

*tillies*



*A voyage through the  
Greater Antilles*

## Raw

East Coast Oysters 25 | 49

West Coast Oysters 30 | 59  
yuzu mignonette, green tabasco, lemon  
½ doz | 1 doz

Caviar M/P

bellinis, crème fraîche, egg, pomme frites

Fruits De Mer

small | 100 large | 175

oysters, head on shrimp, mixed crudo

Ocean Yellowtail Sashimi 16

house pickled ginger, white soy, yuzu koshō

Tillies' Ceviche 17

cucumber, scotch bonnet, fresh coconut water, avocado, sweet potato

Aji Ceviche 17

cayman aji, leche de tigre, red onion, sweet potato

Tuna Tartare 17

local tuna, ponzu, avocado, furikake, cassava crisp

Classic Shrimp Cocktail 14

house made cocktail sauce, lemon

## Appetizers

Chicken Liver Mousse 10

balsamic reduction, grilled sourdough

Cucumbers 9

yogurt, pistachio gremolata, lemon zest

Shrimp Sambusa 10

wild shrimp, carrot, coconut milk, kachumbari

Tillies Conch Fritter 12

crema, cucumber, lemongrass

Sprats Escovitch 12

local sprat, escovitch sauce

Smoked Fish Brandade 9

pomme brulee, old bay, pain de mie

Mushrooms Fondue 12

wild mushroom, fontina, scallion, sourdough

Scallops Thermidor 34

scallops & prawns baked with wine & cheese fondue

## Vegan

Coconut Aguachile 16

young coconut, cucumber, lime, chili, cassava crisp

Mustard Green Fritter 8

sourdough starter, mustard greens,  
tomato chili, kachumbari

Beet Tartare 11

beetroot, yuzu koshō, avocado, furikake crisp

Oyster Mushroom 15

cashew cream, tamarind jus, coconut quinoa crumble

## Specials

Soup Du Jour

Seafood Pasta

please ask your server about our daily specials

## Salads

Hotel Caesar 10

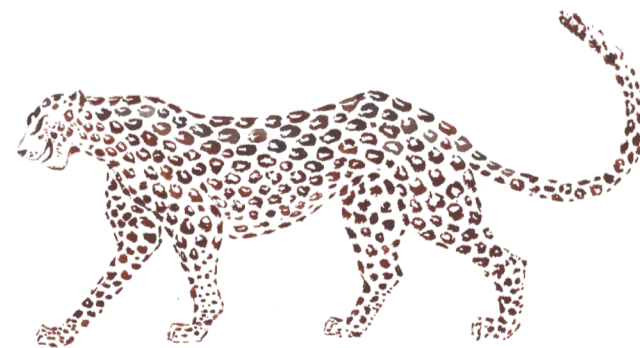
housemade caesar, romaine,  
crouton, parm

Vegan Kale 14

almond vinaigrette, lemon zest

Simple Greens 10

lime vinaigrette, jicama,  
toasted sesame



\*CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU  
HAVE CERTAIN MEDICAL CONDITIONS.

## Entrée

Steak Diane 40

6 oz tenderloin, sauce Diane,  
hand cut fries

Tillies Prime Steak Burger 25

prime steak blend, cheese, secret sauce,  
caramelized onion

Fish Milanaise 22

cucumber, avocado, yuzu koshō

Poulet Jardin 22

grilled chicken, avocado, local arugula

## Sides

Callaloo (v) 7

fresh coconut milk, mushroom, pepper, thyme

Creamed Corn 6

sweetcorn, shiitake, scallion, season pepper, crème fraîche

Tillies Mac & Cheese 10

wild shrimp, gruyere, scallion

Broccoli 4

steamed broccoli

Pommes Puree 5

yukon gold, butter

Pommes Frites 5

hand cut french fries

## Table Side

Louie Salad 24

shrimp, crab sticks, thousand island, egg, avocado

Classic Steak Tartare 25

crispy shallot, sourdough bread

Crab Stuffed Snapper M/P

crab, callaloo, tarragon beurre blanc

Salt Crusted Snapper M/P

bright salsa verde, lemon

## Curry

both include house made flaky roti  
tamarind, onion, coconut sambal

Whole Local Goat Curry 22

local goat, spices, yogurt

Vegan Curry 20

pumpkin, carrot, fresh coconut milk, lamu curry

## Grille

### Land

Rib Eye (for two) 70

choice of sauce

NY Strip 30

choice of sauce

### Sea

Octopus 18

roasted tomatillo sauce, chili, cane vinegar, avocado

Market Fish M/P

butterflied local snapper, fresh turmeric rub

Surf And Turf 8

add grilled lobster tail to any steak

Grill Sauces 4

bearnaise, surf sauce, salsa verde, tamarind peanut

All prices are quoted in KYD and charged in USD (1 KYD = 1.25 USD).  
For your convenience, an 18% Service Charge will be added to your check.