

# Dinner Menu

## Appetizers

**Bermuda Fish Chowder \$13**  
Traditional spiced chowder with sherry pepper and Black Seal rum, toasted house focaccia

**Golden Fried Calamari \$21**  
Tender and crispy, served with Chipotle aiole

**Crab and Shrimp Stuffed Mushrooms \$25**  
Loaded with three cheeses, cracker crumbs and garlic seasoning

**Ocean Breeze \$27**  
Warm fresh seafood mix including mussels, clams, shrimp, calamari, octopus and scallops, grape tomatoes, kalamata olives, avocado, and fennel

**Hot Tuna Bites \$25**  
Teriyaki marinated tempura yellowfin tuna chunks topped with special sauce, sriracha hot sauce, seaweed, mango and crispy avocado

**Tuna Tartar \$25**  
Sushi grade tuna layered with mango, avocado, seaweed salad, crispy wonton crunchy slaw and drizzled with our special sesame dressing

**Mussels \$24**  
Rope mussels simmered with olive oil, garlic, white wine and chili flakes or in a spicy marinara sauce, served with house garlic bread

**Escargot \$22**  
Sautéed with garlic butter, mushrooms, brandy and laced in a delicious creamy sauce, served with house garlic bread

**Nachos Locos!! \$19**  
Loaded with our own meat sauce, cheddar, monterey jack, mozzarella, scallions, jalapeño, corn, black beans and sour cream  
*Add guacamole for \$3*

**Guacamole \$17**  
Hass Avocado freshly crushed to order served with crispy plantains chips or corn chips

**Crunchy Local Wahoo Bites \$19**  
Panko crusted, served with a cajun lime dip and crunchy fries

**Boneless Teriyaki Chicken Nibbles \$19**  
Crispy boneless chicken thighs bites tossed on home made teriyaki sauce topped with sesame seeds served with fresh veggie sticks

**Crispy Avocado Fries \$15**  
Served with miso honey ginger special sauce

**Assorted Jumbo Platter for Two \$40**  
Golden fried calamari, chicken wings, mozzarella sticks, chicken tenders, jalapeno poppers, wahoo bites, fried shrimp, onion rings, crispy fries, spicy marinara, cajun lime dip

**Island Grilled Shrimps \$25**  
Bed of crispy arugula, fresh mango salsa

## Breads

**One of A kind Bruschetta \$16**  
Toasted house focaccia, garlic oil, avocado, chopped tomatoes, basil, fresh mozzarella, served over mixed greens and drizzled with EVO and balsamic glaze

**Bruschette \$9**  
Classic homemade garlic bread topped with marinated tomatoes and mozzarella

**Garlic Bread \$6** *Add cheese \$1.50*

## Salads

**Garden Salad \$13**  
Crispy iceberg lettuce, cucumber, bell pepper, carrot, cabbage, radish, red onion and italian dressing

**Caesar Salad \$13**  
Crispy romaine lettuce, garlic croutons, parmesan cheese and a house dressing

**Arugula Salad \$19**  
Crispy arugula, aged parmesan shavings, grape tomatoes, avocado, shredded bermuda carrot and a honey balsamic dressing

**Caprese Salad \$19**  
Bermuda tomato and fresh mozzarella over mixed greens, kalamata olives, olive oil, pesto drops, balsamic glaze, oregano

**Salad add-ins**

<i>Avocado</i> \$3	<i>Goat cheese</i> \$5
<i>Mango</i> \$2	<i>Bacon</i> \$3
<i>Red onion</i> \$2	<i>Grilled chicken breast</i> \$6
<i>Cucumber</i> \$2	<i>Smoked brisket</i> \$8
<i>Hard boil egg</i> \$2	<i>Grilled shrimp</i> \$12
<i>Almonds</i> \$3	<i>Grilled snapper</i> \$16
<i>Shredded cheddar</i> \$3	<i>Grilled salmon</i> \$16
<i>Fresh mozzarella</i> \$5	

## Pastas

**Our Own Lasagna \$28**  
Egg pasta, meat sauce, bechamel, mozzarella and parmesan cheese

**Risotto Ai Funghi E Brie \$29**  
Wild mushrooms, baby spinach, amalgamated with touch of cream, brie cheese and parmesan cheese, drizzled with white truffle oil

**Risotto 3 Delizie \$38**  
Maine lobster, shrimp, and scallops, zucchini, grape tomatoes and touch of lobster bisque

**Fettuccine All Aragosta \$39**  
Egg noodles combined with lobster meat, baby spinach and porcini mushrooms laced in a delicious pink sauce, touch of lobster bisque drizzled with truffle oil

**Cheese Stuffed Tortellini Pesto E Noci \$25**  
Creamy pesto sauce, toasted walnuts, chopped tomatoes  
*Add chicken \$8 add shrimp \$12*

**Spaghetti Ai Frutti Di Mare \$38**  
The best ocean has to offer, you can't miss it!! An array of shellfish and seafood in a spicy white wine garlicky tomato sauce



**Fettuccini Alfredo \$21**  
Alfredo sauce and mushrooms  
*Add chicken \$10*  
*Add ham \$10*  
*Add vegetables \$10*  
*Add shrimps \$12*

## Spaghetti or Penne

**Carbonara \$29**  
Creamy egg yolk sauce, bacon

**Bolognese \$25**  
Authentic italian meat sauce

**Napoletana \$21**  
Tomato and basil sauce  
*Add homemade meatballs \$8*

*Gluten free pasta available add \$1.50*  
*Please advise of any food allergy or intolerance*





