

**\$55**

DINE  VI 

PRIX FIXE MENU



# OCEAN

*-from island to table-*

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## three six two

### 1st Course

Your Choice of Appetizer on full Menu

### 2nd Course

Your Choice of any Main Dish on full Menu

### 3rd Course

Your Choice of any Dessert on full Menu



**PLEASE CALL TO MAKE YOUR  
#DINEVI RESERVATION!**

Beverages and Gratuity not  
included.



**T. (340) 776-0001**

# OCEAN

*-from island to table-*

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## three six two

### SMALL PLATES

- ST. CROIX CONCH FRITTERS green garlic aioli | torched corn | pickled red onion | scallion 16
- YELLOWFIN TUNA TARTARE plantain chips | feta | radish | avocado mousse | bermuda onion 17
- CRISP HERITAGE PORK BELLY johnny cake | feta | honey turmeric mustard | tamarind bbq | bread & butter pickles 15
- GRILLED OYSTERS cajun butter | citrus | herbs 17
- HOUSE CRAFTED PICKLES assorted pickled fruits & vegetables 7
- CRISPY PORK BELLY CHEESE FRIES smoked gouda sauce | tamarind ketchup | fresh herbs 16

### SOUP & SALAD

- WILD PRAWN & VI SPINY LOBSTER BISQUE cream | brandy | tomato | leek ash | garlic chives 12
- RIDGE TO REEF TROPICAL TOMATO CUCUMBER GAZPACHO mojo wahoo ceviche | radish | chayote 15
- GRILLED ROMAINE HEARTS lemon vinaigrette | kalamata olives | white anchovies | pecorino | duck fat fried croutons 14
- CORAL BAY ORGANIC GARDENS clipped greens | passion fruit vinaigrette | pumpkin seeds | radish | carrot | feta 13
- HYDROPONIC BIBB COBB avocado mousse | blue cheese | smoked bacon | pickled red onion | corn | tomato | cumin aioli 14

### MAINS

- FARMERS PLATE sweet corn pearl cous cous | roasted roots | greens | pickled carrots | sweet pea & shallot soubise | feta | radish garden herbs | leek ash 29
- CAST IRON LOCAL TUNA lemongrass & caribbean lobster broth | coconut rice | bok choy | sugar snaps | scallions 40
- CRISPY SOUS VIDE JOYCE FARMS CHICKEN dark or light meat | smoked gouda mac & cheese | roasted honey carrots fried onions | fresh herbs 32
- WILD CAUGHT PRAWNS smashed plantains & pork belly | chimichurri | pickled onion & bell pepper | local arugula 38
- CRISPY SAGE PORK TENDERLOIN local sweet potato mash | spicy purple cabbage slaw | house cruzan mustard | scallions 40
- HOUSE CAVATELLI & LAMB CHOPS roasted romas | sweet pea puree | cream | white wine | pecorino romano | lemon 36
- BUTTER LIME CURRY POACHED WAHOO roasted roots | kale | white wine | lemon | garlic | radish | toasted cumin aioli 37
- GRILLED SILVER FERN FARMS FILET oven roasted romas | mashed goat cheese yukons | long beans | radish pickled forest mushroom | spanish thyme hollandaise 42

**ADD 1/2 CARRIBBEAN LOBSTER TAIL 26**

**ADD 3 WILD CAUGHT PRAWNS 16**

### SIDES all 7

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|--|---|
| MASHED GOAT CHEESE YUKON POTATOES chives                 | GREEN CURLY KALE shallots & garlic   lemon   butter |
| BBQ BAKED PIGEON PEAS pork belly   herbs   crispy onion  | MASHED PLANTAIN roasted pork   garlic   onion       |
| SMOKED GOUDA MAC & CHEESE crispy onions   bread crumbs   | HOUSE CUT FRIES tamarind ketchup                    |
| DUCK FAT SEARED BRUSSELS feta   red onion jam   leek ash | ROASTED ROOTS cumin aioli                           |

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**chef SHAUN BRIAN**

20% gratuity is added to parties of 6 or more

We source the freshest local ingredients to ensure our guest the promise of the best products available. Consuming raw or undercooked meats, poultry, shellfish or eggs, may increase the risk of food-borne illness. Please inform your server of any food allergies.

**Visa & Mastercard accepted**

TEL 340.776.0001