

SHEERROCKS

ANTIGUA • WEST INDIES

LUNCH MENU

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

WE BELIEVE IN SUPPORTING LOCAL FARMERS, FISHERMEN & ARTISAN FOOD PRODUCERS. WE RESPONSIBLY SOURCE & HANDPICK OUR INGREDIENTS TO REFLECT & INSPIRE OUR SEASONAL MENUS & DAILY SPECIALS TO ENSURE THE FINEST MARKET FRESH PRODUCE WHEREVER POSSIBLE. WE ONLY BUY FRESH LINE-CAUGHT FISH. OUR BREAD & DESSERTS ARE ALL PRODUCED IN-HOUSE & HANDMADE.

[LUXE]

WHITE ANCHOVIES

Olive Oil
[50g].....\$55

PATA NEGRA JAMÓN IBÉRICO DE BELLOTA

Focaccia, Tomato Cristal
[50g].....\$135

[TAPA]

MARINATED SPANISH OLIVES

Orange, Chilli & Oregano.....\$20

PAN CON TOMATE

Add Manchego.....\$10
Add Prosciutto.....\$10

STEAMED EDAMAME

Soy, Sesame.....\$25

CAJUN POTATO SKINS

Sour Cream.....\$25

HUMMUS & CHUNKY AVOCADO

Grilled Pitta.....\$35

[TERRA]

CHICKEN CROQUETTES

Truffle Mayonnaise.....\$32

CRISPY DUCK

Hoi Sin & Five-Spice Dressing.....\$45

GRILLED SAUSAGES

Borlotti Beans, Cherry Tomatoes.....\$50

GLAZED STICKY PORK

Green Papaya Som Tum, Cashews.....\$50

SEARED STEAK

Gorgonzola & Garlic Chips.....\$60

[DESSERTS]

HOUSE-MADE ICE-CREAM (Per Scoop)

Vanilla, Coconut, Chocolate, Cinnamon
Rum & Raisin.....\$13

HOUSE-MADE SORBET (Per Scoop)

Mango, Lemon, Black Pineapple.....\$13

AMARETTO BANANA CUSTARD

Toasted Almonds.....\$30

SIBERIAN ROYAL CAVIAR

New Potatoes & Rice Crackers
[30g].....\$325
[50g].....\$525
[100g].....\$1,025

Add VEUVÉ CLICQUOT CHAMPAGNE
[75cl Bottle].....\$200

[ROOTS]

CLASSIC CAESAR

Anchovies, Aged Parmesan.....\$30
Add Shrimp.....\$20

TRUFFLE MACARONI CHEESE

Aged Parmesan.....\$35

BAKED AUBERGINE

Gremolata, Feta & Pine Nuts.....\$35

SALT-BAKED BEETROOT

Dried Figs, Goat's Cheese.....\$40

MARINATED TOMATO & ARTICHOKE SALAD

Felino Salami, Basil.....\$40

[MAR]

WAHOO SASHIMI

Lemon & Soy Dressing, Edamame.....\$40

CRISPY CALAMARI

Lime Aioli.....\$40

GARLIC SHRIMP

Fennel, Lemon & Chilli.....\$45

YELLOW-FIN TUNA TARTARE

Avocado, Chilli & Lime.....\$45

SEAFOOD CALDERETA

Local Clams, Shrimp, Calamari.....\$55

MANGO CREME BRÛLÉE

Iced Mango & Basil Salsa.....\$35

BITTER CHOCOLATE SOUFFLÉ (20 Minutes)

Vanilla Ice-Cream.....\$35

ARTISAN CHEESE BOARD

Fruit Chutney
Grape & Walnut Loaf.....\$40

[TAPAS JOURNEY]

