

# Lunch Menu

## Appetizers

### Bermuda Fish Chowder \$12

Traditional spiced chowder with sherry pepper and Black seal rum, toasted house focaccia

### Golden Fried Calamari \$21

Tender and crispy, served with Chipotle aioli

### Crab and Shrimp Stuffed Mushrooms \$23

Loaded with 3 cheeses, cracker crumbs and garlic seasoning

### Ocean Breeze \$26

Warm fresh seafood mix including mussels, clams, shrimp, calamari, octopus and scallops, grape tomatoes, kalamata olives, avocado, and fennel

### Hot Tuna Bites \$22

Teriyaki marinated tempura yellowfin tuna chunks topped with special sauce, sriracha hot sauce, seaweed, mango and crispy avocado

### Tuna Tartar \$23

Sushi grade tuna layered with mango, avocado, seaweed salad, crispy wonton crunchy slaw drizzled with our special sesame dressing

### Mussels \$22

Rope Mussels, simmered with olive oil, garlic, white wine and chili flakes or in a spicy marinara sauce, house garlic bread

### Island Grilled Shrimps \$23

Bed of crispy arugula, fresh mango salsa

### Nachos Locos!! \$18

Loaded with our own meat sauce, cheddar, Monterey jack, mozzarella, scallions, jalapeno, corn & black beans sour cream

*Add guacamole for \$3*

### Crunchy Local Wahoo Bites \$19

Panko crusted, cajun lime dip, french fries

### Guacamole \$15

Hass Avocado freshly crushed to order served with crispy plantains chips or corn chips

### Boneless Teriyaki Chicken Nibbles \$18

Crispy boneless chicken thigh bites tossed on homemade teriyaki sauce topped with sesame seeds served with fresh veggie sticks

### Crispy Avocado Fries \$14

Served with miso honey ginger special sauce

### Assorted Jumbo Platter x 2 \$36

Golden fried Calamari, chicken wings, mozzarella sticks, chicken tenders, jalapeno poppers, wahoo bites, fried shrimps, Onion rings, french fries, spicy marinara, cajun lime dip

## Breads

### One Of A Kind Bruschetta \$15

Toasted house focaccia, garlic oil, avocado, chopped tomatoes, basil, fresh mozzarella, served over mixed greens and drizzled with EVO and balsamic glaze

### Bruschetta \$9

Classic homemade garlic bread topped with marinated tomatoes and mozzarella

### Garlic Bread \$5 *Add cheese \$1.50*

## Salads

### Garden Salad \$12

Crispy iceberg lettuce, cucumbers, bell peppers, carrots, cabbage, radishes, red onion and italian dressing

### Caesar Salad \$12

Crispy Romaine lettuce, garlic croutons, parmesan cheese house dressing

### Arugula Salad \$17

Crispy arugula, aged parmesan shavings, grape tomatoes, avocado, shredded Bermuda carrots and a honey balsamic dressing

### Caprese Salad \$18

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>Shredded cheddar</i> \$3	<i>Grilled shrimps</i> \$12
<i>Mango</i> \$2	<i>Fresh mozzarella</i> \$5	<i>Grilled snapper</i> \$15
<i>Red onion</i> \$2	<i>Goat cheese</i> \$5	<i>Grilled salmon</i> \$15
<i>Cucumber</i> \$2	<i>Bacon</i> \$3	
<i>Hard boil egg</i> \$2	<i>Grilled chicken breast</i> \$10	
<i>Almonds</i> \$3	<i>Smoked brisket</i> \$10	

## Sandwiches

### Bone Fish Sandwich \$26

Lightly battered snapper, chipotle aioli, lettuce, tomato, red onion, cucumber, served on house raisin bread with a side of house tartar sauce

### Bermuda Fish Cake \$19

Served with lettuce, tomato, seared banana and mango chutney on a house brioche bun

### Pulled Pork Sandwich \$20

Coleslaw, pickles, BBQ pulled pork, house smoked ham, cheddar cheese on a house brioche bun

### House Smoked Brisket Panini \$22

Lettuce and tomato, melting tender bbq brisket, crispy bacon, fire roasted red peppers, swiss cheese on house panini bread

### Grilled Chicken Panini \$20

Pesto spread, fresh grilled chicken breast, lettuce, bermuda tomatoes, garlic portobello mushrooms, cheddar cheese on house panini bread

### Our Signature Handcrafted Burger \$19

Certified linz black Angus 8oz burger served with lettuce and tomato on a house brioche bun with **YOUR CHOICE** of mushrooms, bacon, fried onion, and cheddar, swiss or mozzarella cheese

