

Copia

DINNER

STARTERS

ROASTED BEET & ARUGULA SALAD (V) \$15

*baby arugula, roasted beets, parmigiano-reggiano,
heirloom tomatoes, citrus-lemon vinaigrette*

**GEM LETTUCE & AVOCADO
SALAD** (V) (GF) \$14

*gem lettuce, watermelon radish, feta, avocado,
buttermilk herb dressing*

CLASSIC CAESAR SALAD \$14

*romaine lettuce, parmigiano-reggiano,
house croutons, caesar dressing*

GARDEN VEGETABLE SOUP (V) \$8

*seasonal vegetables and herbs in a light tomato base,
served with an herb baguette*

LUMP CRAB CAKES \$22

served with lemon aioli and tomato chutney

ASIAN SPRING ROLLS (V) \$10

*crispy rolls with julienned cabbage, carrots,
bean sprouts & shiitake mushrooms,
served with mango dipping sauce*

**PAN-SEARED SEA SCALLOPS
& PORK BELLY** (GF) \$25

*with chili-ginger garlic sauce,
pickled cucumber & red onion salad*

TUNA & AVOCADO TARTARE \$18

*ginger soy ahi tuna, avocado, tomato,
mango salsa, crispy wontons*

CREAM OF POTATO SOUP \$9

*golden potatoes blended with vegetables,
fresh thyme and cream*

(GF) **GLUTEN-FREE** (V) **VEGETARIAN**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Copia

ENTRÉES

ALMOND-CRUSTED GROUPER (GF) \$42

local grouper, toasted almonds, lemon caper butter

GRILLED RED SNAPPER (GF) \$39

island-style with fresh mango salsa

PARMESAN-CRUSTED GARLIC SHRIMP \$32

honey dijon-rubbed and finished with lemon

BLACKENED SALMON (GF) \$34

wild salmon with butter finish and grilled lemon

CAJUN-SPICED LOBSTER TAIL (GF) \$48

butter-poached lobster in cajun sauce with grilled lemon

CHARGRILLED SKIRT STEAK (GF) \$42

with mango-chili chimichurri

CAB FILET MIGNON (GF) \$44

with shallot-thyme butter and roasted red onion

ROASTED CORNISH HEN (GF) \$32

with garlic confit and natural jus

CHICKEN PARMESAN \$28

crisp breaded chicken breast with marinara, mozzarella & provolone over pasta marinara

GRILLED CHICKEN PESTO LINGUINE \$28

with mushrooms, tomatoes, parmesan and an artisan baguette

SEAFOOD PENNE \$30

shrimp, mussels, fish, marinara cream, spinach, tomato, artisan baguette

VEGETABLE STIR-FRY (V) \$18

broccoli, carrots, peppers, mushrooms, snap peas, vegan meatballs, jasmine rice

SIGNATURE SIDES

TRUFFLE PARMESAN FRIES

(GF) \$8

crisp fries tossed with truffle seasoning and parmesan

GARLIC MASHED

POTATOES (GF) \$8

creamy mashed potatoes with roasted garlic

CRISPY BRUSSELS SPROUTS

(GF) \$8

fried brussels with honey & chili flakes

GRILLED ASPARAGUS (GF) \$8

finished with lemon and olive oil

GRILLED STREET CORN (GF) \$8

charred corn with chili, lime, cotija cheese & aioli

BAHAMIAN PEAS & RICE

(GF) \$8

classic island preparation with pigeon peas & island spices

SAUTÉED MUSHROOMS (GF) \$8

garlic butter and fresh herbs

(GF) GLUTEN-FREE (V) VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Copia

AFTER DINNER

COFFEE

CAPPUCCINO OR ESPRESSO \$8

DESSERTS

All desserts are served with
one scoop of vanilla ice cream

APPLE CRUMBLE \$12

TRADITIONAL BREAD PUDDING \$12

CHOCOLATE CHIP COOKIE SKILLET \$12

RED VELVET CHOCOLATE BROWNIE \$12

SIGNATURE COCKTAILS

ESPRESSO MARTINI \$20

vodka, fresh-pulled espresso & coffee liqueur

CHOCOLATE OLD FASHIONED \$20

bourbon, chocolate liqueur & bitters

ITALIAN AFFOGATO \$16

vanilla gelato topped with hot espresso

CAFÉ AMORE \$18

cognac, amaretto & hot coffee, whipped cream

CARIBBEAN COFFEE \$18

dark rum, coffee liqueur & hot coffee, fresh cream

TAWNY PORT \$14

aged, nutty, caramel-toned dessert wine

