

APPETIZER

- BERMUDA FISH CHOWDER \$12

Traditional spiced chowder with sherry pepper and Black Seal rum, toasted house focaccia
- GOLDEN FRIED CALAMARI \$22

Tender and crispy served Chipotle aioli
- CRAB & SHRIMP STUFFED MUSHROOMS \$24

Loaded with three cheeses, cracker crumbs and garlic seasoning
- OCEAN BREEZE \$29

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 andlaced 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 side house salad, choose from BBQ, Buffalo or Teriyaki sauce
- NACHOS LOCOS!! \$21

Loaded with our own meat sauce, cheddar, Monterey jack, mozzarella, scallions, jalapeño, corn, black beans & sour cream *Add guacamole for \$4*
- BBQ CHICKEN NACHOS \$23

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 corn chips
- CRUNCHY LOCAL WAHOO BITES \$19

Panko crusted, Cajun lime dip, crunchy fries
- CRISPY AVOCADO FRIES \$17

Served with miso honey ginger special sauce
- ASSORTED JUMBO PLATTER FOR TWO \$42

Golden fried calamari, chicken wings, mozzarella sticks, chicken tenders, jalapeno poppers, wahoo bites, fried shrimp, onion rings, crispy fries, spicy marinara, cajun lime dip
- BRUSCHETTA \$15

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
- BRUSCHETTE \$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, mixed greens, 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 \$20

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 \$2

Cucumber \$2

Hard boiled egg \$3

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

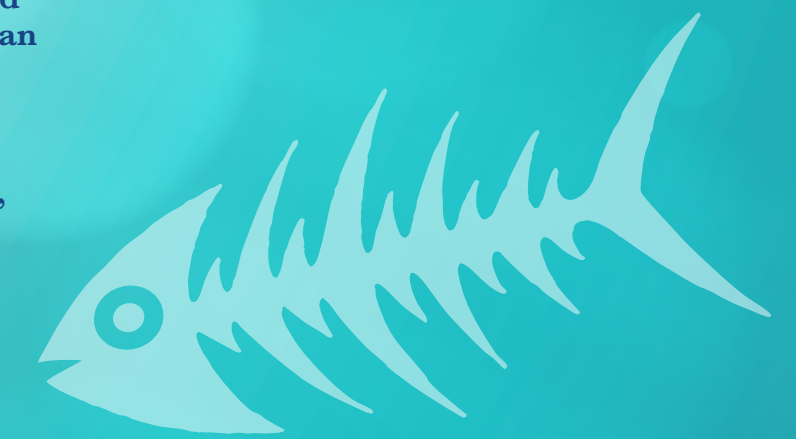
Creamy egg yolk sauce, bacon
- Bolognese \$25

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



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 RIB EYE \$45
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 sauceand mint lamb gravy

SOUTH SHORE SEAFOOD ABBONDANZA FOR 2 PEOPLE \$95
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 SEAS AND LAND \$46
marinated then grilled, herbs lemon butter sauce, presented over grilled asparagus and wild mushrooms risotto

COCONUT THAI PRAWNS CURRY \$29
Combined with bell peppers, zucchini and white rice

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

POLLO ALLA PARMIGIANA \$35
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 \$27
Lightly battered snapper, tartar sauce, lettuce, tomato, coleslaw served on lightly toasted Raisin bread *Add raw onion \$2, Cheddar cheese \$2, Fried onion \$2*

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

SHRIMP TACOS \$36
Lettuce, tomato, grilled shrimp, avocado, mango salsa, miso ginger special sauce served with fries and coleslaw *Deep fried \$2*

BRING IT UP A NOTCH

Side add ons	Side orders
<i>Mushroom risotto</i> \$10	<i>Side mix vegetables</i> \$6
<i>Pftuccine alfredo</i> \$10	<i>Side asparagus</i> \$9
<i>Mac n cheese</i> \$8	<i>Side sautéed garlic spinach</i> \$9
<i>Onion rings</i> \$6	<i>Side mash potatoes</i> \$5
<i>Avocado fries</i> \$8	<i>Side Spanish rice</i> \$5
<i>Sweet potato fries</i> \$3	<i>Side white rice</i> \$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 \$25
Pizza sauce, mozzarella, ham, mushroom, arti-choke, spicy italian sausage, olives and pepperoni

WEST END \$23
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

CHICKEN TIKKA \$23
homemade special curry sauce with red onion, and Bell pepper and little cheese

Gluten free crust \$2 / Extra toppings \$2

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