

THE  
**BUOY**  
ROOM  
B.V.I  
BITTER END YACHT CLUB

**SHARE PLATES**

DISHES ARRIVE PLATE-BY-PLATE &  
ARE DESIGNED TO SHARE

**ISLAND AVOCADO**



CITRUS GUACAMOLE, PINEAPPLE JALAPEÑO PICO,  
CRISPY TORTILLAS, CHILI PEPPER, SEA SALT, LIME  
EXTRA CHIPS 4

**MAHI MAHI CEVICHE**

COCONUT MILK, FRESH CITRUS, TOASTED CUMIN &  
CHILI WITH TOMATO SALSA & PLANTAIN CHIPS

**FARM SALAD**



LOCALLY GROWN LETTUCE, MARINATED CHERRY  
TOMATO, AVOCADO, RED ONION, CILANTRO, ORANGE  
SEGMENTS, HONEY CITRUS DRESSING  
ADD MAHI MAHI | ADD CHILI SHRIMP

**MAHI-MAHI TACO**

BLACKENED MAHI-MAHI, FLOUR TORTILLAS, SESAME  
GINGER CABBAGE SLAW, AVOCADO CREMA  
SUB CORN TORTILLAS FOR GLUTEN FREE

**CONCH FRITTERS**

LOCAL GROUND CONCH AND BITTER END'S BLEND OF  
HERBS & SPICES, MARIE ROSE RUM SAUCE

**CAJUN SHRIMP SUMMER ROLL**

CAJUN SHRIMP, FRESH VEG WRAPPED IN RICE PAPER  
WITH PINEAPPLE SWEET CHILI SAUCE

**CARIBBEAN SPINY LOBSTER MP**

CAJUN RUM BUTTER LOBSTER, CHAR GRILLED  
SERVED WITH GARLIC GHEE

**FALAFEL**



DEEP FRIED CHICK PEA CAKES, TOMATO SALAD,  
PARSLEY, TAHINI SAUCE

**CHICKEN WINGS**

CHOICE OF: TAMARIND ORANGE GLAZE, BEYC BBQ  
SAUCE, PLUM RUM SAUCE  
ADD ANOTHER SAUCE

**SMOKED BBQ PORK TACO**

SLOW ROASTED PORK, FLOUR TORTILLAS,  
AVOCADO CREAM CHEESE, PICKLED RED ONION,  
CHIPOTLE MAYO  
SUB CORN TORTILLAS FOR GLUTEN FREE

**BEEF SLIDERS**

MINI BEEF BURGER PATTIES, HOMEMADE BRIOCHE,  
MELTED MOZZARELLA, TOMATO, CARAMELIZED ONION,  
PICKLED SLAW, ARUGULA, BEYC SAUCE  
ADD BACON

**JERK CHICKEN**

SPICY TWICE BAKED CHICKEN, JERK SAUCE, GINGER  
SESAME SLAW

**BBQ RIBS HALF / FULL**

SLOW ROASTED PORK RIBS MARINATED IN BBQ GEERA  
RUB, CHAR GRILLED SERVED WITH CORN BREAD

**SIDE DISHES**

**CARIBBEAN RICE**



COCONUT, TURMERIC

**POTATO SALAD**

GREEN PEAS, SWEETCORN, CARROT, MAYO

**STEAMED VEGETABLES**

**SESAME GINGER SLAW**



**MIXED SALAD**



**FRIES**



**SWEET POTATO FRIES**



An 18% service charge will be added to all guest checks.

At Bitter End, we operate as one team, our services charges are shared with the entire crew.

Kindly note, any additional gratuities left above the 18% will go directly to your table server.

**RULE 18**

THE  
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**STONE FIRED PIZZA**

GLUTEN-FREE PIZZA OPTION  
SUBJECT TO AVAILABILITY

**MARGHERITA PIZZA**

SAN MARZANO TOMATO, FRESH MOZZARELLA, FRESH BASIL LEAVES

**MUSHROOM & ARUGULA PIZZA**

CARAMALIZED ONION, THYME ROASTED MUSHROOM, SAN MARZANO TOMATO, GARLIC, THYME, ARUGULA

**SAUSAGE & SALAMI PIZZA**

RED ONION, OREGANO, MOZARELLA, SAN MARZANO TOMATO

**ANEGADA LOBSTER PIZZA**

SEASONED LOBSTER MEAT, LEMON HERB RICOTTA, ARUGULA, TRUFFLE OIL

**HAWAIIAN PIZZA**

HAM, PINEAPPLE, MOZARELLA, SAN MARZANO TOMATO, OREGANO

**SALACIA PIZZA**

ANCHOVY, ROASTED ARTICHOKE HEART, SUN DRIED TOMATO, FRESH MOZARELLA,  
CAMELIZED ONION, TRUFFLE OIL

**SPINACH & PROVOLONE CALZONE**

SAUTEED SPINACH AND RICOTTA WITH PROVOLONE, TOPPED WITH BASIL TOMATO SAUCE AND  
OLIVE OIL

**SAUSAGE & PEPPERADE CALZONE**

ITALIAN SAUSAGE, CAMELIZED ONION, PEPPERS, TOMATOES BAKED WITH MOZARELLA CHEESE,  
TOPPED WITH BASIL TOMATO SAUCE AND OLIVE OIL

**TOPPINGS**

PEPPERONI, SAUSAGE, FRESH MOZARELLA, HAM, TRUFFLE OIL

**TOPPINGS**

BASIL, CARMALIZED ONION, THYME ROASTED MUSHROOMS, PINEAPPLE, SPINACH, PEPPERS, GARLIC

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