



Taco Salad Grilled chicken, avocado, Pico de Gallo, ancho cream, cheddar jack, black beans, crisp greens, and tostadas \$14 (VO)

Charred Corn Salad Fajita spiced chicken, avocado, corn, diced tomato, jalapeño, cilantro, crisp greens, and citrus dressing \$14 (DF/GF/VO)

Mediterranean Salad Field greens, feta cheese, almonds, red onion, cucumber, red pepper, cherry tomatoes, cilantro, sprouts, and citrus dressing \$12 (GF/V)

Tuna Poke Salad Avocado, red onion, sesame, soy, wakame salad, edamame, sushi rice \$17 (DF)

Craft Caesar Craft bacon, romaine, pecorino cheese, herb croutons, and Craft Caesar dressing \$9

Craft Cobb Crisp greens, diced tomato, avocado, grilled chicken, Craft bacon, hard-boiled egg, and ranch dressing \$14

Scottish Salmon Salad Scottish salmon, mixed greens, arugula, cherry tomatoes, avocado, and toasted sesame dressing \$18 (DF/GF)

Turks Island Conch Salad Conch, citrus marinade, Scotch bonnet pepper, bell peppers \$16 (DF/GF)

Grilled Lamb Salad Arugula, faro, dried cranberries, pecans, feta, cherry tomatoes, mint, parsley, dill, and red wine sorrel dressing \$19 (GF)

Pub Style Chicken Curry With white rice and/or fries \$18 (DF/GF/VO)

Fish & Chips Beer-battered cod, spicy tartar sauce, and lemon \$17

Island Spiced Conch Fritters Bell peppers, onions, lime, artisan greens, Scotch bonnet peppers \$26

Nacho Cheese Fries Waffle fries, jalapeño, scallions, olives, bacon bites, salsa picante, and sour cream \$19 (VG)

Smoked Mahi Mahi Dip Smoked Mahi Mahi, horseradish, dill, chives, lemon, green onions, carrots and celery sticks, and flatbread crisps \$29

Chicken Alfredo Red onion, spinach, penne, and garlic toast \$18 (VO)

Shrimp Pasta Jumbo shrimp, hot pepper, butter, Bloody Mary tomato sauce, and fettuccine \$33

Any food allergies or dietary restrictions: please inform your server and we will accommodate your request.
Dairy Free (DF) Gluten Free (GF) Vegan (V) Vegetarian (VG) Vegetarian Option (VO)

All prices are subject to 12% government tax and 10% service charge.



Steamed Whole Snapper or Fillet Wild rice, garlic sautéed broccoli, lemon butter sauce \$28 (GF)

Steak Oscar 6oz filet, crab cake, asparagus, mashed potatoes, and sauce béarnaise \$37

Steamed Mussels with Italian Sausage Prince Edward Island Mussels, garlic, shallots, tomato, white wine, basil, and focaccia crostini \$18

Grilled Chicken Club Craft bacon, cheddar cheese, lettuce, tomato, ranch, on sourdough \$14

Cheese Steak Shaved short-rib, mushrooms, bell peppers, onions, provolone cheese, baguette \$17

Classic Reuben Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, marble rye \$14

Black Bean Burger Seasoned bean and corn patty, arugula, red onion, tortilla strips, alfalfa sprouts, cashew dressing, on a vegan burger bun \$16 (VG)

Falafel Pita Tahini sauce, pickles, shredded lettuce, diced tomatoes, and pickled red onion \$14 (V)

Mushroom Swiss Burger House-made patty, portobello mushroom, melted Swiss cheese, crisp greens, on a brioche bun \$16

Craft Burger Dry-aged beef hand-crafted patties, Craft bacon, brie, pickled red onion, crisp greens, on a brioche bun \$18

Craft Grouper Burger Local fresh grouper fillet, lettuce, tomato, mayo, pineapple coleslaw, on a brioche bun \$18

Fisherman's Catch Fish your way—bring your own fish and we provide the sides \$35

Grilled Lobster Tail with mashed potatoes, market vegetables, and lemon butter sauce \$52

*This dish is **not** included in the all-inclusive package and attracts a surcharge.

Dessert Menu \$9

Chocolate & Mango Fudge

Passion Fruit Delight

Cold Cheesecake with vanilla ice cream

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