



# SHEERROCKS

ANTIGUA • WEST INDIES

## TASTING MENU

**5 Courses 265 / 395** With wine flight (Choose between the first & last courses) **7 Courses 340 / 495** With wine flight

<p><b>ORGANIC BEETROOT SALAD</b> <i>Honey Baked Carrots, Truffle Mayonnaise, Manchego Cheese, Pecans</i></p> <p><b>ABLACLARA   SAUVIGNON BLANC</b> Haras De Pirque, Antinori, Chile</p> <p>.....</p> <p><b>SEARED YELLOW-FIN TUNA</b> <i>Gazpacho Vinaigrette, Roasted Red Pepper Aioli, Dried Olive</i></p> <p><b>LUNE D'ARGENT   DRY WHITE BORDEAUX</b> Clos Des Lunes, Domaine De Chevalier, Bordeaux, France</p>	<p><b>BLACKENED SNAPPER</b> <i>Curried Celeriac, Golden Raisin &amp; Pomegranate, Capers &amp; Green Apple</i></p> <p><b>FLEUR D' EGLANTINE   COSTIERES DE NIMES ROSE</b> Chateau Mourgues Du Gres, Rhone, France</p> <p>.....</p> <p><b>SEARED KING SCALLOPS &amp; STICKY PORK BELLY</b> <i>Pumpkin Puree, Glazed Beetroot &amp; Pearl Onions</i></p> <p><b>PATCH BLOCK   PINOT NOIR</b> Pays D'oc, France</p> <p>.....</p> <p><b>SLOW COOKED BEEF SHORT-RIB</b> <i>Cauliflower Cheese Croquettes, Truffled Cauliflower, Kale</i></p> <p><b>SAINT EMILION</b> Chateau La Caze Bellevue, Bordeaux, France</p>	<p><b>ANTIGUAN BITTER CHOCOLATE SOUFFLÉ</b> <i>Cherry Ice Cream</i></p> <p><b>VIN CUIT DE CHATEAU GRAND BOISE</b> Provence, France</p> <p>.....</p> <p><b>ROLLED GOAT CHEESE &amp; GRATED WALNUTS</b> <i>Pickled Beetroot &amp; Pear, Spiced Fruit Chutney, Toasted Brioche</i></p> <p><b>PREMIERES GRIVES</b> Domaine Du Tariquet, Cotes Du Gascogne, France</p>
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## STARTERS

<p><b>ORGANIC BEETROOT SALAD</b> <i>Honey Baked Carrots, Truffle Mayonnaise, Manchego Cheese, Pecans - 40</i></p> <p><b>VINE RIPE TOMATO &amp; BUFFALO MOZZARELLA SALAD</b> <i>Burnt Tomato, Pine Nuts, Basil Pesto - 45</i></p> <p><b>FOIE GRAS &amp; CHICKEN LIVER PARFAIT</b> <i>Pineapple Chutney, Toasted Brioche - 55</i></p>	<p><b>BEEETROOT-CURED WAHOO 'GRAVLAX'</b> <i>Shaved Fennel &amp; Radish, Citrus Dressing - 55</i></p> <p><b>YELLOW-FIN TUNA CEVICHE</b> <i>Avocado, Green Papaya &amp; Lime, Jalapeño - 65</i></p> <p><b>SPICY SEAFOOD &amp; COCONUT CURRY</b> <i>Lobster, King Scallop, Jumbo Shrimp, Local Clams - 75</i></p>
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## SOUPS

<p><b>PUMPKIN &amp; SAFFRON SOUP</b> <i>Roasted Sweet Corn Salsa, Cumin Seed Oil - 40</i></p> <p><b>CRUSHED GREEN PEA &amp; HAM SOUP</b> <i>Crispy Bacon, Chilli Flakes, Sour Cream - 45</i></p> <p><b>ROASTED TOMATO &amp; LOBSTER BISQUE</b> <i>Crisp Lobster Roll, Olive Crouton - 55</i></p>
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## PASTAS

<p><b>ARTICHOKE &amp; SUN-DRIED TOMATO RAVIOLI</b> <i>Basil Pesto, Rocket Leaves, Dried Olive &amp; Pine Nuts - 45/75</i></p> <p><b>LOCAL CLAM VERMICELLI</b> <i>Zucchini, Garlic &amp; Fresh Parsley, Sauvignon Blanc - 50/85</i></p> <p><b>LOBSTER &amp; SHRIMP RAVIOLI</b> <i>Fresh Tomato, Tumeric Root &amp; Poppy Seed Dressing - 55/90</i></p>
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## MAINS

