

DINNER

APPETIZERS

POTATO SKINS 3 potato skins baked then fried and stuffed with bacon, caramelized onion, and grated cheddar topped with our house pico	7.99	*ONION RINGS hand cut, beer battered and deep fried to crunchy perfection served w/ a creamy horseradish.	6.99
*WINGS our chicken wings have been baked then fried served w/ a choice of one of the following sauces mild, medium, hot, extra hot buffalo, teriyaki, or garlic parmesan	10.99	*NACHOS corn tortillas, with grated cheddar, queso fresco and house bechamel sauce, bacon, black olives, jalapenos, topped with pico and roasted butternut squash, black bean, corn, red onion, pepper, tomato and cilantro salsa	10.99
*SESAME TUNA Ahi Tuna lightly coated in sesame seeds, seared in sesame oil over a bed of julienne vegetable. served with wasabi, seaweed salad and pickled ginger	16.99	*SHRIMP COCKTAIL served chilled w/ our house made tequila lime cilantro cocktail sauce <i>+ make it a double order for \$22.99</i>	13.99
*STEAMED CLAMS steamed in natural juices, white wine, garlic, fresh lemon, tomatoes, shallots and fresh basil	15.99	*SCALLOPS IN BACON bacon wrapped scallops deep fried and served over sautéed spinach and roasted tomato with a drizzle of maple balsamic reduction	18.99
*JALAPENO POPPERS fresh jalapenos stuffed w/ cream cheese, cheddar cheese and bacon crumbs, lightly breaded and deep fried	9.99	BRUSCHETTA french bread with garlic butter, topped with fresh mozzarella cheese, caramelized onions over parmesan, tomato garlic and fresh basil drizzled with a sweet balsamic reduction	8.99
*CALAMARI hand cut lightly floured, and deep fried, sautéed w/ pepperoncini in garlic butter.	12.99	DEEP FRIED MOZZARELLA hand cut and breaded mozzarella, deep fried and served with fresh marinara and a drizzle of sweet balsamic reduction.	8.99
FRIED PICKLES CHIPS fried panko coated pickle chips served w/a remoulade sauce	8.99		

SALADS

GARDEN FRESH SALAD mixed greens with garden fresh vegetables	8.99	CLASSIC CAESAR SALAD romaine hearts tossed in our house dressing, sprinkled with parmesan cheese and topped with garlic croutons.	
*CHEFS SALAD roast turkey, ham, bacon, swiss cheese over mixed greens and garden fresh vegetables.	14.99	CARIBBEAN SALAD garden fresh salad topped with fresh mango, avocado and cottage cheese	14.99
+ *add grilled chicken \$7.99		+ *add chilled shrimp \$12.99	
+ *add grilled steak tips \$12.99		+ *add grilled salmon \$12.99	

SOUPS

BERMUDA ONION SOUP topped with garlic croutons, melted swiss and provolone cheese	7.99	BERMUDA FISH CHOWDER a hearty tomato based fish stew laced with sherry peppers and Gosling Black Rum	7.99
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"Before placing your order, please advise your server of any and all allergy's"

PUB GRUB

<p>*SHEPHERDS PIE 14.99 made with ground beef, sautéed onions, peas, corn and diced carrots, topped with fresh mash, served with a side salad</p> <p>*BRITISH FISH & CHIPS . . 16.99 beer battered fresh haddock, served with hand cut potato wedges</p> <p>*STEAK TIPS 22.99 marinated, grilled, then tossed in teriyaki sauce w/ roasted red peppers and caramelized onions. Served with mash potatoes and vegetables of the day.</p> <p>VEGETARIAN TACO 14.99 roasted butternut squash, black bean, corn, diced tomato, red onion, pepper salsa & queso fresco, drizzled with avocado tequila cream and topped with scallions and served with sweet potato fries</p>	<p>*BANGERS & MASH 14.99 a savory Irish sausage served with sautéed onions and topped w/ an onions gravy over mash potatoes.</p> <p>*ONIONS BURGER 16.99 8 oz Angus burger topped with red onion, lettuce and tomato on a garlic buttered brioche roll, with potato wedges <i>+ ADD cheese, avocado, jalapenos, bacon, \$1.99 per extra</i></p> <p>*CAJUN FISH TACO . . 14.99 cajun seared fresh haddock topped with peppers, coleslaw & potato straws drizzled w/a sriracha aioli garnished with scallions and served with potato wedges</p> <p>*CHICKEN TENDERS 13.99 hand breaded chicken tenders served with potato wedges</p>
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PASTA

<p>*SHRIMP SCAMPI 22.99 white wine, garlic, lemon butter, parsley, parmesan and a pinch of red pepper flakes tossed in fettuccine served w/ garlic bread</p> <p>*CHICKEN PARM . . 19.99 chicken breast lightly breaded flash fried and finished in the oven topped with provolone cheese over fettuccine tossed in marinara. served w/ garlic bread</p> <p>PASTA PRIMAVERA 15.99 spinach, zucchini, asparagus, mushrooms, red onions, garlic, roasted red peppers, tomato and fresh mozzarella tossed with house marinara on spaghetti squash. served w/ garlic bread.</p>	<p>*CHICKEN BROCCOLI ALFREDO . . 19.99 grilled chicken sautéed broccoli and garlic, finished with butter, heavy cream and parmesan. served w/ garlic bread</p> <p>*FETTUCCHINE WITH CLAM SAUCE 19.99 chopped clams, garlic, shallots, spinach, and sun-dried tomato, white wine, blended oil and cream. served w/ garlic bread</p> <p>*BOLOGNESE 18.99 Onions take on a classic Italian sauce with ground meat, slow cooked with a soffritto of onions, carrots, and celery, tomatoes, and a touch of cream to give it a creamy texture tossed in fettuccine. Served w/ garlic bread</p>
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MAINS

<p>*BAKED HADDOCK 19.99 potato crusted haddock over a roasted red pepper, mango coulis. Served w/ chefs vegetable of the day and choice of starch.</p> <p>*SEARED SALMON 20.99 maple glazed salmon served on a bed of wilted spinach topped with a fresh pineapple salsa served w/ parmesan risotto.</p> <p>*RIB EYE STEAK 29.99 certified Angus choice or higher cooked to your liking served w/ chefs vegetable of the day and starch of your choice</p> <p>*BERMUDA TRIANGLE . . 27.99 Seared salmon, shrimps, and scallops, on a bed of arugula topped with a mango salsa served w/ chefs vegetable of the day and choice of starch.</p>	<p>*PAN SEARED SCALLOPS 27.99 sea scallops seared to perfection and finished with butter and white wine served over roasted asparagus on parmesan risotto. Garnished with pickled red onion</p> <p>*CHICKEN CORDON BLEU . . 19.99 breaded tender breast of chicken stuffed with honey ham & swiss cheese topped with a country gravy. Served w/ chefs vegetable of the day and choice of starch.</p> <p>*BEEF SHORT RIBS 23.99 braised short ribs in an orange ginger coconut beef broth with sautéed mushrooms, spinach, tomato, and garlic. served with mash potatoes. Sprinkled w/ sesame seeds, coconut flakes and pickled ginger</p>
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