LUNCH

APPETIZERS

BERMUDA FISH CHOWDER \$12 Traditional spiced chowder with sherry peppers, Gosling's Black Seal Rum & toasted house focaccia

GOLDEN FRIED CALAMARI \$21 Tender and crispy, served with Chipotle aioli

CRAB & SHRIMP STUFFED MUSHROOMS \$23 Loaded with three cheeses, cracker crumbs and garlic seasoning

OCEAN BREEZE \$28

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

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 with house garlic bread

ISLAND GRILLED SHRIMPS \$23

Bed of crispy arugula, fresh mango salsa

BONELESS TERIYAKI CHICKEN NIBBLES \$20

Crispy boneless chicken thighs bites, side house salad, choose from BBQ, Buffalo or Teriyaki sauce

NACHOS LOCOS!! \$20

Loaded with our own meat sauce, cheddar, Monterey jack, mozzarella, scallions, jalapeno, 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 and sour cream Add guacamole for \$4

CRUNCHY LOCAL WAHOO BITES \$19 Panko crusted, cajun lime dip, French fries

GUACAMOLE \$16 Hass avocado freshly crushed to order served with crunchy corn tortillas

CRUNCHY CAULIFLOWER WINGS \$16 Crispy cauliflower bites tossed in Korean BBQ sauce with a side of ranch dressing

CRISPY AVOCADO FRIES \$16 Served with miso honey ginger special sauce

ASSORTED JUMBO PLATTER FOR 2 \$40

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

BERMUDA FISH CAKE \$20

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

BREADS

ONE OF A KIND BRUSCHETTA \$15

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

BRUSCHETTE \$12

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

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

SALADS

GARDEN SALAD \$12

Crispy iceberg lettuce, mixed greens, 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 \$19

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

Almonds \$3

Salad add-ins

Avocado \$3 Mango **\$2** Red onion **\$2** Cucumber **\$2** Hard boiled egg \$3 Bacon \$3

Grilled chicken breast **\$10** Shredded cheddar \$3 Smoked brisket \$10 Fresh mozzarella **\$5** Grilled shrimps **\$12** Goat cheese \$5 Grilled snapper **\$15** Grilled salmon **\$15**

SANDWICHES

BONE FISH SANDWICH \$26

Lightly battered snapper, tartar sauce, lettuce, tomato, coleslaw served on lightly toasted raisin bread Add fried onion \$2, Cheddar cheese \$2, Raw onion \$2

HOUSE SMOKED BRISKET PANINI \$22

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

PULL PORK SANDWICH \$20

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

GRILLED CHICKEN CAPRESE PANINI \$20

Pesto spread, lettuce, tomato, grilled chicken breast, fresh mozzarella, balsamic glaze

PHILLY CHEESE STEAK SANDWICH \$22 Grilled beef strips, sauteed onions, peppers, BBQ sauce, loaded with mozzarella, cheddar & monterey jack cheese

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



BLT SANDWICH \$17 Crispy Bacon, lettuce, tomato with grilled white bread

OUR SIGNATURE HANDCRAFTED BURGER \$17 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 crispy coated fries and coleslaw Gluten free brown sliced bread or bun available upon request add **\$2**

TACOS & WRAPS

OUR SIGNATURE ISLAND FISH TACOS \$25 Grilled tequila lime marinated snapper, purple cabbage slaw, lettuce, pineapple salsa sour cream and guacamole, Chipotle aioli

LOBSTER TACOS \$35

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

JERK CHICKEN TACOS \$25

Lettuce, guacamole, roasted red peppers, pineapple salsa and special sauce

HOUSE SMOKED BBQ PULLED PORK TACOS \$20 Lettuce, tomato, purple lime coleslaw, pineapple salsa

SHRIMP TACOS \$35

Lettuce, tomato, grilled shrimp, avocado, mango salsa, miso ginger special sauce Deep fried shrimps add **\$2**

CRISPY CHICKEN WRAP \$20 Honey BBQ tossed crispy fried chicken breast crispy bacon, lettuce, tomato, coleslaw, cheddar cheese

CAESAR WRAP Crispy romain lettuce and tomato parmesan cheese Add Chicken \$22, Fish \$24, Brisket \$25, Shrimps \$27

*All tacos and wraps are served with French fries and coleslaw

LUNCH

PASTA

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

MUSHROOM RISOTTO \$27

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

FETTUCCINI ALFREDO \$20

Alfredo sauce and mushrooms Add chicken **\$10** *Add ham* **\$10** Add vegetables \$6 Add shrimps **\$12**

SPAGHETTI OR PENNE

Carbonara \$28 Creamy egg yolk sauce, bacon

Boloanese \$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 any food intolerance

MAINS

BAKED ATLANTIC SALMON \$40 Whole grain mustard and herbs crusted served with lemon butter sauce and capers

HOUSE SMOKED BBQ ST LOUIS RIBS \$32 Our specialty, smoked in our own pit

HOUSE SMOKED BBQ BEEF BRISKET \$44 House BBQ sauce

14 OZ CERTIFIED ANGUS BEEF RIBEYE \$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

NEW ZEALAND LAMB CHOPS SCOTTADITO \$42 Rosemary garlic marinated served with red wine lamb gravy

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 & CHIPS \$29 A must! house beer batter, crunchy fries, malt vinegar, house tartar sauce, crispy fries and coleslaw

POLLO ALLA MILANESE \$28 Thin pounded chicken breast breaded and butter pan fried served with arugula salad and crispy fries

POLLO ALLA PARMIGIANA \$29

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

CHICKEN TIKKA MASALA \$29 Served with poppadums' basmati rice and salad

BRING IT UP A NOTCH

Side add ons

Side orders

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

Side mix vegetables **\$5** 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 \$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

WEST END \$22 Pizza sauce, mozzarella, pepperoni, pineapple, bacon

VEGETARIANA \$21 Pizza sauce, mozzarella, grilled vegetables, goat 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

CHICKEN TIKKA \$22 Homemade special curry sauce with red onion, Bell pepper and little cheese

Gluten free crust available add \$1.50 Extra toppings **\$1.50**

SNACKS'N WINGS

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 Honeylime Sriracha Extra sauce **\$0.50**

BREADED CRUNCHY WINGS Served with a chucky blue cheese dressing (\$0.50 x any additional sauce) 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

CRISPY FRIES \$6

SWEET POTATOES FRIES \$8