A selection of our most loved dishes
suitable for couples or large groups

\$165 PER PERSON

PAN CON TOMATE

Barbudan Sea Salt

STEAMED EDAMAME

Soy, Sesame

CHICKEN CROQUETTES

Truffle Mayonnaise

SALT-BAKED BEETROOT

Dried Figs, Goat's Cheese

WAHOO SASHIMI

Lemon & Soy Dressing
Edamame

GARLIC SHRIMP

Fennel, Lemon & Chilli

CRISPY DUCK SALAD

Hoi Sin & Five-Spice Dressing

TRUFFLE MACARONI CHEESE

Aged Parmesan

GLAZED STICKY PORK

Green Papaya Som Tum
Cashew Nuts

BITTER CHOCOLATE SOUFFLÉ

Vanilla Ice-Cream

Book one of our experiences today

[RELAX, SWIM & DINE]

FOR THE SUNSHINE LOVER, A SERIES OF PACKAGES
DESIGNED FOR AN AFTERNOON BY OUR ROCK POOL

[SUNSET EXPERIENCE]

FOR THE ROMANTIC, A SERIES OF GOLDEN HOUR PACKAGES
CREATED TO ENJOY OUR PANORAMIC SUNSET

for more information email us
events@itsrocksgroup.com

WWW.SHEER-ROCKS.COM

SHEER ROCKS

ANTIGUA • WEST INDIES

DINNER MENU

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

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[LUXE]

WHITE ANCHOVIES

Olive Oil
[50g].....\$55

SIBERIAN ROYAL CAVIAR

New Potatoes & Rice Crackers
[30g].....\$325
[50g].....\$525
[100g].....\$1,025

PATA NEGRA JAMÓN IBÉRICO DE BELLOTA

Focaccia, Tomato Cristal
[50g].....\$135

Add VEUVE CLICQUOT CHAMPAGNE [75cl Bottle].....\$200

[STARTERS]

MARINATED SUMMER VEGETABLE SALAD

Rocket Pesto, Feta Cheese & Toasted Seeds.....\$45

SEARED YELLOW-FIN TUNA

Nori Seaweed, Green Papaya, Som Tum Dressing, Black Sesame.....\$55

ROAST TOMATO & LOBSTER BISQUE

Lobster Canapés.....\$55

CONFIT DUCK & TRUFFLE TORTELLINI

Artichoke & Green Pea's, Pea Velouté.....\$50

SPICY COCONUT CURRY

Clams, Shrimp, Octopus Calamari.....\$65

[MAINS]

BAKED AUBERGINE

Borlotti Beans, Gremolata Feta & Pine Nuts.....\$75

GRILLED PORK STEAK

Slow Roasted Onion, Crushed Pumpkin, Crispy Okra.....\$90

PAN-ROASTED MAHI MAHI

Grilled Zucchini, Baked Ratatouille Olive Tapenade.....\$95

LOBSTER & SHRIMP RAVIOLI

Lobster Bisque, Tomato & Turmeric Root, Poppy Seeds.....**Sm** \$55...**Lg** \$95

SLOW BRASIED LAMB SHANK

Summer Vegetables, White Beans & Basil Pesto.....\$100

[SIDES]

ROSTED BROCCOLI

Sweet Chilli Dressing.....\$22

HAND-CUT CHIPS

Lemon & Garlic Aioli.....\$22

STEAMED GREEN BEANS

Toasted Garlic Oil.....\$22

[DESSERTS]

HOUSE-MADE ICE-CREAM

Vanilla, Coconut, Chocolate Cinnamon, Rum & Raisin Per Scoop.....\$13

AMARETTO BANANA CUSTARD

Toasted Almonds.....\$30

BITTER CHOCOLATE SOUFFLÉ

(20 Minutes)
Vanilla Ice-Cream.....\$35

HOUSE-MADE SORBET

Mango, Lemon, Black Pineapple Per Scoop.....\$13

MANGO CREME BRÛLÉE

Iced Mango & Basil Salsa.....\$35

ARTISAN CHEESE BOARD

Fruit Chutney Grape & Walnut Loaf.....\$40

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS AND INCLUDE 15% ABST 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
SERVICE CHARGE WILL BE SHARED BETWEEN BOTH OUR WORKING & CURRENTLY UNEMPLOYED TEAM MEMBERS
IF YOU WISH TO MAKE A SEPERATE DONATION TO OUR CURRENTLY UNEMPLOYED TEAM MEMBERS - PLEASE LET US KNOW