

Coconuts

Appetizers

Bruchetta Duo

Artichoke
Tomato Buffalo Mozzarella

Cantaloupe, Mango & Asian Pear Salad

Thin Sliced Red Onions
Cilantro, Watercress
Key Lime Vanilla Bean Vinaigrette

Saku Seared Rare Tuna

Orange, Cucumber and Mint Slaw
Iceberg Bed, Edamame Beans
Sweet Soy Yuzu Vinaigrette

South Shore Bermuda Fish Chowder

Outerbridge's Sherry Pepper
Dark Bermuda Rum

The Reefs' House Salad

Julienne Belgium Endive, Shredded Carrots
Baby Lettuce and Romaine, Tomatoes, Cucumber
Balsamic Vinaigrette

Iceberg Cup

Spinach, Candied Pecans, Blue Cheese
Crispy Applewood Bacon, Diced Tomatoes
White Balsamic Dressing

Entrées

Specialty of Coconuts

Pan Seared Rockfish Filet

Crushed Buttered Lobster Potatoes, Grape Tomato and Mango, Cilantro Salsa

Grilled Beef Tenderloin

Applewood Bacon Sauce
Garlic Truffle Potatoes
Grilled Asparagus

Grilled Lamb Sirloin

Bed of Haricot Vert and Mashed Potatoes
Rosemary Jus Lié

South Shore Pan Seared Swordfish

Wild Mushroom Risotto, Mascarpone, Tomato
Watermelon Curry Vinaigrette

Blackened Ahi Tuna & Seared Diver Scallops

Seasonal Vegetable Stirfry
Truffle Whipped Potato

Vegetarian Ravioli Trio

Three Cheese, Spinach Ricotta, Pumpkin
Carrot Reduction with Ginger and Cilantro Shaved
Reggiano Parmesan

Pan Seared Stuffed Chicken Supreme

With Goat Cheese Filling and Tarragon Au jus
Seasonal Vegetables
Potato Gnocchi

Desserts

Selection of Ice Creams & Sorbets

The Reefs' Classic Bread Pudding

With Vanilla Bean Ice Cream

Crème Brûlée

Flavours Change Nightly