

Appetizers

CHEF'S HEARTY PUMPKIN SOUP 38 VG, GF

Parsley Infused Oil, Sweet Potato Crisp

LOBSTER TACOS 58

Mango Coleslaw, Homemade Salsa

CRISPY COCONUT SHRIMP 48

Passion Fruit Chili Dip

OLD ROAD WATERMELON CARPACCIO 40 V

Arugula, Feta Cheese, Cucumber, Crumbled Nuts, Homemade Vinaigrette

ROASTED ORGANIC BEET SALAD 40 V

Mixed Leaves, Radish, Red Onions, Citrus Segments, Toasted Nuts, Feta Cheese, Zesty Dressing

ISLAND STYLE QUINOA 40 V, VG

Seasoned Micro Veggies and Corn Salsa, Cherry Tomatoes

TRINI SALTFISH ACCRA 38

Local Tamarind Sauce

CONCH CEVICHE 50 GF

Avocado Mousse, Bell Peppers, Diced Tomatoes, Parsley, Citrus-Ginger Dressing

JAMAICAN SPICED LOLLIPOP 38 GF

Chicken Drumettes, Micro Salad, Spicy Mango Chutney

FOX HOUSE PULLED PORK CRISPS 40

Flour Tortilla Shells, Tomato Salsa, Pickled Red Onions, Fresh Cilantro

Main Course

CREOLE SEAFOOD POT 95 GF

Lemongrass Infused Broth, Fresh Catch, Clam, Mixed Herbs Crostini

CATCH OF THE DAY (Fish & Chips) 92

French Fries, Micro Salad, Southern Tartar Sauce

GRILLED LOBSTER (WHOLETAIL) 155 GF

Sautéed Plantains, Mixed Vegetables

GRILLED SALMON 95 GF

Steamed Basmati Rice, Mixed Vegetables, Lemon-Butter Sauce

JAMAICAN JERK SHRIMP 90 GF

Classic Mashed Potatoes and Glazed Carrots

SWEET SPICED LAMB SHANK 120

Served with Crushed Sweet Potato and Mixed Vegetables

ANTIGUA BLACK PINEAPPLE MARINATED PORKCHOP 85 GF

Chef Coconut Rice, Pumpkin Purée, Honey Glaze, House Salad

COUNTRY STYLE BONELESS CHICKEN THIGH 75 GF

Chef Coconut Rice, Stir Fry Cabbage, Micro Greens

FOX HOUSE HOMEMADE BURGER & FRIES 55

Lettuce, Tomatoes, Pickled Cucumber, Onion Ring

Bacon 5 Cheese 5

Choice of steak:

STRIPLOIN STEAK 125 GF

BEEF TENDERLOIN STEAK 147 GF

Roasted Potatoes, Sautéed Spinach, Honey-Dijon Mustard Sauce

WEST INDIAN CURRY CHOICES

Served with Steamed Basmati Rice, House Salad

Potato & Chick Pea 72 V, VG

Chicken 75

Goat 85

Catch of the Day 88

Shrimp 88

Conch 85

VINTAGE PASTA

with Homemade Basil Creole or Cream Sauce & Parmesan Cheese

Vegetable 72 V

Chicken 75

Shrimp 85

SEASONED COUS COUS 77 VG

Topped with Jerk Tofu

VALLEY ROAD ITAL BOWL 75 VG

Chef's Selections

Xtra Sides

FRIED PLANTAINS 17

FRENCH FRIES 17

BREAD FRUIT FRIES 22

SWEET POTATO FRIES 22

ROTI 17

Homemade Dessert

BLACK PINEAPPLE CARPACCIO 35 VG

Seasonal Sorbet

BREAD AND BUTTER PUDDING 35

Cavalier Rum Sauce

PASSIONFRUIT CHEESECAKE 42

Mango Sauce

FOX HOUSE CRÈME BRULÉ 35 GF

Lemon & Coconut

RICH CHOCOLATE TART 45

Served with Vanilla Ice Cream

Selection of Ice Cream and Sorbet 24 VG

Ask about our selection of Herbal Teas & Coffee

GF - Gluten Free **VG** - Vegan **V** - Vegetarian

All prices are in Eastern Caribbean Dollars

10% Service Charge will be added to your bill.