

# SHEER ROCKS

ANTIGUA • WEST INDIES

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## WHAT COMES OUT OF OUR KITCHEN IS OUR PHILOSOPHY ON A PLATE

We strongly believe in supporting local farmers,  
fishermen and artisan food producers.

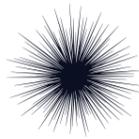
We responsibly source & handpick all of  
our ingredients to reflect and inspire our  
seasonal menus and daily specials to ensure  
the finest quality and market fresh produce  
wherever possible.

We buy only fresh, line-caught fish and  
hand-dived lobsters. Our bread, ice cream  
and desserts are all handmade and  
produced in-house.

Due to our policy to only buy the best  
quality ingredients, dishes are sometimes  
unavailable. Please be sure to inform us  
of any dietary or special requirements.

## SHEER ROCKS IS AN EXPERIENCE

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## TASTING MENU

**5 Courses 265 / 395** With wine flight (Choose between the first & last courses) **7 Courses 340 / 495** With wine flight

ORGANIC BEETROOT SALAD  
*Honey Baked Carrots, Truffle Mayonnaise, Toasted Pecans*

LES PARCELLES | SAUVIGNON BLANC  
Domaine Rethore Davy, Loire Valley, France

KING SCALLOP CEVICHE  
*Red Pepper, Cucumber Spaghetti, Fresh Lime*

LUNE D'ARGENT | DRY WHITE BORDEAUX  
Clos Des Lunes, Domaine De Chevalier, Bordeaux, France

PAN-ROASTED MAHI MAHI  
*Blackened Tomato, Aubergine, Olive Tapenade*

FLEUR D' EGLANTINE | COSTIERES DE NIMES ROSE  
Chateau Mourgues Du Gres, Rhone, France

STICKY PORK BELLY  
*Pumpkin Puree, Glazed Beetroot, Smoked Bacon & White Beans*

FINCA RESALSO | TEMPRANILLO  
Emilio Moro, Ribera Del Duero, Spain

SLOW COOKED BEEF SHORT-RIB  
*Braised Leek, Kale, Pearl Onions, Beef & Rosemary Jus*

SAINT EMILION  
Chateau La Caze Bellevue, Bordeaux, France

BITTER CHOCOLATE SOUFFLÉ  
*Cherry Ice Cream*

VIN CUIT DE CHATEAU GRAND BOISE  
Provence, France

CHEESE BOARD  
*Fresh Walnut & Raisin Loaf, Pineapple Chutney*

PREMIERES GRIVES  
Domaine Du Tariquet, Cotes Du Gascogne, France

## STARTERS

ORGANIC BEETROOT SALAD  
*Honey Baked Carrots, Truffle Mayonnaise, Toasted Pecans - 40*

MARINATED ROAST SWEET PEPPERS  
*Goat's Curd, Semi-Dried Cherry Tomatoes, Pumpkin Seed Pesto - 45*

SMOKED DUCK RILLETTES  
*Cured Duck Breast, Truffle Celeriac Remoulade, Pickled Red Cabbage, Cornichons - 55*

SMOKED MARLIN CARPACCIO  
*Gazpacho Vinaigrette, Roasted Red Pepper Aioli, Dried Black Olive - 55*

YELLOW-FIN TUNA CEVICHE  
*Avocado, Green Papaya & Lime, Jalapeño - 65*

SPICY SEAFOOD & COCONUT CURRY  
*Lobster, King Scallop, Jumbo Shrimp, Local Clams - 75*

## SOUPS

SWEET POTATO & COCONUT SOUP  
*Smoked Paprika, Crisp Potato Spaghetti - 40*

CRUSHED GREEN PEA & HAM SOUP  
*Crispy Bacon, Chilli Flakes, Sour Cream - 45*

ROASTED TOMATO & LOBSTER SOUP  
*Crisp Lobster Roll, Olive Crouton - 55*

## PASTAS

SLOW ROASTED PUMPKIN PANSOTTI  
*Toasted Cashew Nut Ricotta, Fresh Sage - 45/75*

LOCAL CLAM VERMICELLI  
*Zucchini, Garlic & Fresh Parsley, Sauvignon Blanc - 50/85*

LOBSTER & SHRIMP RAVIOLI  
*Fresh Tomato, Tumeric Root & Poppy Seed Dressing - 55/90*

## MAINS

PAN-ROASTED PORK RIB STEAK  
*Buttered Cabbage, Smoked Bacon & White Bean Vinaigrette, Apple Puree, Crackling - 90*

BLACKENED SNAPPER FILLET  
*Curried Celeriac Puree, Golden Beetroot, Raisin & Pomegranate, Green Apple - 95*

PAN-FRIED MAHI MAHI  
*Grilled Vegetables, Aubergine, Saffron Aioli, Tarragon Leaves - 95*

SLOW ROASTED 16oz RIB-EYE STEAK (FOR TWO)  
*Potato Wedges, Grilled Tomato, Rocket & Parmesan, Sauce Béarnaise - 260*

SEARED KING SCALLOPS & STICKY PORK BELLY  
*Smoked Zucchini Puree, Potato Gnocchi, Rocket Pesto - 120*

SLOW COOKED BEEF SHORT-RIB  
*Braised Leek, Roasted Pumpkin, Pearl Onions, Beef & Rosemary Jus - 125*

SEAFOOD CALDERETA  
*Shrimp Tortellini, Jumbo Shrimp, Lobster Tail, Clams, Calamari, Tomato & Basil - 135*

## SIDES

MIXED LEAF SALAD  
*Aged Parmesan, Balsamic Dressing - 20*

CRUSHED POTATOES  
*Scallions, Aged Parmesan, Extra Virgin Olive Oil - 20*

MOROCCAN COUSCOUS  
*Spiced Aubergine, Pecan Nuts - 20*

STEAMED GREEN BEANS & BROCCOLI  
*Toasted Garlic Oil - 20*

SALT-BAKED SWEET POTATO WEDGES  
*Sour Cream - 25*

POLENTA CHIPS  
*Roasted Red Pepper Mayonnaise - 25*

## DESSERTS

HOME-MADE ICE CREAM & SORBET  
*Per Scoop - 12*

MARINATED ANTIGUAN FRUITS  
*Seasonal Fruit Sorbet, Mint & Pink Peppercorn Syrup - 35*

PASSION FRUIT CHEESECAKE  
*Papaya Jam, Passion Fruit Pulp - 35*

LEMON CURD TART  
*Lemon Cream, Candied Zest - 35*

LIME POSSET  
*Lime Jelly, Macerated Melon, Tropical Fruit Sorbet - 35*

BITTER CHOCOLATE SOUFFLÉ (15/20 MINUTES)  
*Cherry Ice Cream - 35/50*

ESPRESSO CRÈME BRULEE  
*Toasted Coconut, Coconut Ice Cream - 40*

CHEESE BOARD  
*Fresh Walnut & Raisin Loaf, Pineapple Chutney - 45/65*

Prices are in Eastern Caribbean Dollars and include ABST. Gratuity is at guest discretion. 10% Service charge added on tables of 6 or more.

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