

CHILLED SEAFOOD & SHELLFISH

marie rose . fresh lemon . cocktail sauce

TIGER SHRIMP COCKTAIL (5pc) 32

ATLANTIC OYSTERS Half Dozen 30 / Dozen 58

GEORGES BANK LOBSTER CLAWS (7oz) 32

ATLANTIC SEAFOOD PLATTER FOR TWO 64

lobster claws . tiger shrimp . fresh oysters . tuna crudo . house cured salmon

UPGRADE TO TWO TIERS FOR FOUR PERSONS 120

APPETIZERS

MUSHROOM THERMIDOR ▪ atlantic lobster & lump crab . white wine sauce 23

OYSTERS CASINO ▪ smoked salmon . grilled bell peppers . herb crumbs 33

SMOKED STEAK TARTARE ▪ whipped bone marrow . frizzled onion ring . crispy baguette 24

YELLOWFIN TUNA CRUDO ▪ cucumber salad . crispy shallots . broken caper vinaigrette 22

CRAB CAKES ▪ lump crab . sun dried tomatillo sauce . grapefruit . baby greens 27

SEARED FOIE GRAS ▪ poached pear . red endives . port reduction . toasted brioche 28

SOUPS

FRENCH ONION SOUP ▪ provolone & parmesan gratin . veal broth . caramelized onions 15

BERMUDA FISH CHOWDER ▪ black seal rum . sherry peppers 14

VICHYSOISE ▪ lobster . charred leeks . smoked yukon gold potato 17

SALADS

WATERLOT CAESAR ▪ prepared tableside *PER PERSON* 18

BERMUDA BABY BEETS ▪ locally farmed . goat cheese . candied peanuts . balsamic 17

THE WEDGE ▪ iceberg lettuce . blue cheese crumble . bacon . pink goddess dressing 16

MIDDLE ROAD ▪ swiss chard . pickle daikon . candied rhubarb . kale . pomegranate dressing 17

SIGNATURE TASTING 'TRIOS'

CAB RIB EYE . IMPERIAL WAGYU STRIPLOIN . BLACK ANGUS FILET MIGNON
63

YELLOWFIN TUNA . ATLANTIC SALMON . JUMBO SCALLOP
pineapple salsa . lemon oil & sea salt . avocado & jalapeno
47

CREATE YOUR OWN EXPERIENCE

Choose 3 from the following:

CAB RIB EYE . WAGYU STRIPLOIN . BLACK ANGUS FILET MIGNON
YELLOWFIN TUNA . ATLANTIC SALMON . JUMBO SCALLOP . CRAB CAKE . TIGER SHRIMP
65

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
\$30.00 SURCHARGE FOR OUR IN-HOUSE GUESTS STAYING ON THE MODIFIED AMERICAN PLAN.

MODERN CLASSICS

WATERLOT OSCAR ▪ tenderloin medallions . lump crab cake . asparagus . maitaise sauce 53

SURF & TURF ▪ maine lobster tail . filet mignon . drawn butter 68

BERMUDA ONION TART ▪ smoked mozzarella . eggplant . fine herbs . tomato tapenade 28

FROM THE SEA

choice of: avocado & jalapeno . pineapple salsa . preserved lemon oil & sea salt

YELLOWFIN TUNA ▪ 7oz . line caught . western atlantic 39

SEARED JUMBO SCALLOPS ▪ georges bank . atlantic 45

BAKED SALMON ON BERMUDA CEDAR ▪ 7oz . north atlantic . local cedar wood 35

CATCH OF THE DAY ▪ chef's seasonal selection . updated daily M/P

SPECIALTY CUTS

PETIT FILET MIGNON ▪ 6 oz . AAA black angus . grain & grass fed . alberta 43

FILET MIGNON ▪ 8 oz . AAA black angus . grain & grass fed . alberta 52

FILET MIGNON ▪ 10 oz . AAA black angus . grain & grass fed . alberta 57

RIB EYE ▪ 12 oz . certified angus beef . grain & grass fed . ohio 48

RACK OF LAMB ▪ 16oz . grass fed . new zealand 49

T-BONE STEAK ▪ 18oz . certified angus beef . grain & grass fed . omaha 60

HERITAGE CHICKEN ▪ ½ organic chicken . Joyce Farm . rosemary . garlic 36

DRY AGED NEW YORK STRIP ▪ 12oz . certified angus beef . omaha . 30 day dry aged 58

WAGYU STRIPLOIN ▪ 8 oz . imperial american . signature grade . california 68

RIB EYE TOMAHAWK FOR 2 ▪ 52oz . bone in . certified angus beef . omaha *PER PERSON* 58
▪ *(please allow a minimum of 30 mins to prepare)*

GARDEN

signature creamed spinach 10
bermuda mushroom medley 12
brussels sprouts with pancetta 12
asparagus with hollandaise 12
honey glazed local carrots 11
bourbon sweet potatoes 12
sautéed broccolini & roast garlic 11

STARCH

truffled mac & cheese 12
lobster mac & cheese 24
potato gratin 12
buttermilk yukon mashed potatoes 10
twice baked potato with bacon 10
house made onion rings 9
hand cut steak fries 8
add black truffle oil & parmesan 2

ADDITIONS

caramelized onions 4
smoked blue cheese 9
garlic shrimp 16
seared foie gras 24
maine lobster tail 30

SAUCE

black truffle butter 4
béarnaise or hollandaise 4
red wine jus 4
1670 signature steak sauce 3
chimichurri 4
peppercorn sauce 4
mint jelly 3