



The Naked Fisherman

## SOMETHING EASY

### Roast Creole Bakes

garlic butter, creole hummus  
EC\$25

### TNF Seafood Chowder

EC\$45

### Crispy Calamari

african harissa, tartare sauce  
EC\$35

### Yellow Fin Tuna Poki

avocado, shaved coconut, ginger  
EC\$35

### Tropical Mixed Ceviche

pineapple, crispy wontons  
EC\$35

### Sweet Chili Shrimp Burrito

avocado, organic greens, lime aioli  
EC\$65

### Burrata Caprese

vine ripe tomatoes, arugula,  
balsamic dressing  
EC\$35

### Blackened Dorado Ciabatta

island slaw, tartare sauce  
EC\$65

### Quinoa Salad

avocado, baby arugula, feta, red onions  
EC\$45

### Sweet Rock Crab

marie rose, brioche, cucumber, romaine  
EC\$65

## A LITTLE BIGGER

### TNF Kobe Burger

smoked cheddar, onion jam, french fries  
EC\$65

### Day Boat Catch

curried pumpkin  
EC\$75

### Fish & Chips

crushed peas, french fries  
EC\$65

### Caramelized Caribbean Shrimp

wild honey, sriracha, ginger, crispy  
parmesan fingerling  
EC\$85

### TNF Caesar Salad

sun dried tomato,  
grana padano  
EC\$45

### Additional

Sticky Jerk Chicken breast EC\$25  
Caramelized sweet chili shrimp EC\$45

## AUTHENTIC FLAVORS OF SAINT LUCIA

### Creole fish stew

with curry  
EC\$75

### Creole saltfish

sweet peppers,  
cucumber, hot sauce, roast bakes  
EC\$45

## SIDES Each EC\$25

Sweet Potato Fries French Fries  
Macaroni & Cheese Island Slaw  
Mixed Field Greens Vegetable Kebab  
Caramelized Ripe Plantain

## TO SHARE

**TNF Beach Platter** 4 kobe sliders,  
4 calamari fritio, 4 shrimp burrito, 4 creole  
salt fish, french fries  
3-4 people \$280\*\*

**TNF Roast Seafood** shrimps, mussels,  
dorado, crab claw, cracked island conch,  
sweet corn, garlic butter  
1-2 people \$320\*\*\*

## CREOLE BBQ BOARDS

Available after 6pm

**10 oz Rib-eye Steak** EC\$115\*

**Black Tiger Shrimp** EC\$105\*  
fire grilled red pimento

**Flank Steak** chimichurri sauce EC\$85

**Slow & Low Sweet Chili** EC\$85

**Baby Back Ribs** EC\$85

**Jerk Creole Chicken Kebab** EC\$75

**Day Boat Catches** EC\$75

All boards served with Pumpkin coconut curry

## MINI INDULGENCES

**Gelato or Sorbet Selectios** EC\$20  
salted caramel, chocolate, vanilla,  
mango, strawberry

**Temptations** "wait and see"  
EC\$14 each

For guests on a meal plan please note that items marked with a \* have a US\$15 supplement, with two \*\* an extra charge of US \$20 and three \*\*\* US45  
All prices are in EC\$ and subject to 10% tax and 10% service charge

## SPECIALTY COCKTAILS US\$ | EC\$

**The Naked Fisherman Cocktail** \$9 | \$24  
ingredients | 1oz white tequila, 1oz vodka, 1oz orange curacao,  
1.5oz lime juice  
method | over ice and shaken with hard calloused hands  
served in a glass with a salty rim

**White Wine Sangria** \$8 | \$22

## SIGNATURE RUM COCKTAILS

**TNF Rum Punch** | a fisherman's favourite \$9 | \$24  
local dark rum, lime juice, sugar syrup, bitters, grated nutmeg

**Rum Runner** | re-mastered never forgotten \$9 | \$24  
bounty rum, chambord, pineapple juice, orange juice, grenadine

**Spicy Mango** | that fruity kick \$12 | \$32  
fresh jalapeno, mango purée, lime, homemade jalapeno syrup,  
chairmans dark rum

**VIRGIN COCKTAILS** | refreshing no kick  
Daiquiri | Mojito | Colada \$6 | \$16

**HOMEMADE COCKTAILS** US\$ | EC\$  
created at the hands of our bar man CHAD

**Sun block** \$9 | \$24  
ingredients | 2oz vodka, 1oz Lime Juice, 0.5oz peach schnapps,  
fresh watermelon  
cocktail inspired by | alternate ways to block the sun, more refreshing

**Naked Sunrise** \$9 | \$24  
peach schnapps, 2oz mango, 1oz passion fruit, 0.5oz blue curacao,  
0.5oz vodka  
cocktail inspired by | a naked fisherman needs a naked sunrise

## CLASSIC RUM COCKTAILS

**Daiquiri** \$9 | \$24  
classic and fruit, ask the bartender for the  
daily selection made with rum, lime juice, simple syrup

**Mojito** \$9 | \$24  
a caribbean mint julep rum, mint, lime, soda

## SPIRIT SELECTION

Grey Goose	\$10	\$26
Patron Silver Tequila	\$11	\$30
Patron Gold	\$11	\$30
Tequila*	\$16	\$42
Tanqueray 10	\$10	\$26
Hendricks*	\$14	\$37
Hennessy VS*	\$14	\$37
Makers Mark	\$8	\$21
Johnnie Walker Black	\$7	\$18

## BEERS | quench your thirst!

Piton	\$5	\$13
Heineken	\$5	\$13
Corona	\$7	\$18
Guinness	\$7	\$18

## CRAFT ALE LOCALLY BREWED

The Naked Fisherman IPA 330ml 7.5%	\$7	\$18
Passion Fruit Ale 330ml 5%	\$7	\$18

## SOFT DRINKS \$4 | \$9

Coke, Sprite, Ginger Ale, Soda Water  
Tonic Water, Ginger Beer, Coke Light  
Ting, Ting Pink, Lemon lime Bitters

## RUM SELECTION

Admiral Rodney Rum Princessa*	\$11	\$30
Admiral Rodney Rum Royal*	\$13	\$34
Admiral Rodney Rum Formidable*	\$16	\$42
Solera Rum*	\$15	\$40
El Dorado 12 Years*	\$12	\$32
El Dorado 15 Years*	\$14	\$37
El Dorado 21 Years**	\$21	\$56