



At Rosewood Little Dix Bay, we work hand in hand with our farm in Texas to provide us with our sustainable grass fed steaks.

Seasoned with love and grilled to perfection for your enjoyment!

STARTERS

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>Six Hand-Dived Oysters</b> (GF, DF)                                                                   | 54 |
| <i>Rock salt, burnt lemon, pineapple-scotch bonnet mignonette</i>                                        |    |
| <b>Jumbo Shrimp Cocktail</b> (GF)                                                                        | 36 |
| <i>Painkiller mayo</i>                                                                                   |    |
| <b>Grilled Asparagus</b> (V)                                                                             | 32 |
| <i>Poached egg, coconut hollandaise</i>                                                                  |    |
| <b>Chefs' daily soup</b> (V, DF)                                                                         | 26 |
| <b>Yellowfin Tuna Carpaccio</b> (GF, DF)                                                                 | 32 |
| <i>Seaweed and almond salad, tigers milk lime emulsion</i>                                               |    |
| <b>Jerk Chicken</b> (GF, DF)                                                                             | 34 |
| <i>Mango, orange and coconut salsa</i>                                                                   |    |
| <b>Lobster Salad</b> (GF, DF)                                                                            | 32 |
| <i>Avocado, tomato, corn, snow pea, salad leaves, lime mustard dressing</i>                              |    |
| <b>Our Caesar Salad</b>                                                                                  | 28 |
| <i>Tossed salad leaves, focaccia croutons, parmesan flakes, crispy bacon, anchovies, creamy dressing</i> |    |

FROM OUR GRILL

Served with choice of jerk hollandaise, red wine jus, rum and raisin butter, or okra chimichurri. A jerk rub is available on request.

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| Our Signature Scorpion Steak Bone-In 35oz<br><i>Ring the bell! Rum flamed at the table</i> | 160 |
|--------------------------------------------------------------------------------------------|-----|

|                                     |     |
|-------------------------------------|-----|
| New York Strip Loin, Grass Fed 16oz | 72  |
| Ribeye Steak Grass Fed 16oz         | 85  |
| Beef Tenderloin, Aged 8oz           | 70  |
| Double Lamb Rack 12oz               | 68  |
| Kurobuta Pork Chop 12oz             | 68  |
| Porterhouse Steak 18oz              | 125 |

|                                                |    |                                       |    |
|------------------------------------------------|----|---------------------------------------|----|
| <b>SIDES</b>                                   | 15 | <b>CHAPEAUX</b>                       | 12 |
| Cassava Coconut Gratin (V, DF, GF)             |    | Fried Farm Egg (V)                    |    |
| Callaloo Spinach Cream (V, GF)                 |    | Bacon & Cheddar                       |    |
| Tossed Green Salad (VG, GF, DF)                |    | Blue Cheese (V)                       |    |
| Conch Mac n Cheese                             |    | Shiitake Mushrooms (VG)               |    |
| Sweet Potato Mash (V, GF)                      |    | Roast Bone Marrow                     |    |
| Sprouting Broccoli Spears (VG)                 |    | Smoked Salt & Herb Crust (VG, DF, GF) |    |
| Caribbean Coconut Rice n Peas (VG)             |    | Grilled Local Prawns                  |    |
| French Fries <i>cheesy, jerk or salted</i> (V) |    | Chicken Liver Mousse                  |    |

GRILL FAVORITES

|                                                                                                                                          |           |
|------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Surf n Turf</b> (GF)                                                                                                                  | 88        |
| <i>Garlic and rum butter lobster tail with 6oz beef tenderloin, zucchini ribbons and bisque reduction served with charred lime wedge</i> |           |
| <b>Glazed Rum Spiced Pork Ribs</b> (GF, DF)                                                                                              | 70        |
| <i>Pickled mango slaw, yam purée, caribbean bbq sauce</i>                                                                                |           |
| <b>Our Fisherman's Catch Of The Day</b> (GF, DF)                                                                                         | 64        |
| <i>Brought straight to our dock daily. Pan seared, grilled or blackened<br/>Grilled lemon, okra chimichurri</i>                          |           |
| <b>Locally Caught Anegada Lobster</b> (GF)                                                                                               | 52 per Lb |
| <i>Roe butter sauce</i>                                                                                                                  |           |
| <b>Indian Butter Chicken</b> (GF)                                                                                                        | 54        |
| <i>Raita, roast cashews, grilled naan bread, peas n rice</i>                                                                             |           |
| <b>Mushroom Quinoa Risotto</b> (VG)                                                                                                      | 58        |
| <i>Green hummus, okra caviar</i>                                                                                                         |           |
| <b>Roast Butternut Squash</b> (V)                                                                                                        | 62        |
| <i>Choice of two sides</i>                                                                                                               |           |

