

# MARINE ROOM

## COURSE ONE

### BEETROOT SALAD | 21

Salad; Organic Beetroot, Toasted Farro, Strawberry, Arugula, Pickled Onion, Goat Cheese Crumb

### INSALATE TRICOLORE | 19

Salad; Radicchio, Arugula, Endive, Citrus, Oil, Parmigiano, Aged Balsamic

### BURRATA | 21

Peach Passionfruit Coulis, Pesto, Garlic Toast

### TRUFFLE ARANCINI | 23

Mozzarella, San Marzano Tomato

### YELLOWFIN TUNA CRUDO | 25

Barrel Aged Soy, Bonito Flakes, Jalapeno, Smoked Trout Caviar

### SPICED MEATBALLS | 22

Beef, Lamb, Za'atar, Red Pepper Hummus

### FRITTO MISTO | 24

Light Crispy Calamari, Shrimp, Zucchini, Tzatziki, Chili Aioli

### SOUS-VIDE EGG | 22

Duck Egg; Slow Cooked, Duxelles Mushroom, Roquefort Cheese

### LOBSTER BISQUE AND TARTAR | 27

Lobster Soup with Tartar; Fava Bean, Sesame, Crusted Puff Pastry

## COURSE TWO

### TRUFFLE GNOCCHI | 36

Local Phoenix Oyster Mushroom, Truffle, Basil, Sardinia Pecorino

### HERITAGE GRAINS RISOTTO | 33

Farro, Green Lentils, Quinoa, Roasted Tomato, Parmesan Tuile

## SIDES | 10

### ASPARAGUS AND GARLIC HERB

### TRUFFLE DUSTED FRIES, TZATZIKI, OREGANO

### BROCCOLI RABE WITH GARLIC BUTTER

### MASHED POTATOES

### HERITAGE CARROTS WHIPPED RICOTTA BUTTER

## FROM THE SEA

### TAGLIOLINI NERO ALLO SCOGLIO | 42

Squid Ink Pasta; Mixed Seafood: Mussels, Shrimp, Lobster, Calamari, Crostini

### LINGUINE PASTA ALLE VONGOLE | 38

Pasta; Steamed Clams, White Wine, Parsley

### BLACK GROUPER | 42

Grilled Fish; Almond-crusteD, Beluga Black Lentils, Leek Fondue, Confit Shallot

### PAN SEARED COD | 45

Pan Seared Cod; Brandade, Char-grilled Broccolini, Roasted Tomato Sauce

### WILD TIGER SHRIMP AND POLENTA | 52

Grilled Shrimp; Yellow Polenta, Guacamole, French Beans, Creamy Reduced Lobster Bisque

### LOBSTER ORECCHIETTE | 45

Pasta and Grilled Lobster; Beurre Blanc Sauce, Callaloo, Barbados Flying Fish Roe, Lobster Bisque Sauce

## FROM THE LAND

### SIDEWAYS TENDERLOIN LASAGNA | 40

20-Layers on Its Side, Pan Fried Finish, Beef Tenderloin Ragù, Parmesan, Pecorino and Mozzarella Cheese

### CHAR-GRILLED WAGYU SKIRT STEAK | 55

Steak; Shishito Pepper, Roasted Corn Puree, Pomme Paille, Coffee Jus

### ROASTED ORGANIC CHICKEN | 38

Roasted Chicken; Prosciutto Crumb, Moscato D'Asti Wine Raisin Sauce, Broccolini

### BONE-IN IBERIAN PORK CHOP | 45

Grilled Pork Chop; Cannellini Bean Ragout, Prosciutto Crumb, Asparagus, Peppercorn Sauce

### 28oz WAGYU HANGING TENDER | 150

Grilled Steak; Roasted Brussel Sprouts, Garlic Mashed Potatoes, Porcini Mushroom Sauce

## KIDS MENU

### PENNE PASTA | 16

Tomato Sauce or Cream Sauce

### GRILLED CHICKEN | 16

Mashed Potato, Vegetable

### FISH FINGERS | 16

French Fries, Tartar Sauce, Vegetable

## ICE CREAM AND SORBET | 5

### VANILLA ICE CREAM | 5

### CHOCOLATE ICE CREAM | 5

### COCONUT ICE CREAM | 5

### STRAWBERRY SORBET | 5

### MANGO SORBET | 5

### PASSION FRUIT SORBET | 5

## DESSERT

### TIRAMISÙ | 18

Ladyfinger, Espresso, Marsala Wine, Mascarpone

### APPLE PEACH COMPOTE TART | 16

Puff Pastry, Vanilla Ice Cream

### CASSAVA CAKE | 16

Raspberry-mint Coulis, Coconut Sorbet, Lime Caramel Sauce

### AFFOGATO | 10

Vanilla ice cream and espresso

## DIGESTIFS

### AMARO

### LIMONCELLO

### SAUTERNES

### TAWNY PORT WINE

### HUNGARIAN TOKAJI

Gratuity is not included.

Government mandated charges are 12% hospitality tax and 10% service charge. Gratuities are additional and appreciated.

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

## WELCOME TO MARINE ROOM THE SITE OF THE NEW BIGHT HOTEL

Inspiration for the Marine Room comes from Natalie and Ryan's love of coastal living, elevated vistas, and the beauty of the Turks and Caicos Islands.

Natalie first visited the beaches of Providenciales in 1983 when her mother, Basia, was modeling for a new, chic resort called Club Med. She frolicked on the shores of Grace Bay and stayed at the Erebus Inn in Turtle Cove.

Ryan joined Natalie in Providenciales in 2002 after falling in love with her and the islands. They settled in the Bight and have three amazing children who have grown up on the North Shore of Providenciales.

While Ryan and Natalie have built a number of successful businesses, they always dreamed of somehow combining their passion, business, and lifestyle to share their love for oceanside, elevated living with others. Marine Room is the first step in a new unfolding, very special, experiential, and luxury property on Grace Bay West's best stretch of beach.

The new Bight Hotel offers a rare opportunity to experience and own these elevated views, thousands of feet of beach access, and to be a part of local insights and oceanside living. Thank you for joining us on this journey.



Ryan & Natalie

