

# The GAZEBO

## APPETIZERS

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**JAMAICAN PEPPER  
POT SOUP**  
with herb oil – \$16 (V, GF)

**GREEN SALAD**  
with cilantro, lime, olive oil, &  
country pepper – \$18 (V, GF)

**CHOPPED KALE**  
with spiced walnuts, gorgonzola  
& fresh cho cho – \$18 (Veg, GF)

**CHARRED OCTOPUS**  
with carrot, red cabbage, baby  
gem slaw, & annatto aioli  
– \$20 (GF)

**ROASTED DUCK  
BREAST**  
with beetroot, celery & goat  
cheese dressing – \$22 (GF)

**MARINATED TOMATO  
CARPACCIO**  
with parsley, red onions,  
capers, thyme, & anchovies  
– \$18 (GF)

**SCALLOP CEVICHE**  
with coconut, lime, yuzu, crispy  
onions & rye crackers – \$22

**BRAISED OXTAIL  
BEIGNETS**  
with pumpkin, sweet pepper &  
fresh coconut – \$20

## HOMEMADE PASTA

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**PENNE**  
with pesto roasted vegetables,  
white wine & grated parmesan  
– \$20/29 (spicy)

**SHRIMP LINGUINE**  
with, parsley, scotch bonnet &  
olive oil – \$20/29

**SPAGHETTI**  
with fresh tomato, goat cheese  
& Patrepant arugula  
– \$18/27 (Veg)

## ENTREES

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**CHARRED RIBEYE**  
with braised callaloo, butter  
beans & thyme chimichurri – \$40  
(GF)

**GRILLED LOBSTER TAIL**  
with marinated zucchini, basil,  
chickpeas & scotch bonnet –  
\$45 (GF)

**COCONUT POACHED  
MAHI MAHI**  
with wilted pak choy, green  
peppers & lime – \$38 (GF)

**ROASTED RACK  
OF LAMB**  
with curried pumpkin, hot  
pepper & arugula – \$45 (GF)

**BUTTER ROASTED  
LIONFISH**  
with cornmeal, mussels, garlic  
& parsley – \$38 (GF)

**PAN SEARED SNAPPER**  
with slow cooked peppers,  
roasted okra, bay leaves &  
spicy fish tea – \$40 (GF)

**CRESCENT FARM  
CHICKEN BREAST**  
with spiced lentils, braised  
green beans & tomato – \$38  
(GF)

**BAKED CAULIFLOWER  
& TOMATO**  
with almonds, golden raisins,  
curry spices & wild rice – \$32  
(V, GF)

**RUSTIC GRILLED  
VEGETABLES**  
drizzled with chimichurri  
– \$9/13 (V, GF)

All vegetables supplied by Pantrepant Farm. Local fish is always used when available. GCT & Service NOT included.

(V) = Vegan, (Veg) = Vegetarian, (GF) = Gluten Free

# The GAZEBO

## DESSERTS

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### GAZEBO BLACK & BLUE

with Blackwell Rum &  
Blue Mountain Coffee Ice Cream

\$10

(Veg, GF)

### FLOURLESS

#### CHOCOLATE TORTE

with crème fraîche & spiced cacao

\$12

(Veg, GF)

### COCONUT PANNA COTTA

with fresh mango, lime  
& scotch bonnet

\$10

(Veg, GF)

### BLACKWELL RUM BA BA

with vanilla cream & charred pineapple

\$12

(Veg)

### MARINATED LOCAL

#### GOAT CHEESE

with fruit toast & Pantrepant honey

\$12

(Veg)

### HOMEMADE ICE CREAM

#### & SORBET

please ask server for details

\$4 per scoop

Ice Cream (Veg, GF) / Sorbet (V, GF)

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