



Dinner Menu

APPETIZERS

FISH CEVICHE (Gf) Bright and zesty fish ceviche in leche de tigre, with fresh cilantro, onion and cancha corn for a true Peruvian taste	\$19	GRILLED OCTOPUS Grilled octopus over sautéed quinoa, crunchy octopus croquette, olive aioli and fresh tomato vierge	\$23
MANGO CEVICHE (Gf / V) A refreshing twist on a classic, with sweet mango, avocado, aji amarillo heat and crunchy corn chips, finished with a nikkei touch	\$16	SCALLOP ANTICUCHERO (Gf) Seared scallops over creamy corn, finished with a torch-smoked anticuchera glaze and bright lime relish	\$22
PASSION FRUIT TIRADITO (Gf) Citrusy and bright – tuna slices in passion fruit leche de tigre with avocado, sweet potato, cancha corn and rice crackers	\$19	CONCH CROQUETTES A beloved island favorite: golden conch croquettes with creamy jerk mayo and pickled escabeche	\$18
CREAMY BURRATA & BALSAMIC (Veg) Whipped burrata cream, pesto and balsamic drizzle with a side of warm focaccia	\$18	OXTAIL MAC N’ CHEESE A Caribbean twist on mac n’ cheese – tender oxtail, cheddar sauce and scotch bonnet crumbs	\$17
MEDITERRANEAN DIPS (Veg) Creamy chickpea hummus and tangy sumac labneh served with our flat pizza bread	\$15	RP CONCH CHOWDER (Gf) Hearty conch chowder with tomato, corn, carrots and a hint of harissa spices in creamy coconut milk	\$19

FROM THE OVEN

FUNGHI (Veg) Savory mushroom and artichoke pizza with melted mozzarella, fresh thyme , fresh black pepper, caramelized onion emulsion and a drizzle of truffle oil	\$21	FULL MEAT PIZZA A meat lover’s pizza with a tomato sauce and mozzarella base, topped with chorizo, chicken, pepperoni and a touch of black pepper	\$20
CHORIZO PIZZA Classic spicy chorizo and bocconcini pizza with roasted onion, tomato, black pepper, thyme and a touch of aged parmesan	\$19	JERK CHICKEN Grilled chicken topped with roasted red onion, jalapeño, bell peppers, bocconcini cheese and jerk sauce drizzle	\$19
PROSCIUTTO Thinly sliced prosciutto with shaved parmesan, black olives, arugula and fresh bocconcini cheese	\$20	MARGHERITA (Veg) Classic margherita pizza with tomato, mozzarella and fresh basil	\$16

PIZZA TOPPINGS & UPGRADES

- Meats (\$4 KYD each): Chicken, Pepperoni, Prosciutto, Chorizo
- Veggies (\$2 KYD each): Onion, Mushroom, Olives, Peppers, Jalapeños , Tomato Sauce
- Finishing Touch (\$2 KYD): Truffle Oil , Parmesan Shaved

A 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS. NO OUTSIDE FOOD OR BEVERAGE ALLOWED.
ALL PRICES ARE IN CAYMAN ISLANDS DOLLARS.
ALL CHANGE WILL BE RETURNED IN CAYMAN ISLANDS DOLLARS.

SALADS

COCONUT SHRIMP SALAD Coconut-crusted shrimp, fresh greens, cherry tomatoes, mango, cucumber and toasted coconut, tossed in cilantro lime vinaigrette	\$23	PEACH AND BURRATA SALAD (Gf / Veg) Creamy burrata with tomatoes, spinach mix tossed in tomato dressing grilled peach and balsamic reduction +4 KYD add prosciutto	\$18
QUINOA POKE (Gf) Fresh tuna over quinoa with avocado, mango, carrots, cucumber and radish drizzled with sweet chili mayo finished with crispy corn threads	\$20		

MAINS

THE ULTIMATE BURGER Wagyu burger with bacon, cheddar, mushrooms, crispy onions and shredded romaine in RP sauce. Served on brioche bun with potato wedges and a side of demi-glace	\$35	THE RUM POINT HOT POT (Gf) Island-style seafood stew with clams, mussels, shrimp and fish in a coconut Thai curry broth, served alongside white rice	\$37
JERK PLATTER (Gf) A Caribbean classic: jerk chicken and pork baby ribs with rice and beans, coleslaw and grilled corn	\$29	PAN SEARED FISH (Gf) Seasonal fish pan-seared served with creamy corn-chipotle sauce, tomato vierge and crisp sweet potato	\$36
NY GRILLED STEAK (Gf) 10oz grilled striploin served with creamy mashed potatoes, rich demi-glace, fresh chimichurri and a hint of smoked oil	\$45	GRILLED CATCH of the DAY (Gf) Fresh grilled catch fish with rice and beans, escovitch, creamy jerk mayo, avocado and roasted corn	\$31
SHORT RIB HAMMER - TO SHARE (Gf) Massive 26oz short rib for sharing served with roasted fingerlings and sweet caramelized onion mushrooms	\$85	ACKEE AND PUMPKIN (V) Caribbean-style ackee with roasted pumpkin in a rich coconut rundown, served with our flat pizza bread	\$26

KIDS MENU

KIDS PIZZA Tomato sauce and creamy mozzarella +3 KYD add pepperoni - a kid's favorite upgrade!	\$12	KIDS BURGER 4oz CAB burger, lettuce, tomato and french fries +2 KYD add cheese or bacon	\$14
CHICKEN TENDERS French fries, honey mustard and ranch	\$14	GRILLED CHEESE Triple-layered brioche golden toasted ,filled melted cheddar cheese and french fries— perfect for kids	\$12

PROTEIN BOOSTERS	
Chicken Breast	\$8
Jerk Chicken Thigh	\$9
Shrimp	\$12
Market Fish	\$12
Lobster Tail	\$MP

SIDE DISHES	
Side Focaccia Bread	\$3
Side Mashed Potato	\$8
Rice n’ Beans	\$7
Fries	\$7
Side Salad	\$6