

# Freedom

## RESTAURANT

### Appetizers

#### Fresh Caribbean Sea Scallops • 24

Celeriac Purée, Lumpfish Caviar, Squid Ink Tuile

#### The Cove's Dynamite Shrimp • 24

Tempura Local Shrimp, Sesame, Sriracha Mayo

#### Smuggler's Beach Burrata Cheese\* • 18 *veg*

Italian Cow Milk Cheese with Soft Center served Whole, Black Krim Tomato Relish, Basil, Olives

#### Lobster & Queen Conch Ceviche • 22 *gf*

Passion Fruit Pickled Eleutherian Lobster and Queen Conch, Red Onion, Cucumber, Cilantro and Local Edible Flowers

#### Florida Stone Crab • 27 *gf*

Shucked stone crab with pineapple and horseradish dipping Sauce, crispy fries and romaine salad

### Mains

#### Captain Richard's Grouper • 36

Coconut Crusted Grouper, Gregory Town Pineapple & Mint Salsa with Curry Cream Sauce

#### Line Caught Local Hog Fish • 36

Charred Asparagus, Carrot and Ginger Purée

#### Whole Curried Governors Snapper • 36

Lightly Coated, Deep Fried Whole Fish, Sour Orange & Coconut Broth, Cilantro and Mint

#### Daily Market Fish • mkt

Ask your server about what fish were brought in today at the Gregory Town harbor

#### Roasted 'Spiny' Lobster • mkt

Roasted in the Shell with Lemon Basil Garlic Butter

#### Lobster Pappardelle Pasta • 38

Pan-Seared Local Lobster, Stewed with Roasted Spiced Tomatoes, Scallions, Cream, and House made Pasta

#### Akaushi Wagyu Beef • 42

Grilled American Akaushi Beef Strip Loin, Truffle Potato, Horseradish Celeriac, Red Wine Sauce

#### Pomegranate Kurobuta Pork • 34

Pork Tenderloin & Belly, Confit Beet Root, Savory Granola, Pomegranate Molasses

#### Organic Jerk Chicken Breast • 32

Sweet Corn Panna Cotta, Bacon Popcorn, Jerk Infused Chicken Reduction

#### Chef Aadam's Rack of Lamb • 38

Organic rack of lamb herb crusted with braised carrots, Asparagus and a mild coffee jus

### Salads

#### Organic Kale & Quinoa • 18 *veg, gf*

Winterbor Organic Kale, Miss Angie's Pea Shoots, Quinoa, Spiced Sweet Potato, Avocado, Feta Cheese, Ginger & Pomegranate Vinaigrette

#### Touchstone Beets • 18 *veg*

Local Arugula, Poached Grapefruit, Spiced Granola, Avocado, Lemon Buttermilk

#### Grilled Romaine • 18 *veg*

Bacon, Shallots, Blue Cheese, Cured Egg Yolk, Lemon Caesar Dressing

#### Miss Angie's Garden Greens • 16 *veg, gf*

Organic Green Leaves from our own Garden, Grilled Ponzu Marinated Artichokes, Pine Nuts, Heirloom Tomatoes, Mustard Vinaigrette

### Vegetarian, Vegan

#### Chickpea Curry • 26 *vegan, gf*

Chick Peas, Tomato, Indian Masala Mix, Steamed Basmati, Naan

#### Tempeh Shitake Fried Rice • 18 *vegan, gf*

Lemongrass Sweet Ginger Soy

#### Rainbow Pad Thai • 22 *vegan, gf*

Peanuts & Thai Basil

#### Blackened Cauliflower Steak • 18 *vegan, gf*

Cauliflower "Rice" Biryani, Coconut Turmeric Relish

#### Truffle linguini • 20 *vegan, gf*

Chopped black truffle, herb linguini and grated Parmesan.

#### Crispy Tofu Steak • 22 *veg*

Panko Crusted Tofu, Seaweed Salad, Sesame Sriracha Aioli

#### Ravioli Pomodoro • 22 *veg*

Pozzano Tomato, Brown Sage Butter

#### Sides

Truffle Fries • 10 *veg*

Crispy Cauliflower • 10 *veg, gf*

Sautéed Local Organic Kale • 10 *veg, gf*

Loaded Mashed Potatoes • 10 *g*

Cauliflower "Biryani" Rice • 10 *veg, gf*

Miss Angie's Green Garden Salad • 10 *veg, gf*

We source our ingredients locally, seasonally, and sustainably. Due to the exclusivity of Eleuthera, please excuse any menu items that may not be offered at this time. Please see your server with any dietary restrictions based on allergies and preferences.

veg - vegetarian gf - gluten friendly  
Prices are subject to 15% gratuity & 12% VAT.