

## BETTER SHARED



### GRILLED SHRIMP

Fresh shrimp marinated with our homemade jerk seasoning and drizzled with a sweet pineapple sauce, accompanied by our black bean and mango salsa **16**



### LOBSTER BITES

Rock lobster, marinated in buttermilk and lightly fried until golden brown, finished off with a spicy, lemon and mint mayo **18**

### AVOCADO LIME HUMMUS

Chickpea, avocado and basil homemade hummus & a variety of vegetable chips **12**  

### SIGNATURE GUACAMOLE

Avocado, tomatoes, cilantro and onions alongside fresh corn chips **15**  

### CHARCUTERIE



A selection of artisanal cheese and cured meats, local artisanal honey and jam, spiced olives, dried nuts, crackers & warm bread **32**

## GREENS



### GRILLED CAESAR

Grilled romaine lettuce, parmesan crisps, spicy maple candied bacon and crostini drizzled with our homemade cajun caesar dressing **17**



### CAERULA SALAD

Frisee lettuce, baby spinach, tomatoes, pineapple, avocado, red onions, cucumber, red pepper, topped with chia seeds & a tangy mango vinaigrette **15**  

### TROPICAL BOWL

Avocado, mango, tomatoes, carrots, toasted almonds and fresh basil on a bed of quinoa and topped with baby spinach, radicchio and an aged balsamic vinaigrette **15**  


### GLASS NOODLE SALAD

Glass noodles, baby spinach, cabbage, shredded carrot, cucumber, peppers, toasted sesame seeds with a light wafu dressing **16**  


\* Add choice of protein to any salad: chicken **5**, grilled steak **6**, fresh fish **7**, grilled shrimp **6**

## LUNCH


### FISH CEVICHE

Fresh fish marinated in lime juice, ginger, garlic, cilantro, red onion, fresh chillies and served with sweet potato and plantain chips **23** 

### STEAK & FRITES

Grilled skirt steak with chimichurri sauce, sautéed mushrooms, red onions, and homemade frites **24** 

### MARKET VEGETABLE CIABATTA



Grilled vegetables, greens, hummus, goat cheese, balsamic reduction on a pressed ciabatta bun and served with choice of frites, vegetable chips or a side of greens **15** 

### CAERULA BURGER


7oz AAA ground sirloin patty, applewood smoked cheddar, tomato, caramelized onion, lettuce, pickles, maple bacon and lime aioli on a toasted brioche bun served with a choice of frites, vegetable chips or a side of greens **18**

## tacos.


### VEGETABLE

Cabbage slaw, tomatoes, avocado, goat cheese, cilantro & grilled corn tortilla **14**  

### STEAK

Sliced grilled skirt steak, sautéed onions and peppers, avocado & grilled corn tortilla **16** 

### FISH

Locally caught fresh fish, avocado, cilantro, pico de gallo & grilled corn tortilla **15** 

### SHRIMP

Grilled shrimp, cilantro, red onions, avocado cream & grilled corn tortilla **16** 



Gluten Friendly



Vegetarian

\*12% VAT and 15% Gratuity and Island tax is applied to all bills