*For each topping, add \$1.50*

*All sandwiches are served with French fries and coleslaw*

*Gluten free brown sliced bread or bun available upon request add \$2*



## Tacos & Wraps

### Our Signature Island Fish Tacos \$24

Grilled tequila lime marinated snapper, purple cabbage slaw, pineapple salsa, guacamole, sour cream, served with chipotle aioli

### Lobster Tacos \$35

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

### Buffalo Pulled Chicken Tacos \$20

Crispy bacon, shredded cheddar cheese, chunky blue cheese dressing

### House Smoked BBQ Pulled Pork Tacos \$20

Lettuce, tomato, purple lime coleslaw, pineapple salsa

### Crispy Chicken Wrap \$20

Honey BBQ tossed crunchy chicken breast tenderloin, crispy bacon, coleslaw, cheddar cheese, lettuce and tomato

*\*All tacos and wraps are served with lettuce and tomato, French fries and coleslaw*



# Lunch Menu



## Pastas

### Our Own Lasagna \$28

Egg pasta, meat sauce, bechamel, mozzarella and parmesan cheese

### Cheese Stuffed Tortellini Pesto E Noci \$24

Creamy pesto sauce, toasted walnuts, chopped tomatoes

Add chicken \$10

Add shrimps \$12

### Spaghetti Ai Frutti Di Mare \$36

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 \$20

Alfredo sauce and mushrooms

Add chicken \$10

Add ham \$10

Add vegetables \$10

Add shrimps \$12

### Risotto Ai Funghi E Brie \$28

Wild mushrooms, baby spinach, amalgamated with touch of cream, brie cheese and parmesan cheese, drizzled with white truffle oil

## Spaghetti or Penne

### Carbonara \$28

Creamy egg yolk sauce, bacon

### Bolognese \$24

Authentic Italian meat sauce

### Napoletana \$20

Tomato and Basil sauce add homemade meatballs \$8

Gluten free pasta available add \$1.50

Please advise for any food allergy or intolerance

## Mains

### House Smoked BBQ St Louis Ribs \$32

Our specialty, smoked in our own pit

### House Smoked BBQ Beef Brisket \$35

House BBQ sauce

### 14oz Certified Angus Striploin \$44

Grilled to perfection served with peppercorn gravy

### Catch Of The Day \$44 Market Price

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

*The above mains are served with sautéed vegetables and your choice of mix salad, French fries or Spanish rice. Add sweet potato fries \$3*

### Our Famous Fish And Chips \$30

A must! house beer batter, crunchy fries, malt vinegar, house tartar sauce, French fries and coleslaw

### Coconut Thai Prawns Curry \$34

Combined with bell peppers, zucchini and fragrant lemongrass scented rice

### Pollo Alla Milanese \$29 or Parmigiana \$30

Thin pounded chicken breast breaded, and butter pan fried, tomato, mozzarella cheese served with arugula salad and French fries

### Chicken Tikka Masala \$30

Served with poppadums' basmati rice and salad

### New Zealand Lamb Chops Scottadito \$46

Rosemary garlic marinated served with mint sauce and mint lamb gravy

### Starch add-ons

Onion rings \$6

Avocado Fries \$8

Mushroom Risotto \$10

Sweet Potato Fries \$3

## Pizza By The Foot

### Margherita \$17

Pizza sauce and mozzarella

### Hawaiian \$20

Pizza sauce, mozzarella, ham and pineapple

### Pepperoni \$19

Pizza sauce, mozzarella and pepperoni

### Capricciosa \$24

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

### 4 Formaggi \$21

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

### Vegetariana \$21

Pizza sauce, mozzarella, grilled vegetables, goat cheese

### Chicken Tikka \$21

Red onions, bell peppers, little cheese

### Meat Lovers \$24

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

### Livio`s Special \$24

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

Gluten free crust available add \$1.50

Extra toppings \$1.50



## Snacks'nWings

### Naked Wings

Tossed with your choice of our home-made sauces

Eight wings \$17

Sixteen wings \$32

Twenty four wings \$46

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 \$18

Sixteen wings \$34

Twenty four wings \$47

### Jalapeno Poppers \$15

Deep fried stuffed with cream cheese, tomato salsa

### BBQ Brisket Bar Candy \$18

### Crunchy Chicken Tenders \$18

Honey mustard, crunchy fries

### Battered Onion Rings \$13 Sweet chili sauce

### Mozzarella Sticks \$13 Tomato salsa

### Poutine \$12

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

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