<p><b>MOROCCAN COUSCOUS &amp; GRILLED VEGETABLES</b> <i>Chunky Avocado, Crispy Okra - 75</i></p> <p><b>PAN-ROASTED PORK RIB STEAK</b> <i>Crushed Butternut &amp; Pecans, Caramelised Onion, Sauté Apple - 90</i></p> <p><b>BLACKENED SNAPPER</b> <i>Grilled Vegetables, Aubergine, Saffron Aioli - 95</i></p> <p><b>PAN-ROASTED MAHI MAHI</b> <i>Green Pea Puree, Smoked Bacon, Baby Gem Lettuce &amp; Mint - 95</i></p>	<p><b>SEARED KING SCALLOPS &amp; STICKY PORK BELLY</b> <i>Smoked Zucchini Puree, Potato Gnocchi, Rocket Pesto - 120</i></p> <p><b>SLOW COOKED BEEF SHORT-RIB</b> <i>Cauliflower Cheese Croquettes, Truffled Cauliflower, Kale - 125</i></p> <p><b>SEAFOOD CALDERETA</b> <i>Shrimp Tortellini, Jumbo Shrimp, Lobster Tail, Clams, Calamari, Tomato &amp; Basil - 135</i></p> <p><b>SLOW ROASTED 14oz RIB-EYE STEAK (FOR TWO)</b> <i>Polenta Chips, Grilled Tomato, Rocket &amp; Parmesan, Sauce Béarnaise - 245</i></p>
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## SIDES

<p><b>MIXED LEAF SALAD</b> <i>Aged Parmesan, Balsamic Dressing - 20</i></p> <p><b>STEAMED GREEN BEANS &amp; BROCCOLI</b> <i>Toasted Garlic Oil - 20</i></p>	<p><b>CRUSHED POTATOES</b> <i>Scallions, Aged Parmesan, Extra Virgin Olive Oil - 20</i></p> <p><b>SALT-BAKED SWEET POTATO WEDGES</b> <i>Sour Cream - 25</i></p> <p><b>ROASTED HERITAGE POTATOES</b> <i>Rosemary Butter - 25</i></p>	<p><b>MOROCCAN COUSCOUS</b> <i>Spiced Aubergine, Broccoli, Pecan Nuts - 20</i></p> <p><b>POLENTA CHIPS</b> <i>Roasted Red Pepper Mayonnaise - 25</i></p>
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## DESSERTS

<p><b>HOME-MADE ICE CREAM &amp; SORBET</b> <i>Per Scoop - 12</i></p> <p><b>MARINATED BLACK PINEAPPLE &amp; LOCAL FRUITS</b> <i>Mint &amp; Pink Peppercorn Syrup - 35</i></p> <p><b>PASSION FRUIT CHEESECAKE</b> <i>Papaya Jam, Passion Fruit Pulp - 35</i></p> <p><b>LEMON CURD TART</b> <i>Lemon Cream, Candied Zest - 35</i></p>	<p><b>BANANA &amp; CARAMEL SUNDAE</b> <i>Rum &amp; Raisin Ice Cream, Flaked Almonds &amp; Biscotti - 35</i></p> <p><b>ANTIGUAN BITTER CHOCOLATE SOUFFLÉ (15-20 MINUTES)</b> <i>Cherry Ice Cream - 35/50</i></p> <p><b>ESPRESSO CRÈME BRULEE</b> <i>Toasted Coconut, Coconut Ice Cream - 40</i></p> <p><b>ROLLED GOAT CHEESE &amp; GRATED WALNUTS</b> <i>Pickled Beetroot &amp; Pear, Spiced Fruit Chutney, Toasted Brioche - 40</i></p>
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Prices are in Eastern Caribbean Dollars and include ABST. Gratuity is at guest discretion. 10% Service charge added on tables of 6 or more.

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## URCHINS MENU



### TAPAS

#### FLAT BREAD

Hummous - 25

#### CHICKEN CROQUETTES

Truffle Mayonnaise - 30

#### MACARONI CHEESE

Truffle - 35

#### GARLIC SHRIMP

Butter & Parsley - 40

### MAINS

#### CHICKEN STRIPS

Panko Breaded - 25

#### FRESH CATCH FILLET

Pan-Fried or Breaded - 30

#### PORK STEAK

Pan-Roasted - 30

#### VERMICELLI PASTA

Choice of Butter, Tomato, Parmesan Cream or Pesto - 35

### SIDES

#### MOROCCAN COUSCOUS

Spiced Aubergine - 15

#### BUTTER CRUSHED POTATOES

Scallions & Aged Parmesan - 20

#### BROCCOLI & GARDEN PEAS

Butter - 15

#### SWEET POTATO WEDGES

Sour Cream - 20

### DESSERTS

ICE CREAM - 12 (Per Scoop)

VANILLA

CHOCOLATE

COCONUT

CHERRY

#### FRUIT PLATE

Fresh Seasonal Fruit - 20

#### ICE CREAM SUNDAE

Banana & Caramel, Coconut Ice Cream - 25

#### CHOCOLATE SOUFFLÉ (15 Minutes)

Vanilla Ice Cream - 35

### DRINKS

SPRITE / COCA COLA / DIET COKE / GINGER ALE / SODA WATER - 10

ORANGE / APPLE / PINEAPPLE / PASSION FRUIT / GRAPEFRUIT / CRANBERRY - 12

FRUIT PUNCH / LIME SQUASH / SHIRLEY TEMPLE - 15

COCONUT CRUSH / STRAWBERRY CRUSH / BANANA SMOOTHIE - 20

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