



## Appetizers

<b>Calamari \$19</b>	Served with a Marinara Sauce and Lemon
 <b>Bacon Wrapped Scallops \$22</b>	Seared Bacon Wrapped Scallops covered with Honey
 <b>Sizzling Shrimp \$22</b>	Cajun Shrimp with Mango Salsa sizzling in an Iron Pan
 <b>Sizzling Pork Sisig \$18</b>	Crispy Pork Belly, Onion, Peppers, Jalapenos, Fried Egg and Mayonnaise
<b>Fish Chowder \$11</b>	Served with Rum and Sherry Peppers
<b>Shrimp Cocktail \$22</b>	6 Shrimp served with Cocktail Sauce
 <b>White Wine Mussels \$19</b>	Tender Mussels served in a steaming White Wine Sauce with Garlic Bread
<b>Baked Brie \$22</b>	Breaded and Baked Brie, topped with Berry Coulis and Served with Crackers
<b>Mango Avocado Tuna Ceviche \$22</b>	Tuna, Red Onion, Mango, Avocado, served with Tortilla Chips
<b>Crab Dip \$21</b>	Warm Creamy Dip, Made with Lump Crab Meat, Cream Cheese and Cheddar

## Snacks

<b>Rockfish Bites &amp; Fries \$17</b>	Served with Lemon and Tartar Sauce
<b>Dim Sum \$22</b>	Your choice of Pork, Shrimp or Chicken, Steamed and served with Ginger Sauce
 <b>Korean Cauliflower \$19</b>	Tempura style Cauliflower tossed in Korean Chili Sauce with Scallions and Sesame Seeds
<b>Mac and Cheese \$10</b>	Brisket <b>\$11</b> , Buffalo Chicken <b>\$11</b> , Lobster <b>\$19</b>
<b>Bruschetta \$16</b>	Fresh diced tomato, mozzarella cheese, drizzled with a balsamic glaze, add Brisket <b>\$5</b>
<b>Spinach Dip \$17</b>	Creamy blend of Sour Cream, Cream Cheese, Mozzarella, Parmesan
<b>Chorizo Dip \$19</b>	Sour Cream mixed with Ground Chorizo, topped with Cheese and served with Pita
<b>Mozzarella Sticks</b>	Stuffed with melted Cheese (6) <b>\$12</b> (12) <b>\$20</b>
<b>Pesto Flatbread \$17</b>	Fresh Mozzarella, Tomato, Sun Dried Tomatoes, Pesto Sauce, garnished with Arugula and Red Pepper Flakes
<b>Beef Flatbread \$21</b>	Beef, Mushrooms, Caramelized Onion, Roasted Garlic Aioli and Mozzarella Cheese
<b>Whopper Sliders \$17</b>	Slider Bun, Ground Beef with Pickles & Cheese
 <b>Veggie Spring Rolls \$15</b>	Served with Sweet Chili Sauce
<b>Dorito Nachos \$18</b>	Baked Dorito Nachos, with Roasted Peppers and Onions, Jalapenos, and Cheddar Cheese. Add Chicken, Beef, Birria or Chorizo <b>\$4</b>

## Premium Tacos Gluten Free Available

<b>\$21 3 Tacos and your choice of fries or salad</b>	
<b>Pulled Pork</b>	Braised Pork Shoulder, Lettuce, Tomato and Rum Swizzle Sauce
<b>Beef</b>	Filet Steak, Lettuce, Pico De Gallo and Chimichurri Sauce
<b>Chicken Teriyaki</b>	Chicken Breast, smothered in Teriyaki Sauce, Pickled Veggies, Lettuce and Tomato
 <b>Halloumi Cheese</b>	Pan Fried Halloumi, Lettuce, Tomato and Chipotle Mayo
<b>Chorizo</b>	Sliced Chorizo topped with Siracha Aioli, Lettuce and Tomato
<b>Fish</b>	Served either Battered or Grilled, topped with Cilantro Aioli and Avocado Salsa, Lettuce and Tomato
<b>Lobster (\$39)</b>	Maine Lobster, Lettuce, Tomato Salsa and Garlic Aioli
<b>Shrimp (\$28)</b>	Grilled Shrimp with Tomato, Avocado Salsa and Sriracha Aioli
<b>Seared Tuna (\$28)</b>	Seared Tuna, Spicy Seaweed Salad, Lettuce, Tomato and a Sweet Soy drizzle

