

DINNER



APPETIZER

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 Chipotle aioli

CRAB & SHRIMP

STUFFED MUSHROOMS \$24

Loaded with three cheeses, cracker crumbs and garlic seasoning

OCEAN BREEZE \$27

Fresh seafood salad including mussels, clams, shrimps, calamari, octopus and scallops, grape tomatoes, kalamata olives, avocado, and fennel

HOT TUNA BITES \$24

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

TUNA TARTAR \$24

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

ISLAND GRILLED SHRIMPS \$24

Bed of crispy arugula, fresh mango salsa

BONELESS TERIYAKI

CHICKEN NIBBLES \$22

Crispy boneless chicken thighs bites, tossed with home made teriyaki sauce, side house salad

NACHOS LOCOS!! \$19

Loaded with our own meat sauce, cheddar, Monterey jack, mozzarella, scallions, jalapeño, corn, black beans & sour cream *Add guacamole for \$4*

BBQ CHICKEN NACHOS \$22

BBQ tossed grilled chicken, cheddar, Monterey jack, mozzarella, scallion, jalapenos, corn, black beans & sour cream *Add guacamole for \$4*

GUACAMOLE \$17

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

CRUNCHY LOCAL WAHOO BITES \$19

Panko crusted, Cajun lime dip, crunchy fries

CRISPY AVOCADO FRIES \$15

Served with miso honey ginger special sauce

ASSORTED JUMBO PLATTER FOR TWO \$39

Golden fried calamari, chicken wings, mozzarella sticks, chicken tenders, jalapeno poppers, wahoo bites, fried shrimp, onion rings, crispy fries, spicy marinara, cajun lime dip

BREADS

ONE OF A KIND BRUSCHETTA \$15

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

BRUSCHETTA \$12

Ciabatta bread, light garlic butter spread, marinated tomatoes, melting mozzarella, oregano

GARLIC BREAD LOAF \$9 *Add cheese \$2*

SALAD

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 mix green, kalamata olives. Olive oil, Pesto drops, balsamic glaze, oregano

Salad add-ins

Avocado \$3

Mango \$2

Red onion \$1

Cucumber \$2

Hard boil egg \$2

Almonds \$3

Shredded cheddar \$3

Fresh mozzarella \$5

Goat cheese \$5

Bacon \$3

Grilled chicken breast \$10

Smoked brisket \$10

Grilled shrimp \$12

Grilled snapper \$15

Grilled salmon \$15

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 \$38

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 \$10 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 \$6

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



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

12OZ C.A.B RIB EYE \$44
Grilled to perfection served with peppercorn gravy

CATCH OF THE DAY \$Market price
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 sauce and mint lamb gravy

SOUTH SHORE SEAFOOD ABBONDANZA FOR 2 PEOPLE \$89
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

BACON WRAPPED JUMBO SCALLOPS \$42
Lemon parmesan risotto, garlic wilted baby spinach

TIGER PRAWNS \$42
Drowned in garlic butter, smoked paprika, chilli flakes, creamy polenta, grilled asparagus

POLLO ALLA MILANESE \$34
Thin pounded chicken breast breaded, butter pan fried, served with arugula salad & french fries

POLLO ALLA PARMIGIANA \$34
Thin pounded chicken breast breaded, butter pan fried topped with marinara sauce, fresh basil, mozzarella and parmesan cheese, served with side of spaghetti tomato sauce

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, swisscheese or mozzarella...
Served with french fries and coleslaw Add \$1.50 each topping

BONE FISH SANDWICH \$25
Lightly battered snapper, tartar sauce, lettuce, tomato, coleslaw served on lightly toasted Raisin bread or brioche bun served with fries and coleslaw
Add fried onion \$1.50, cheddar cheese \$1.50, raw onions \$1.50

OUR SIGNITURE ISLAND FISH TACOS \$26
Grilled tequila lime marinated snapper, purple cabbage slaw, pineapple salsa, sour cream and guacamole, Chipotle aioli served with fries and coleslaw

LOBSTER TACOS \$36
Lettuce, tomato, Tempura lobster meat, avocado, mango salsa, miso ginger special sauce served with fries and coleslaw

BRING IT UP A NOTCH

Side add ons

Mushroom risotto **\$10**
Pftuccine alfredo **\$6**
Mac n cheese **\$6**
Onion rings **\$6**
Avocado fries **\$8**
Sweet potato fries **\$3**

Side orders

Side mix vegetables **\$6**
Side asparagus **\$9**
Side sautéed garlic spinach **\$9**
Side mash potatoes **\$5**
Side Spanish rice **\$5**
Side white rice **\$4**

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

WEST END \$22
Pizza sauce, mozzarella. Pepperoni, pineapple, bacon

VEGETARIANA \$22
Pizza sauce, mozzarella, grilled vegetables, goat 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 \$1.50
Extra toppings \$1.50*



SNACKS`N WINGS

NAKED WINGS
Tossed with your choice of our home-made sauces
Eight wings \$18, Sixteen wings \$34, Twenty four wings \$47

Livio's Special BBQ
Homemade teriyaki sauce
Buffalo hot sauce
Lemon pepper glaze
Honeylime Sriracha
Extra sauce \$0.50

BREADED CRUNCHY WINGS
Served with a chunky blue cheese dressing (\$0.50 x any additional sauce)
Eight wings \$19, Sixteen wings \$35, Twenty four wings \$48

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 \$14
Sweet chili sauce

MOZZARELLA STICKS \$14
Tomato salsa

POUTINE \$13
Crispy fries topped with gravy and cheddar cheese

CRISPY FRIES \$6

SWEET POTATOES FRIES \$9