes, Horseradish, Pickled Red Onion, Pecorino – 55

KING SCALLOP CEVICHE

Cucumber Spaghetti, Lime, Avocado & Coriander – 65

SPICY SEAFOOD & COCONUT CURRY

Lobster, King Scallop, Jumbo Shrimp, Local Clams – 75

TRUFFLE BAKED BRIE (FOR TWO)

Pear & Walnut Salad, Fruit Chutney, 7-Grain Toast – 80

SOUPS

SWEET POTATO & COCONUT SOUP

Smoked Paprika, Crisp Potato Spaghetti – 40

GLAZED PORK & SOY NOODLE BROTH

Bok Choy, Chilli, Charred Spring Onion – 50

TOMATO & LOBSTER MINISTRONE SOUP

Chilli Lobster & Shrimp, Olive, Fresh Basil – 55

PASTAS

SPINACH & RICOTTA PANSOTTI

Local Greens, Marinated Artichoke, Olive & Fresh Lemon Zest – 45/75

LOCAL CLAM VERMICELLI

Zucchini, Garlic & Fresh Parsley, Sauvignon Blanc – 50/85

LOBSTER & SHRIMP RAVIOLI

Fresh Tomato, Turmeric Root & Poppy Seed Dressing – 55/90

MAINS

HALL VALLEY FARM PASTURE RAISED CHICKEN

Grilled Corn & Chorizo, Braised Leek, Tomato & Caper Dressing – 85

SEARED YELLOW-FIN TUNA STEAK

Hand-made Farfalle Pasta, Borlotti Beans, Zucchini, Crushed Avocado – 95

MAHI MAHI 'EN PAPILOTE'

Baked Fennel, Artichoke, Smoked Aubergine, Saffron Aioli, Aged Balsamic – 95

KING SCALLOPS & STICKY PORK BELLY

Celeriac Puree, Golden Raisin, Green Apple & Almonds – 120

SLOW COOKED BEEF SHORT-RIB

Roasted Garlic Gnocchi, Broccoli, Green Peas, Rosemary Jus – 125

SEAFOOD RISOTTO

Barbudan Lobster, Shrimp & Local Clams, Ratatouille, Fresh Basil – 135

SLOW ROASTED 16OZ SMOKED PORK LOIN (FOR TWO)

BBQ Pork Rib, Smoked Bacon Cabbage, Heritage Carrots, Fresh Sage – 180

SIDES

MOROCCAN COUSCOUS

Spiced Aubergine, Pecan Nuts – 20

MIXED LEAF SALAD

Aged Parmesan, Balsamic Dressing – 20

STEAMED GREEN BEANS & BROCCOLI

Toasted Garlic Oil – 20

CRUSHED POTATOES

Scallions, Aged Parmesan, Extra Virgin Olive Oil – 20

POLENTA CHIPS

Roasted Red Pepper Mayonnaise – 25

SALT-BAKED SWEET POTATO WEDGES

Sour Cream – 25

DESSERTS

HOME-MADE ICE CREAM & SORBET

Per Scoop – 12

POACHED ANTIGUAN BLACK PINEAPPLE

Lychee, Champagne Sorbet, Pink Peppercorn & Basil Syrup – 35

ORANGE & WHITE CHOCOLATE CHEESECAKE

Fresh Orange, Dried Fruit, Biscuit Crumb – 35

TREACLE TART

English Clotted Cream, Passion Fruit Curd – 35

BANANA & RUM FROZEN PARFAIT

Caramelised Banana, Coffee Jelly, Peanut Brittle – 40

BITTER CHOCOLATE SOUFFLÉ (15/20 MINUTES)

Vanilla Ice Cream – 35/50

CHEESE BOARD

Fresh Walnut & Raisin Loaf, Pineapple Chutney – 45/65

Prices Are In Eastern Caribbean Dollars And Include 15% ABST. A Discretionary Service Charge Will Be Added To Your Bill.

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