# Dinner Menu

## Mains

**House Smoked BBQ St Louis Ribs \$34**

Our specialty, smoked in our own pit

**House Smoked BBQ Beef Brisket \$35**

Cowboy rubbed, smoked in our own pit,  
house bbq sauce

**14oz C.A.B Prime Striploin \$46**

Grilled to perfection served with peppercorn gravy

**Catch Of The Day \$45**

Bermuda style (creamy black rum reduction topped with  
banana & toasted almond) or lemon  
butter sauce

**Baked Atlantic Salmon \$42**

Whole grain mustard and herbs crusted served  
with lemon butter sauce and capers

**New Zealand Lamb Chops Scottadito \$46**

Rosemary garlic marinated served with mint  
sauceand mint lamb gravy

**South Shore Seafood Abbondanza  
for 2 people \$94**

A great way to sample our fresh seafood, array  
of fresh fish, steamed mussels, jumbo shrimp,  
scallops and octopus marinated and grilled  
to perfection served with a fine herbs lemon  
butter sauce

*The above mains are served with sautéed vegetables and your choice of mixed  
salad, french fries or Spanish rice, add \$3 for sweet potato fries*

**Our Famous Fish And Chips \$32**

A must! House beer battered fish, crunchy fries, malt  
vinegar, house tartar sauce, crispy fries and coleslaw

**Jumbo Tiger Shrimps `N Scallops \$48**

Marinated then grilled, herbs lemon butter sauce,  
presented over grilled asparagus and wild  
mushrooms risotto

*17% service charge will be added to your bill*

*20% service charge will be added for split items, split checks, parties of 8 or more*

**Coconut Thai Prawns Curry \$38**

Combined with bell peppers, zucchini and fragrant  
lemongrass scented rice

**Pollo Alla Milanese \$34 or Parmigiana \$36**

Thin pounded chicken breast breaded, and butter pan  
fried, served with arugula salad and french fries

**Chicken Tikka Masala \$32**

Served with poppadums’ basmati rice and salad

**Our Signiture Handcrafted Burger \$21**

Certified Linz Black Angus 8oz burger, lettuce and  
tomato on a house brioche bun. **YOUR CHOICE** of  
mushrooms, bacon, fried onion, cheddar, swiss cheese  
or mozzarella...

*Served with french fries and coleslaw*

*Add \$1 each topping*

**Bone Fish Sandwich \$26**

Lightly battered snapper, chipotle aioli, lettuce, tomato,  
red onions, cucumbers, side of house tartar sauce on  
House Raisin bread

**Our Signiture Island Fish Tacos \$26**

Grilled tequila lime marinated snapper, purple cabbage  
slaw, pineapple salsa sour cream and guacamole,  
Chipotle aioli

**Lobster Tacos \$36**

Lettuce, tomato, Tempura lobster meat, avocado, mango  
salsa, miso ginger special sauce

**Starch add-ons**

*Onion rings \$6*

*Avocado Fries \$8*

*Mushroom Risotto \$10*

*Sweet Potato Fries \$3*

## Pizza By The Foot

**Margherita \$18**

Pizza sauce and mozzarella

**Hawaiian \$21**

Pizza sauce, mozzarella, ham and pineapple

**Pepperoni \$20**

Pizza sauce, mozzarella and pepperoni

**Capricciosa \$24**

Pizza sauce, mozzarella, ham, mushroom, artichoke,  
spicy italian sausage, olives and pepperoni

**4 Formaggi \$22**

Pizza sauce, mozzarella, monterey jack, cheddar,  
gorgonzola cheese, parmesan cheese, garlic herb  
seasoning

**Vegetariana \$22**

Pizza sauce, mozzarella, grilled vegetables, goat cheese

**Chicken Tikka \$22**

Red onions, bell peppers, little cheese

**Meat Lovers \$25**

Pizza sauce, mozzarella, pepperoni, italian sausage,  
ham, bacon, hamburger

**Livio`s Special \$25**

Pizza sauce, arugula, fresh mozzarella, thin sliced  
parma ham, cherry tomatoes, parmesan shavings,  
balsamic glaze

*Gluten free crust \$2*

*Extra toppings \$1.50*



## Snacks'n Wings

**Naked Wings**

Tossed with your choice of our homemade sauces

*Eight wings \$18*

*Sixteen wings \$34*

*Twenty four wings \$48*

**Livio’s Special BBQ**

Homemade teriyaki sauce

Buffalo hot sauce

Lemon pepper glaze

**Honey Sriracha**

*Extra sauce \$0.50*

**Breaded Crunchy Wings**

Served with a chunky blue cheese dressing

*Eight wings \$19*

*Sixteen wings \$32*

*Twenty four wings \$45*

**Jalapeno Poppers \$16**

Deep fried stuffed with cream cheese, tomato salsa

**BBQ Brisket Bar Candy \$18**

**Crunchy Chicken Tenders \$19**

Honey mustard, crunchy fries

**Battered Onion Rings \$15** Sweet chili sauce

**Mozzarella Sticks \$15** Tomato salsa

**Poutine \$14**

Crispy fries topped with gravy and cheddar cheese

**French Fries \$6**

**Sweet Potatoes Fries \$9**

**Side Order add-ons**

*Mix vegetables \$6*

*Asparagus \$8*

*Sauteed garlic spinach \$8*

*Mashed potatoes \$5*

*Spanish rice\$ 5*

*White rice \$5*