## Bowls and Salads

  <b>Spinach Salad \$20</b>	Crisp Spinach, Strawberries, Blueberries, Pecans, Feta Cheese and Balsamic Vinaigrette
 <b>Caesar Salad \$19</b>	Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing <b>Add:</b> Chicken <b>+\$9</b> , Shrimp <b>+\$12</b>
<b>Cobb Salad \$24</b>	Romaine, Cherry Tomatoes, Avocado, Red Onions, Bacon, Boiled Egg, Grilled Chicken Breast, Crumbled Blue Cheese, Choice of Blue Cheese or Ranch Dressing
  <b>Burrito Bowl \$22</b>	A mixture of Rice, Beans, Corn, Cherry Tomatoes, Onions and Iceberg Lettuce, topped with Guacamole, Sour Cream and Cheddar Cheese <b>Add:</b> - Chicken - Pork - Beef - Chorizo <b>+\$4</b>
<b>Tuna or Salmon Poke Bowl \$28</b>	Marinated Tuna or Salmon neatly served on steamed Rice with Edamame, Cucumber, Avocado and Mango, unagi sauce and sriracha aioli
<b>Sesame Noodle Bowl \$26</b>	Choice of Tuna or Chicken on Stir Fried Rice Noodles with Carrots, Mushrooms, Peppers, Onions, Baby Corn, & Tamari Sauce
 <b>Cajun Shrimp Bowl \$25</b>	Cajun Shrimp with Avocado and a Mango and Honey Salsa on White Rice, drizzled with Chimichurri
  <b>Quinoa Bowl \$20</b>	Quinoa, Arugula, Charred Onions and Bell Peppers, Goat Cheese, Broccoli, Butternut Squash with Fresh Herb Dressing <b>Add:</b> Chicken <b>+\$4</b> - Shrimp <b>+\$12</b> - Flank Steak <b>+\$12</b>
<b>Sisig Bowl \$27</b>	Crispy Pork Belly, Peppers, Onions, Jalapenos, White Rice, topped with a Fried Egg and Mayonnaise
 <b>Seaweed Salad \$12</b>	Wakame Seaweed, Edamame, Diced Tomato, Shredded Carrots and Corn
 <b>Goat Cheese &amp; Beet Salad \$22</b>	Crispy Creamy Goat Cheese, mixed Greens, Shaved Fennel, Pistachio Nuts, Honey Mustard Dressing
<b>Beef Ramen Noodle Stirfry \$25</b>	Sliced Beef, Shredded Carrots, Red Bell Peppers, Cabbage, Mushrooms, Onion, Soy Sauce, Sesame Seeds and Scallions
<b>Pork Katsu Curry \$25</b>	Creamy Curry on top of Crispy Pork Chops, served with Steamed Rice
<b>Kung Pao Chicken \$26</b>	Marinated Chicken with Carrots, Chili Flakes, Peanut, Scallions, Sesame Oil, Kung Pao Sauce and Steamed Rice

## Ramen Bowls


<b>Pork Miso Ramen \$25</b>	Pork Belly, Mushrooms, Boiled Egg, Dumplings, Scallions and Fresh Ramen
<b>Beef Pho Bowl \$25</b>	Rice Noodles, Sliced Beef, Onion, Cilantro, Jalapenos, Cabbage, Scallions, served with Hoisin Sauce and Sriracha
<b>Birria Ramen \$27</b>	Shredded Beef, Cabbage, Onion, Cilantro, Jalapenos, Boiled Egg, Birria Broth
<b>Tonkotsu Ramen \$25</b>	Braised Pork Belly, Boiled Egg, Mushrooms, Corn, Scallions, Nori, Chili Sauce and a Fish Cake

## Sandwiches

Served with Fries or Salad

 <b>Veggie Burger \$20</b>	Vegetarian Patty, with Hummus, Vegan Cheese, Lettuce and Tomato
<b>Terrace Burger \$22</b>	Beef Burger with melted Swiss Cheese, Caramelized Onions, Back Bacon, Dill Pickle and Lettuce and Tomato
<b>Steak Sandwich \$38</b>	Grilled Striploin, sautéed Mushrooms and Onions, Mozzarella Cheese served on a Hoagie Bun, with a side of Au Jus
<b>Mahi Mahi Fish Sandwich \$22</b>	Fried strips of Mahi Mahi served with Lettuce, Tomato, and Spicy Slaw and Cheddar Cheese on a Brioche Bun
<b>Chicken Sandwich \$21</b>	Breaded Chicken Thigh smothered in Swiss Cheese with Lettuce, Tomato, and Garlic Aioli
<b>Chimichurri Steak Wrap \$24</b>	Grilled Flank Steak, Arugula, Fried Onion, Avocado Salsa and Chimichurri
 <b>Halloumi Burger \$22</b>	Breaded Halloumi Cheese, Arugula, Tomato, Onion, Sweet Chili Mayo

## Entrees

 <b>Gnocchi \$26</b>	Potato Gnocchi tossed in a Rosemary Cream with sautéed Tomatoes, Peas, and Mushrooms, sprinkled with Parmesan <b>Add:</b> Lobster <b>+\$19</b>
<b>Sautéed Fish \$39</b>	Choice of Rockfish, Salmon, or Catch of the Day sautéed in a Sesame Soy drizzle, finished with a Rosemary Cream sauce, served with a choice of 2 sides
<b>Seafood Trio \$59</b>	A combination of grilled Lobster Tail, pan seared Scallops, and Shrimp, served with a choice of 2 sides
<b>Rack of Lamb \$44</b>	Pistachio Crusted Rack of Lamb, served with a choice of 2 sides
<b>Steak Your Way \$44</b>	Choice of 8oz Filet, 10oz Ribeye, or 9oz Striploin, served with chimichumi, a choice of 2 sides, served with a Herb Butter
<b>Grilled Shrimp \$35</b>	12 Grilled Shrimp served with a choice of 2 side
<b>Shrimp Scampi Pasta \$32</b>	Shrimp cooked in a butter garlic and white wine sauce, linguini, red pepper flakes, parsley and garlic bread
<b>Curry - Chicken \$25</b>	Curry served over rice.
<b>King Crabs \$MP</b>	served with a choice of 2 sides

