

To Start

CBC Guacamole ♦ mango, cilantro, jalapeño, tortilla chips, pepper sauce (GF, DF, V)	\$18
Lobster Guacamole ♦ mango, cilantro, jalapeño, tortilla chips, pepper sauce (GF, DF, V)	\$29
Bermuda Tuna Tartar ♦ orange, avocado, sesame-soy dressing, prawn crackers (GF, DF)	\$23
Bermuda Wahoo Bites ♦ cajun aioli, grilled lemon, tomato avocado salsa	\$15
Chilled Yellow Gazpacho Soup	\$9

Lifestyle Corner

CBC Lobster Salad ♦ organic greens, avocado, cucumber, tomato, mango, house dressing	\$42
Watermelon Greek ♦ mixed greens, cucumber, tomato, oregano vinaigrette, feta, olives, nut granola (GF, V)	\$17
Cajun Chicken and Mango Salad ♦ avocado, grapes, greens, coconut curry dressing, poppadum crunch	\$26
Burrata and Berries ♦ spiced beetroots, raisin toasts, marinated berries, balsamic, granola crunch	\$24
Farmer Tom's Greens ♦ fennel, oranges, almonds, avocado, honey mustard dressing (GF, V)	\$16
Classic Caesar ♦ parmesan, garlic croutons, romaine lettuce	\$16
Superfood Salad Bowl ♦ roasted butternut squash, cranberries, chickpeas, garden mint, lemon dressing (GF, DF, V)	\$22

Add 5oz Fish of the Day \$20 ♦ Grilled Shrimp \$16 ♦ Chicken Peep \$12

Sandwiches

(gluten free wraps and buns available upon request)

CBC Chicken Peep ♦ avocado, lettuce, tomato, cajun aioli	\$22
Cajun Rockfish Sandwich ♦ tartar sauce, house pickles, avocado	\$28
The Club Panini ♦ rosemary ham, bacon, avocado, tomato, cheddar	\$22
Crispy Chicken Sandwich ♦ pickled red onions, hot sauce, ranch dressing	\$22
CBC Vegetable Burger ♦ pesto mayo, goats cheese tomato tapenade (V, VEGAN)	\$20
Certified Angus Beef Burger ♦ on brioche bun, lettuce, tomato, raw onions, side fries and coleslaw (Add bacon, fried onions, cheddar or Swiss)	\$20
Grilled Vegetable Quesadilla ♦ crushed avocado, Pico De Gallo, cheddar, sour cream	\$18
CBC Tacos ♦ served with guacamole, sour cream, flour tortillas, Pico de Gallo please choose either cajun rockfish \$28 or grilled vegetables \$18 or chicken \$22	

Sushirritos & Poke Bowls

Tuna Crunch Bowl ♦ pickled cucumber, mango ginger slaw, seaweed, edamame, sesame ginger, puffed rice (GF, DF)	\$26
Salmon Teriyaki Bowl ♦ pickled cucumber, tomato avocado salsa, seaweed salad, wasabi aioli, teriyaki sauce (GF, DF)	\$24
Grilled Vegetable Bowl ♦ pickled cucumber, avocado, seaweed salad, miso aioli, homemade kimchi (V, GF)	\$24
Sake Tuna Sushirrito ♦ spicy tuna, crunchy sprouts, spicy cucumber pickles, spicy mayo, crispy onions (GF)	\$22
Zen Master Veggie Sushirrito ♦ tofu, greens, grilled vegetables, pickled slaw, miso mayo (V, GF)	\$20
Korean Beef Bulgogi Sushirrito ♦ beef tenderloin, peppers, onions, Korean BBQ chili sauce, homemade kimchi (GF, DF)	\$26

GF= Gluten Free

DF= Dairy Free

V=Vegetarian