

## APPETIZERS

**CHEF'S HEARTY PUMPKIN SOUP /38 /15 VG, GF**  
Parsley Infused Oil, Sweet Potato Crisp

**LOBSTER TACOS /58 /22**  
Mango Coleslaw, Homemade Salsa

**CRISPY COCONUT SHRIMP /48 /18**  
Passion Fruit Chili Dip

**OLD ROAD WATERMELON CARPACCIO /40 /15 V**  
Arugula, Feta Cheese, Cucumber, Crumbled Nuts, Homemade Vinaigrette

**ROASTED ORGANIC BEET SALAD /40 /16 V**  
Mixed Leaves, Radish, Red Onions, Citrus Segments, Toasted Nuts, Zesty Dressing

**ISLAND STYLE QUINOA /40 /16 V**  
Seasoned Micro Veggies and Corn Salsa, Cherry Tomatoes

**TRINI SALTFISH ACCRA /38 /15**  
Local Tamarind Sauce

**CONCH CEVICHE / 50 /19 GF**  
Avocado Mousse, Bell Peppers, Diced Tomatoes, Parsley, Citrus-Ginger Dressing

**JAMAICAN SPICED LOLLIPOP /38 /15 GF**  
Chicken Drumettes, Micro Salad, Spicy Mango Chutney

**FOX HOUSE PULLED PORK CRISPS /40 /16**  
Flour Tortilla Shells, Tomato Salsa, Pickled Red Onions, Fresh Cilantro

**GF - GLUTEN FREE VG VEGAN V VEGETARIAN**

## MAIN COURSE

**CREOLE SEAFOOD POT /95 /37 GF**  
Lemongrass Infused Broth, Fresh Carib Fish, Clam, Mixed Herbs Crostini

**CATCH OF THE DAY ( FISH & CHIPS) /92 /37 GF**  
French Fries, Micro Salad, Southern Tartar Sauce

**GRILLED LOBSTER (WHOLETAIL) /155 /60 GF**  
Sautéed Plantains, Mixed Local Vegetables

**GRILLED SALMON /95 /37 GF**  
Steamed Basmati Rice, Mixed Vegetables, Lemon-Butter Sauce

**JAMAICAN JERK SHRIMP /90 /35 GF**  
Classic Mashed Potatoes and Glazed Carrots

**SWEET SPICED LAMB SHANK /120 /48**  
Served with Crushed Sweet Potato and Seasonal Veggies

**ANTIGUA BLACK PINEAPPLE MARINATED PORKCHOP /85 /33 GF**  
Chef Coconut Rice, Pumpkin Purée, Honey Glaze, Salad

**COUNTRY STYLE BONELESS CHICKEN THIGH /75 /29 GF**  
Chef Coconut Rice, Stir Fry Cabbage, Micro Greens

**FOX HOUSE HOMEMADE BURGER & FRIES /55 /21**  
Lettuce, Tomatoes, Pickled Cucumber, Onion Ring

**Bacon /5 /2 Cheese /5 /2**

### CHOICE OF STEAK:

**STRIPLOIN STEAK /125 /48 GF**

**BEEF TENDERLOIN STEAK /147 /57 GF**  
Roasted Potatoes, Sautéed Spinach, Honey-Dijon Mustard Sauce

### WEST INDIAN CURRY CHOICES

All Curry Served with Steamed Basmati Rice, House Salad

Potato & Chick Pea / 72 /28 VG  
Chicken /75 /29 VG  
Goat /85 /33 VG  
Catch of the Day /88 /34 VG  
Shrimp /88 /34 VG  
Conch /85 /35 VG

### VINTAGE PASTA

with Homemade Basil Creole or Cream Sauce & Parmesan Cheese

Vegetable /72 /28  
Chicken /75 /29  
Shrimp /85 /33

**SEASONED COUS COUS /77 /30 VG**  
Topped with Jerk Tofu

**VALLEY ROAD ITAL BOWL /75 /29 USD VG**  
Chef's Selections

## XTRA SIDES

**FRIED PLANTAINS /17 /7**  
**FRENCH FRIES /17 /7**  
**BREAD FRUIT FRIES /22 /9**  
**SWEET POTATO FRIES /22 /9**  
**ROTI /17 /7**

## HOMEMADE DESSERT

**BLACK PINEAPPLE CARPACCIO /35 /14 VG**  
Seasonal Sorbet

**BREAD AND BUTTER PUDDING /35 /14 VG**  
Cavalier Rum Sauce

**PASSIONFRUIT CHEESECAKE /42 /6 VG**  
Mango Sauce

**FOX HOUSE CRÈME BRULÉ /35 /14 GF**  
Lemon & Coconut

**RICH CHOCOLATE TART /45 /17 VG**  
Served with Vanilla Ice Cream

**SELECTION OF ICE CREAM AND SORBET /24 /19 VG**

**ASK ABOUT OUR SELECTION OF HERBAL TEAS & COFFEES**

All prices are in Eastern Caribbean Dollars and United States Dollar, 10% Service Charge will be added to your bill.