

MARINE ROOM

COURSE ONE

CRETAN GREEK SALAD | 19

Salad; Heirloom Tomato, Kalamata Olives, Cucumber, Pepper, Red Onion, Feta Cheese, Organic Greek Olive Oil, Firm Bread Cubes

ROASTED BEETROOT SALAD | 20

Salad; Roasted Beetroot, Romain Heart, Friese, Walnut, Queso de Freir, Watermelon Radish, Honey-Mint Dressing

INSALATA CAPRESSE | 21

Salad; Mozzarella di Bufala, Blistered Tomato, Locally Grown Arugula Pesto, 12-Year Aged Modena Balsamic Vinegar, Piment d'Espelette

CRUDO MISTO | 25

Wahoo, Yellow Fin Tuna, Salmon, Capers, 12-Year Aged Modena Balsamic Vinegar, Organic Olive Oil, Cyprus Black Lava Salt

TUNA TARTAR | 25

Yellow Fin Tuna, Barbados Flying Fish Roe, Avocado, Cilantro, Crostini

DIVER SCALLOPS | 28

Seared Scallop; Mushroom Sofrito, Crispy Fried Baby Octopus, Cilantro Sauce

FRITTO MISTO | 24

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

CONCH CHOWDER | 20

TCI Conch, Coconut Cream Base, Herb Oil, Garlic Bread

POLPETTE ALLA NAPOLETAN | 22

Neapolitan Style Meatballs; Parmigiano Reggiano, Salsa di Pomodoro

ARANCINI ALI NAZIK | 21

Sicilian Style Arancini; Spiced Minced Lamb, Eggplant Yogurt

SIDES | 10

MASHED POTATOES

HERB DUSTED FRIES, TZATZIKI, OREGANO

BROCCOLI RABE WITH GARLIC BUTTER

HERITAGE CARROTS WHIPPED RICOTTA BUTTER

MACARONI CUBE AU GRATIN

COURSE TWO

TAGLIOLINI AI FRUTTI DI MARE | 42

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

TRUFFLE GNOCCHI | 36

Local Phoenix Oyster Mushroom, Truffle, Basil, Sardinia Pecorino

LINGUINE PASTA ALLE VONGOLE | 38

Pasta; Steamed Clams, White Wine, Parsley

PAN SEARED COD | 45

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

GAMBERONI ALLA TOSCANA | 45

Grilled Shrimp; Cannellini Bean, Roasted Butternut Squash Puree, Mint Oil

RIGATONI BOLOGNESE | 38

Pasta; House Ragù Made With 45-Day Dry-Aged Chuck Eye, And Topped With Pecorino Romano

SIDEWAYS LASAGNA | 40

20-Layers on Its Side, Fried Finish, Beef Tenderloin and Dry-Aged Lean Ribeye Ragù, Parmesan, Pecorino and Mozzarella Cheese

ROASTED ORGANIC CHICKEN | 38

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

IBERIAN PORK CHOP PARMA | 45

Flattened Pork Chop; Breadcrumbs, Mozzarella, San Marzano Tomato Marinara Sauce, Arugula, Lemon

BRAISED LAMB BLADE RACK | 50

Braised Lamb; Parmesan Risotto, Mushroom Bourguignon

DRY-AGED MEAT

U.S. PRIME RIBEYE CAP | 85

SHORT-LOIN T-BONE | 95

MISHIMA ULTRA WAGYU RIBEYE | 160

SPANISH IBERIAN PORK CHOP BONE-IN | 65

30-45 Days Dry-Aged, Served With Two Selections Of Sides And Peppercorn Sauce Or Bordelaise Sauce

KIDS ITEMS

ASK SERVER

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

AFTER DINNER DRINK

GRAPPA
AMARO
LIMONCELLO
SAUTERNES
TAWNY PORT WINE
HUNGARIAN TOKAJI
CARAJILLO 43

DESSERT

TIRAMISÙ | 18

Ladyfinger, Espresso, Marsala Wine, Mascarpone

COCONUT PANNA COTA | 15

Exotic Salsa, Passion Fruit Coulis

DOUBLE CHOCOLATE MOUSSE CAKE | 19

Callebaut Belgian Chocolate Ganache, Pistachio, Vanilla Ice Cream

CARAMELIZED PEAR TURNOVER | 16

Bartlett Pear, Amarula Cream, Inverted Puff Pastry, Strawberry Sorbet

AFFOGATO | 10

Vanilla Ice Cream And Espresso

AFFOGATO HARD OR CORRETTO | 15

Vanilla Ice Cream And Espresso and one of Grappa, Dark Rum, Brandy, Whisky, Baileys, Frangelico

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 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.



Leave Your Email

Ryan & Natalie



Site Tour of Property