**Add Maine Lobster Tail - 9oz \$39.00**

## Surf and Turf \$59

Surf		Turf
Four Grilled Shrimp		8oz Filet
Jumbo Scallops	Maine Lobster Tail	10oz Ribeye
Sautéed Rockfish	(\$29)	9 oz Striploin
Sautéed Salmon		8 oz Bacon
		Wrapped Filet (\$10)
<b>Choice of 2 sides</b>		

## Choice of Sides

<b>Regular Fries</b>	<b>Sweet Potato Fries</b>
<b>Truffle Fries - add \$3</b>	<b>Salad - Garden or Caesar</b>
<b>Lobster Mac and Cheese - add \$19</b>	<b>Veggies - Steamed</b>
<b>Mashed Potatoes</b>	<b>Truffle Mac and Cheese</b>
<b>Sautéed Mushrooms and Onions</b>	<b>Creamed or Sautéed Spinach</b>
<b>Glazed Carrots</b>	
<b>Broccoli Gratin –</b>	<b>Bechamel Sauce, Cheddar Cheese and Bread Crumble</b>



Gluten Free options available.



Vegan & Vegetarian options available.



# Terrace Cocktails \$14

## Peachy Leachy

Vodka, Peach Tree Schnapps, Lychee Liquor, Fresh Lime, and a dash of Simple Syrup

## Skyline

Berry infused Ciroc and Lemon, perfectly complemented by the bubbles of Prosecco and a hint of Cranberry

## Mango Sour

Mango Vodka, Triple Sec, Simple Syrup, Lime and Lemon Juice, a Splash of Orange Juice, Topped with Ginger Beer

## Spicy Margarita

Patron Tequila infused with Jalapenos, taking the classic taste of the Margarita up a notch

## Terrace Mules (Vodka or Tequila)

The perfect Mule with the added excitement of Mint and select fruits (Mango, Blueberry, Strawberry, or Pineapple)

## Orange Cosmo

Titos, Triple Sec, Cranberry Juice, splash of Orange Juice, shaken with Fresh Lime

# Mocktails \$8

## Cucumber Mint Lemonade

A Light and Refreshing Beverage with a Name that Speaks foR Itself

## Blueberry Fresh

Fresh Blueberry Pureé, House-grown Herbs, Lemon Juice, shaken & topped with Ginger Beer

# Swizzle by the Glass \$10.00

## Swizzle Pitcher \$45

Bermuda's favorite cocktail made with a delicious house recipe

## Sangria Pitcher \$49

Red, White, or Rose wine, heavily infused with fruit



# Weekly Specials

## MONDAY - Wines \$7 (on selected wines)

\$29.00 STEAK NIGHT

## TUESDAY - Tacos - \$5 tacos



2-4-1 Corona ALL DAY  
\$7 Tequila & Fireball  
\$9 Flavor Margaritas



## WEDNESDAY - Wings - 50¢ wings



\$7 Jack Daniels  
\$7 Jameson Shots



## THURSDAY - Shrimp Night

\$10 COCKTAILS Quiz Night

## SATURDAY - Burger & Beer

FREE Pint with any Burger

## SUNDAY - \$6 Mimosas, Sliders \$5

Breakfast Menu available on Saturday and Sunday until 3:00pm

## WEEK DAYS - Happy Hour 4-7 Daily

\$7.50 House Wine, Bottle Beer and High Balls

ALL DAY \$9 DbI. Dark & Stormies  
\$32 Buckets of select Beer

# Terrace Wine List

## White:

Mud House Sauvignon Blanc \$12/\$55  
Pinot Grigio - Berteletti \$12/\$55  
Lindemans Moscato \$12/\$55  
Picard Sancerre Blanc \$15/\$65  
Estandon Rose \$12/\$55  
19 Crimes Chardonnay \$12/\$55



## Red:

Canyon Road Pinot Noir \$12/\$55  
Tripiche Malbec \$12/\$55  
Meiomi Pinot Noir \$15/\$65  
Frontera Merlot \$12/\$55  
Beringer Cab Sauv \$12/\$55



## Prosecco and Champagne:

Da Luca \$10/\$45 | Veuve \$120  
Dom \$300

## Terrace Beers \$8.50

Corona  
Corona Light  
Heineken  
Heineken Silver  
Amstel Light  
Peroni  
Coors Light  
Stella  
White Claw  
Heineken 00 (Non Alcoholic)  
Asahi Japanese Beer



## Terrace Beers \$10.00

Savannah Dry Cider  
Orion  
Twisted Tea  
Blue Wkd  
Lagunitas Ipa

## Terrace Beers \$11.00

Pints of Heineken  
Bermuda Craft Brewery Citra Smash  
Guinness  
Thatchers Rose  
Rekorderlig Strawberry and Lime  
Magners Cider