



*Osetra Bay only sources fresh, sustainable ingredients  
obtained from local Cayman farms and waters whenever possible*

## CHILLED APPETISERS

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filet steak tartare	toasted brioche, white truffle oil, arugula quail egg, cayman sea salt	16
tuna tartare	papaya, cucumber, avocado sorbet scotch bonnet powder, sesame crisp bread soy dressing	14
chicken liver pate	gingerbread crumb, cocoa nibs red wine poached pear pistachio crostini, fig red wine reduction	14
local conch ceviche	fennel salad, local citrus pieces, cilantro scotch bonnet, air bread	12

## SALADS

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heirloom tomato	basil powder, truffled balsamic vinaigrette parmesan crisp	12
osetra bay salad	marinated mussels & shrimp, wild leaves red onion, endive, pickled radish, asparagus tips mango mizu mayonnaise	18
seasonal salad	baby leaves, roasted squash, kale sundried tomato, cucumber, avocado, red onion greek yoghurt dressing	12
	with choice of fish	28
chef salad	wild leaves, red & white wine poached pears caramelized walnuts, aged balsamic dressing	12
	with choice of fish	28



## HOT APPETISERS

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lobster bisque	crispy lobster wafer	12
soup	soup of the day	10
scallops	prosciutto, apple rosemary risotto pear infused balsamic vinaigrette	17
oxtail ravioli	rich red wine veal jus, parmesan foam	14
lobster & shrimp linguine	local caribbean lobster, scallion, citrus white wine cream sauce, garden herbs	app 17 main 27
crab cake	duo of crispy crab fritter & pork belly compressed watermelon citrus scotch bonnet mayonnaise	15
mushroom risotto	garden herbs, mascarpone, parmesan	app 15 main 24

## FISH

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chef spiced local wahoo	pea puree, smoked potato puree pickled red beets, lemon butter sauce	36
soy glazed salmon	wasabi potato dumplings, gingered baby carrots asian style citrus foam	32
local yellowfin tuna	sesame crust, celeriac puree, soybean pods plantain balls, mango crisp	38
seared snapper	braised fennel, zucchini, roasted yukon potatoes sundried heirloom tomatoes lobster & clam sauce	36
blackened mahi mahi	sweet potato, lemon grass caribbean curry sugar snap pods	34



# OSETRA BAY

## MEAT

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<b>lamb loin</b>	10 oz french trimmed rack, local green beans macadamia nut crust, mascarpone polenta thyme glaze	36
<b>chicken breast ballotine</b>	pickled pearl onion, sweet potato dauphines forest mushrooms, chicken demi-glace	32
<b>beef filet 8oz</b>	asparagus, pave potatoes, port reduction shallot herb butter crust	40
<b>rib eye steak</b>	blue cheese potato gratin seasonal vegetable bouquet peppercorn sauce	12oz 36 14oz 40 18oz 50
<b>12, 14 or 18 oz</b>		

## ACCOMPANIMENTS

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<b>french fries</b>	herbs de provence	6
<b>kalaloo</b>	caramelised garlic	6
<b>seasonal market vegetables</b>	sautéed, herb butter	6
<b>garden side salad</b>	mixed leaves, tomato, cucumber red wine vinaigrette	6
<b>broccoli</b>	sautéed, seasoned	6

Please note a discretionary 15% gratuity will be added to your bill



# OSETRA BAY

## FOR CHILDREN

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soup of the day	toasted croutons	8
chicken breast breaded goujons	honey mustard dip french fries or garden salad	14
mini beef filet	french fries or garden salad	16
linguine or penne	tomato sauce, basil, parmesan	12

## CAVIAR

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boiled egg yolk, shallots, crème fraiche, blinis

siberian osetra	france, aquafarmed, baeri sturgeon	0.5 oz	105
	medium pearls, grey golden brown lingering zest	1 oz	205
amber osetra	israel, caspian sea	0.5 oz	120
	russian osetra sturgeon medium pearls, amber olive color lightly salty, nutty & rich	1 oz	235
gold osetra	israel, caspian sea russian osetra sturgeon large pearls, golden color, lightly salty creamy & nutty	1 oz	380
river beluga	amur river, russia, kaluga sturgeon firm large pearls, dark grey, buttery smooth & subtle	1 oz	425

*Vegetarian and Vegan options also available*

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