



# SHEER ROCKS

ANTIGUA • WEST INDIES

## STARTERS

### SALT BAKED BEETROOT

*Edamame Mousse, Smoked Crispy Tofu, Pea Sprouts – 45*

### JERK CHICKEN TERRINE

*Papaya Slaw, Rye Toast, Mango Ketchup – 50*

### GROUPEL POKE BOWL

*Tempura Nori, Sake Carrots, Crispy Sushi Rice, Avocado – 55*

### WAHOO CRUDO

*Crispy Chili & Orange Dressing, Toasted Coconut, Coriander – 55*

### SOY GLAZED DUCK

*Charred Scallions, Rocket, Plantain Chips, Chicken Jus, Pickled Lychee – 60*

### SPICY SEAFOOD CURRY

*Crispy Octopus, Lobster, Jumbo Shrimp, Local Clams, Plantain – 65*

## SOUPS

### RED CABBAGE GAZPACHO

*Horseradish Cream, Crispy Cabbage – 40*

### LOBSTER BISQUE

*Lobster Canapés – 45*

## PASTAS

### HAND-ROLLED TAGLIATELLE

*Mole Verde, Mangetout, Zucchini, Pumpkin Seeds – 45/75*

### LOBSTER & SHRIMP RAVIOLI

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

## MAINS

### GRILLED SPICED PUMPKIN

*Butternut Squash, Chilli & Coconut Sauce, Chermoula - 80*

### CHARRED MAHI MAHI

*Clams, Grilled Corn, Puffed Quinoa, Pickled Radish, Chimichurri – 95*

### SEARED YELLOW-FIN TUNA

*Artichoke, Balsamic Aubergine, Caper, Olives, Peperonata – 95*

### UMAMI BRAISED BEEF SHORT-RIB

*Grilled Broccoli, Onion, Ginger & Garlic Crisps – 115*

### SEARED KING SCALLOP & PORK BELLY

*Black Bean & Celeriac Puree, Braised Fennel & Pearl Onion – 120*

### BUTTER POACHED LOBSTER

*Baba Ganoush, Tempura Okra, Beetroot Tabbouleh - 125*

## SIDES

### MIXED LEAF SALAD

*Aged Parmesan, Mustard Dressing – 20*

### BROCCOLI, MANGETOUT & KALE

*Nori Sauce – 20*

### CRUSHED POTATOES

*Crispy White Onion, Sage, Cheddar, Herb Oil – 20*

### POLENTA FRIES

*Roasted Red Pepper Aioli – 20*

## DESSERTS

### HOME-MADE ICE CREAM & SORBET

*Per Scoop – 12 (Please ask for our selection)*

### MANGO & LIME PARFAIT

*Compressed Mango, Passion Fruit Reduction & Shortbread Crumble – 35*

### BUTTERMILK PANNA COTTA

*Basil, Fresh Grapefruit & Pomegranate, Honeycomb – 35*

### PINEAPPLE TARTE TATIN

*White Chocolate Sorbet – 35*

### BITTER CHOCOLATE SOUFFLÉ (15/20 MINUTES)

*Vanilla Ice Cream – 35/50*

### PEANUT CRUSTED GOATS CHEESE

*Walnut & Raisin Bread, Truffle Honey – 40*

ALL PRICES IN EASTERN CARIBBEAN DOLLARS WITH 15% ABST INCLUDED // 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO BILL

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