

Freedom

RESTAURANT

Appetizers

.....

Fresh Caribbean Sea Scallops • 28

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 Eleutheran Lobster and Queen Conch, Red Onion, Cucumber, Cilantro and Local Edible Flowers

Florida Stone Crab • 32 ^{gf}

Shucked Stone Crab Cocktail, Horseradish Mayo, Avocado, Watermelon and Mango

Salads

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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 • 20 ^{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

Sides

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Truffle Fries ^{veg}

Blended Herbs, Grana Padano, Truffle Aioli

Crispy Cauliflower ^{veg, gf}

Worcestershire Gastrique & Lemon Zest

Sautéed Local Organic Kale ^{veg, gf}

Garlic, Sambuca, Goat Cheese

Loaded Mashed Potatoes ^{gf}

Pancetta, Aged Cheddar, Spring Onion

Cauliflower "Biryani" Rice ^{veg, gf}

Healthy, Sautéed, Flavors of India

Miss Angie's Green Garden Salad ^{veg, gf}

A Leafy Mix of Angie's crop from The Cove garden

Entrees

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Captain Richard's Grouper • 44

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

Line Caught Local Hog Fish • 42

Charred Asparagus, Carrot and Ginger Purée

Whole Curried Governors Snapper • 40

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 • 46

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

Akaushi Wagyu Beef • 48

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

Pomegranate Kurobuta Pork • 38

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

Organic Jerk Chicken Breast • 34

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

Chef Adam's Rack of Lamb • 42

Organic Herb Crusted, Green Pigeon Beans, Carrot & Mild Coffee Sauce

Vegetarian, Vegan

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Chickpea Curry • 28 ^{vegan, gf}

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

Tempeh Shitake Fried Rice • 20 ^{vegan, gf}

Lemongrass Sweet Ginger Soy

Rainbow Pad Thai • 22 ^{vegan, gf}

Peanuts & Thai Basil

Blackened Cauliflower Steak • 20 ^{vegan, gf}

Cauliflower "Rice" Biryani, Coconut Turmeric Relish

Seasonal Crudité • 18 ^{vegan, gf}

Fresh Local Vegetable Crudité, Romesco Purée, Gluten Free Croutons

Crispy Tofu Steak • 24 ^{veg}

Panko Crusted Tofu, Seaweed Salad, Sesame Sriracha Aioli

Ravioli Pomodoro • 24 ^{veg}

Pozzano Tomato, Brown Sage Butter

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.

Prices are subject to 15% service charge and 12% VAT
veg - vegetarian gf - gluten friendly