At Rosewood Little Dix Bay, we are committed to offering our guests the freshest ingredients. We collaborate with local fish purveyors who supply us with seasonal, sustainable seafood, directly sourced from our waters. As such, menu items are subject to change based on availability. We hope you enjoy our selections.

STARTERS

Grilled Octopus (GF, DF) 36
Pumpkin purée, smashed potato, pineapple salsa, wasabi aioli, herbs

Scallop Ceviche (GF, DF) 34
Fresh coconut, yuzu, shallots, chives, tomato

Bouillabaisse (GF, DF) 42
Clams, shrimps, fish, scallops, mussels, saffron and fish broth

Prawn Carpaccio (GF, DF) 38
Frozen grapes, avocado mousse, BVI Gin dressing, salmon roe

Tuna Tataki (DF) 34
Sesame seed, seasoning pepper relish, seaweed salad, salsa

Butternut "Scallops" (GF, DF, VG) 32
Spicy crumb, preserved vegetables, sweet potato

Popcorn Shrimp Cake (DF) 32
Farm greens, sweet chilly, pickled papaya

Kale Caesar Salad 24
Avocado, oven dried tomato, parmesan, croutons
Add On: Jumbo Shrimp 32 | Catch of the Day 28

Baby Spinach (DF) 28
Yuzu miso, sorrel infused pears, crisp shallot, walnut
Add On: Jumbo Shrimp 32 | Catch of the Day 28



MAIN COURSE

Linguini 38
Callaloo velouté, blistered tomato, crisp kale, wild mushrooms

Scallops (GF) 48
Green peas purée, roasted cauliflower, bacon crumb, sea asparagus

Catch Of The Day 56
Stewed barley, mussels, asparagus, microgreens

Coconut Curry (GF, DF) 54
Mahi-Mahi, mango chutney, white rice

Cauliflower Steak (GF, DF, VG) 35
Butter bean purée, kimchi, pickled raisins

Virgin Islands Shrimp (GF) 48
Sauce meunière, carrot purée, crispy capers, sautéed vegetables

Filet Mignon (GF) 68
Fondant potato, beets purée, confit onion, bok-choy, red wine jus

Kurobuta Pork Chop (GF) 54
Mash potato, honey-glazed carrot, tamarind sauce, chives

Grilled Anegada Lobster (GF) 52/lb
Truffle potato, burnt lemon, garlic butter

DESSERT 25

Chocolate Caprese
Warm chocolate almond cake, infused lemongrass jamun sorbet, nougatine

Bananas Foster (GF)
Caramelized banana, oatmeal crumble, vanilla ice cream

Seaweed and Lemon Cheesecake
Lemon gin cremieux, crunch seaweed sable, cheesecake mousseline

Matcha and Black Sesame Gâteaux
Green tea pâte génoise, black sesame mousse, yuzu and limoncello ice cream

Assorted home made ice creams and sorbets 12

V- Vegetarian, VG- Vegan, DF- Dairy Free, GF- Gluten Free
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
Please communicate with staff if you have any food intolerance or allergies. Prices are in USD and subject to 18% service charge.

SIGNATURE COCKTAILS 28

CORTEZ
Tequila, Aperol, Grapefruit & Lime Juice, Elderflower & Pomegranate Cordial, Agave, Tabasco Salt Solution

EL REY
Mezcal, Sherry, Grand Marnier, Amaro Bitter, Lemon Juice, Agave, Orange Blossom Water

HOT LIPS
Tequila Infused with Tortilla Chips, Carrot Syrup, Lemon Juice, Cilantro, Chili Tincture, Cajun

REEF HOUSE CLASSIC COCKTAILS 26

CANTARITOS
Tequila, Orange Juice, Pink Grapefruit Juice, Lime Juice, Grapefruit Soda

