

The Rum Point Club Restaurant - Menu

APPETIZERS

- Ceviche of Fresh Conch (seasonal)** 9
Herbs, Chives, Lime
- Black Pepper Crusted Tuna,** 14
Baby Arugula, Parmigianino,
Lemon Oil
- Jumbo Lump Crab Balls** 12
Tamarind Chutney
- Steamed Black Mussels** 11
Lemongrass, Kefir Lime Leaves,
Garlic, Saki
- Mini Turtle Cutlets,** 12
Grilled Chocho Slaw, Scotch
Bonnet Jam

SOUP & SALADS

- Soup of the Day** 8
Chef Creation
- Roasted Fresh Corn Soup** 7
Corn Fritters, Truffle Oil
- Whole Hearts of Baby Romaine,** 10
White Anchovies, Parmesan Stick,
Creamy Caesar Dressing.
- Salad of Young Greens,** 9
Grape Tomatoes, Avocado,
Blood Orange Dressing
- Shaved Granny Smith Apples,**
Goat Cheese Salad 9
Avocado, Roasted Red Pepper,
Pomegranate Reduction

ENTREES

- Tonight's Fresh Catch from Rum Point Dock** 28
Grilled, Blackened, Battered or Pan Fried
Your choice: Garlicky Mashed Potatoes, Fork Crushed Butternut Squash
or Smoked Paprika Dusted Steak Fries
- Surf and Turf** 35
Tenderloin of Beef, Horseradish Butter, Garlicky Mashed Potatoes
Your choice: Grilled Caribbean Lobster or Jumbo Shrimp Stuffed with Crab meat
- Grilled Caribbean Lobster** market price
Fork Crushed Butternut Squash, Saffron Infused Mussel Emulsion
- Saki Glazed Wild Salmon** 24
Japanese Steamed Rice, Wakame Salad, Wasabi Cream Sauce
- Seafood Hot Pot** 30
Lobster, Shrimp and Clams, Shitake Mushroom Coconut Broth,
Asian Aromatics
- New York Steak** 30
Smoked Paprika Dusted Steak Fries, Porcini Mushroom Jus
- Rack of Lamb** 30
Olive Oil Mashed Potatoes, Wild Berries and Port Wine Reduction
- Pepper Crusted T bone Steak** 30
Onion Jam, Aged Balsamic Reduction, Garlicky Mashed Potatoes,
Mustard Sauce
- Guava Rubbed Pork Tenderloin** 26
Roasted Corn Mash, Sour Orange Cilantro Mojo
- Grilled Free Range Chicken Breast** 26
Olive Oil Mashed Potatoes, Wild Mushroom, Yellow Tomato Puree
- Ravioli** 18
Goat Cheese, Smoked Bell Peppers, Chardonnay Cream Sauce

All Entrées are served with Seasonal Baby vegetables

Reservations: 947-9412 or info@rumpointclub.com

Sous Chef - Desmond Marshall Manager - Carol Boulton (Please note that prices are subject to change without notice.)