APPETIZERS

Traditional Guacamole, Avocado, Tomato, Red Onion, Cilantro, Lime (VG, GF, DF)	26
Crispy Calamari, Tartar Sauce & Arrabiata Sauce	31
Reef House Ceviche, Catch of the day, Crispy Pork Pancetta, Avocado Mousse (GF, DF)	31

SALADS

Farm Greens, Arugula, Cucumber, Carrots, Cherry Tomatoes, Avocado, Vinaigrette (VG, GF, DF)	24
Baby Spinach, Crispy Shallots, Sorrel Infused Pears, Avocado, Walnuts, Miso (VG, DF)	24
Kale Caesar Salad, Avocado, Sundried Tomatoes, Parmesan, Croûtons (V)	24
Celeriac, Gem Lettuce, Apple, Mango & Chili Dressing (V, GF, DF)	24

Add on to Salad: Catch of the day +28 Charred Shrimp +32 Chicken +24

THIN CRUSTED FLAT BREADS

Creamy Mascarpone Shiitake Spread, Truffle Oil, Arugula, Scallions, Mozzarella Cheese (V)	31
Jerk Chicken, Red Onions, Capers, Callaloo, Trinidad Green Seasoning, Mozzarella Cheese	35
Mussels, Calamari, Shrimp, Mahi Mahi, Roasted Leek, White Garlic Sauce, Confit Lemon	40

BURGERS

The Impossible Burger, Onion Jam, Hummus, Roasted Bell Pepper & Garlic Harissa (V,DF)	34
Chicken, Paya-Mango Slaw, Lime-Chipotle Mayo	35
Reef House Burger, 8oz Wagyu, Aged Manchego, Oven Dried Tomato & Bacon Marmalade	43
Batter Fried Local Catch, Fennel Slaw, Cilantro, Caper Aioli	46

MAINS (Served with either a Salad of your Choice, Truffle Potatoes or Cajun Fries)

Grilled Rib Eye	72
Grilled Half Chicken	48
Grilled Lobster	48 Per lb
Grilled Catch of the Day	53

“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.”

DESSERTS

Selection of House Churned Ice Creams & Vegan Sorbets	12
Seaweed and Lemon Cheesecake	25
Matcha and Black Sesame Gateaux	25
Chocolate Caprese, Warm Chocolate Almond Cake, Lemongrass Jamun Sorbet, Nougatine	25
Banana Foster, Caramelized Banana, Oatmeal Crumble, Vanilla Ice Cream (GF)	25

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, Limejuice, 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
Coors Light	10
Heineken	10

NON-ALCOHOLIC

Coca Cola	6
Diet Coke	6
Sprite	6
Still Water 750 Ml	9
Sparkling Water 750 Ml	9

COFFEE 7
Americano, Cappucino, Decaffeinated, Espresso, Iced Cofee, Latte

TEA 7
Selection of Flavored, Loose & Herbal Teas
Iced Tea

Our mission for sustainable sourcing has 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.

AGAVE

BLANCO	SINGLE POUR
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

All prices are in USD and subject to 18% service charge.

CHAMPAGNE	GLASS	BOTTLE
Taittinger Brut Prestige, France	40	190
Taittinger Prestige Rosé, France	60	299

PROSECCO		
Santa Margherita Superiore, DOCG, Valdobbiadene, Italy	22	99
Corvezzo Rosé DOC, Organic & Vegan, Italy	23	105

WHITE		
LDB MCMLXIV. Edt. #6, Sauvignon Blanc, Santa Barbara, USA	21	95
Domaine Preignes, Le Vieux, Sauvignon Blanc, France	20	88
Domaine Preignes, 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 MCLXIV.Edt.#4, Grenache, Santa Barbara County, USA	23	105
Maison Sainte Marguerite, Symphonie, Rosé Blend, France	23	105

RED		
LDB MCLXIV.Edt.#5, Cabernet Sauvignon, France	30	132
Marchesi Antinori, Péppoli, Sangiovese, Chianti Classico, Italy	20	88
Domaine Preignes, Le Vieux, Merlot, Languedoc, France	20	88
Domaine Preignes, 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

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