MARTINEZ
Gin, Sweet Vermouth, Maraschino Liqueur, Angostura Bitter

NAKED & FAMOUS
Mezcal, Aperol, Yellow Chartreuse, Lime Juice

MOCKTAILS 15

ALOHA
Guava, Raspberry, Orgeat, Lime Juice, Soda Water

BEACH COLADA
Pineapple Juice, Coconut Water, Passion Fruit, Coconut Cream

CARIOCA
Mango, Lime Juice, Agave, Ginger Ale

BEER

CARIBBEAN

Carib	**9**
Red Stripe	**10**

IMPORTED

Corona	**10**
Corona Light	**10**
Heineken	**10**

AGAVE

	SINGLE POUR
Blanco	
Casamigo	**19**
Clase Azul	**40**
Reposado	
1800	**21**
Tapatio	**21**
Don Julio	**21**
Olmeca Altos	**22**
Herraddura	**24**
Casamigo	**24**
Casa Noble	**26**
Clase Azul	**48**
Añejo	
Tapatio	**24**
Herraddura	**26**
Clase Azul	**118**
Extra Añejo	
Clase Azul Ultra	**330**
Mezcal	
Nucano Tobala Joven	**18**
Nucano Espadín Reposado	**20**
Ilegal Añejo	**23**
Clase Azul Durango	**56**

NON-ALCOHOLIC

Coca Cola **6**
Diet Coke **6**
Sprite **6**
Still Water *750 ml* **9**
Sparkling Water *750 ml* **9**

COFFEE 7

Americano
Cappuccino
Decaffeinated
Espresso
Iced Coffee
Latte

TEA 7

Enjoy our selection of flavored, loose & herbal teas
Iced tea

Our mission for sustainable sourcing had led us to the luxurious handcrafted organic tea blends of Tea Forte and Illy, the family founded coffee business focusing on sustainable production & making a positive impact on the planet.

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CHAMPAGNE	GLASS	BOTTLE
Rosewood Little Dix Bay, Joseph Perrier Brut, *France*	**40**	**155**
Billecart-Salmon, Brut Réserve, *France*	**56**	**269**
SPARKLING		
Santa Margarita Superiore, DOCG, Valdobbiadene, *Italy*	**22**	**99**
SPARKLING ROSÉ		
Corvezzo Prosecco DOC, Organic & Vegan, *Italy*	**23**	**105**
WHITE		
J.De Villebois, Sauvignon Blanc, Loire, *France*	**20**	**88**
Domaine Pregines, Le Vieux, Chardonnay, Languedoc, *France*	**20**	**88**
Maison Louis Latour, Ardeche, Chardonnay, Burgundy, *France*	**20**	**88**
Perlage, Pinot Grigio, Venezie DOC, *Italy*	**20**	**88**
Chateau Montelena, Riesling, Potter Valley, *USA*	**35**	**170**
ROSÉ		
LDB MCMLXIV. Edt. #4, Grenache, Santa Barbara County, *USA*	**23**	**105**
Maison Sainte Marguerite, Symphonie, Rosé Blend, *France*	**23**	**105**
RED		
LDB MCMLXIV. Edt. #5, Cabernet Sauvignon, *France*	**30**	**132**
Marchesi Antinori, Péppoli, Sangiovese, Chianti Classico, *Italy*	**20**	**88**
Domaine Pregines, Le Vieux, Merlot, Languedoc, *France*	**20**	**88**
Domaine Pregines, Le Vieux, Pinot Noir, Languedoc, *France*	**20**	**88**
Babich, Pinot Noir, Marlborough, *New Zealand*	**23**	**105**

CORAVIN WINE	GLASS	BOTTLE
WHITE		
206 Domaine Pattes Loup, Chablis 1er Cru "Butteaux", *Burgundy*	**97**	**495**
207 Chateau De Chassagne-Montrachet, Domaine Bader-Mimeur, **Burgundy**	**129**	**550**
RED		
613 White Hall Lane, Pinot Noir, Sonoma Stage Vineyard, *USA*	**107**	**445**
517 Shafer, One Point Five, Stags Leap District, Napa Valley, *USA*	**116**	**495**

ASK FOR OUR WHIMSICAL WINE LIST TO TANTALIZE YOUR TASTE BUDS.

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