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



SIGNATURE COCKTAILS 28

**MOKO JUMBIE**  
LDB Rum, Malibu, Pineapple Juice,  
Banana Purée, Spiced Rum Float

**LOST LOVERS**  
Aged Rum, Aquavit, Khalua, Lemon  
Juice, Orgeat, Rum Orange Liqueur,  
Angostura Bitter, Egg White

**RUM D.M.C**  
Aged Rum, Bourbon Whiskey,  
Sweet Vermoth, Amaro Bitter, Pine-  
apple Juice, Clarified Milk, Tamarind

RUM COCKTAILS 28

**MAI TAI**  
Rum, Orange Curacao, Lime,  
Orgeat

**MOJITO**  
Rum, Mint, Lime, Sugar

**PAPA HEMINGWAY**  
Rum, Maraschino Liqueur, Lime,  
Grapefruit

**RUM SWIZZLE**  
Dark Rum, Apricot Brandy, Lime,  
Bitters

**TIPSY TURTLE**  
Rum, Pineapple Juice, Coco Lopez,  
Raspberry  
*Caribbean Coral Reefs have  
declined up to 80% over the past  
50 Years. Locally, loss of coral is  
evident as some dive and snorkel  
sites are no longer visited because  
the reefs are simply dead.  
Join us in supporting The  
Association of Reef Keepers (ARK)  
who are doing a tremendous job  
preserving the BVI's coral reefs.  
RWLDB will be donating \$3 to ARK  
for every Tipsy Turtle sold.*

CLASSIC COCKTAILS 26

**AMERICANO**  
Sweet Vermouth, Campari, Soda

**DARK & STORMY**  
Rum, Lime, Bitters, Ginger Beer

**EL PRESIDENTE**  
Rum, Lillet Blanc, Orange Curaçao,  
Grenadine

**GIMLET**  
Gin, Fresh Lime Cordial

**PAPER PLANE**  
Bourbon Whiskey, Amaro, Aperol,  
Lemon Juice

**PAIN KILLER**  
Dark Rum, Pineapple, Orange,  
Coconut Cream, Nutmeg

**PENICILLIN #2**  
Blended Scotch, Ginger, Lemon,  
Honey, Mezcal Float

**PISCO SOUR**  
Pisco, Lime, Sugar

**TOMMY MARGARITA**  
Tequila, Lime, Agave

**KETEL ONE ESPRESSO MARTINI**  
Ketel One Vodka, Coffee, Kahlua

**VESPER MARTINI**  
Vodka, Gin, Aromatized Wine

BEER

**CARIBBEAN**  
Carib 9  
Red Stripe 10

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

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

NON-ALCOHOLIC

Coca Cola 6  
Diet Coke 6  
Sprite 6  
Tonic Water 9  
Gingerale 9  
Ginger Beer 9  
Still Water 9  
Sparkling Water 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 handcraft-  
ed organic tea blends of Tea Forte  
and Illy, the family founded coffee  
business focusing on sustainable  
production & making a positive  
impact on the planet.

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



| CHAMPAGNE                                                                | GLASS | BOTTLE |
|--------------------------------------------------------------------------|-------|--------|
| Rosewood Little Dix Bay, Joseph Perrier Brut, <i>France</i>              | 40    | 155    |
| Billecart-Salmon, Brut Réserve, <i>France</i>                            | 56    | 269    |
| SPARKLING                                                                |       |        |
| Santa Margarita Superiore, DOCG, Valdobbiadene, <i>Italy</i>             | 22    | 99     |
| SPARKLING ROSÉ                                                           |       |        |
| Corvezzo Prosecco DOC, Organic & Vegan, <i>Italy</i>                     | 23    | 105    |
| WHITE                                                                    |       |        |
| J.De Villebois, Sauvignon Blanc, Loire, <i>France</i>                    | 20    | 88     |
| Domaine Pregines, Le Vieux, Chardonnay, Languedoc, <i>France</i>         | 20    | 88     |
| Maison Louis Latour, Ardeche, Chardonnay, Burgundy, <i>France</i>        | 20    | 88     |
| Perlage, Pinot Grigio, Venezie DOC, <i>Italy</i>                         | 20    | 88     |
| Chateau Montelena, Riesling, Potter Valley, <i>USA</i>                   | 35    | 170    |
| ROSÉ                                                                     |       |        |
| LDB MCMLXIV. Edt. #4, Grenache, Santa Barbara County, <i>USA</i>         | 23    | 105    |
| Maison Sainte Marguerite, Symphonie, Rosé Blend, <i>France</i>           | 23    | 105    |
| RED                                                                      |       |        |
| LDB MCMLXIV. Edt. #5, Cabernet Sauvignon, <i>France</i>                  | 30    | 132    |
| Marchesi Antinori, Péppoli, Sangiovese, Chianti Classico, <i>Italy</i>   | 20    | 88     |
| Domaine Pregines, Le Vieux, Merlot, Languedoc, <i>France</i>             | 20    | 88     |
| Domaine Pregines, Le Vieux, Pinot Noir, Languedoc, <i>France</i>         | 20    | 88     |
| Babich, Pinot Noir, Marlborough, <i>New Zealand</i>                      | 23    | 105    |
| CORAVIN WINE                                                             | GLASS | BOTTLE |
| WHITE                                                                    |       |        |
| 206 Domaine Pattes Loup, Chablis 1er Cru "Butteaux", <i>Burgundy</i>     | 97    | 495    |
| 207 Chateau De Chassagne-Montrachet, Domaine Bader-Mimeur,<br>Burgundy   | 129   | 550    |
| RED                                                                      |       |        |
| 613 White Hall Lane, Pinot Noir, Sonoma Stage Vineyard, <i>USA</i>       | 107   | 445    |
| 517 Shafer, One Point Five, Stags Leap District, Napa Valley, <i>USA</i> | 116   | 495    |

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

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