

Luna

CONCH FRITTERS

crispy Caribbean classic | lightly spiced aioli 18

LOBSTER RAVIOLI

housemade pasta | silky pink vodka tomato sauce 24

WILD MUSHROOM TART

garlic shallot confit | island greens | thyme 18

FISH PIE AU GRATIN

local fish | veloute sauce | aged cheddar | garlic mash 22

LOCALLY SMOKED WAHOO CARPACCIO

arugula | lemon | toast 21

COCONUT CRUSTED LOBSTER & SHRIMP FIREBALLS

sweet basil | chili oil 16

SHARING PLATTERS

selection of kitchen's signature appetizers 18 per person

FISHERMAN'S LOBSTER CHOWDER

from our local waters 18

LUNA'S ISLAND SALAD

tossed mixed greens | market finds | Luna signature dressing 12 122

LOCAL LOBSTER - HAND CAUGHT - FIRE GRILLED

star anise | cinnamon | saffron rice | lobster butter sauce 48

THE WILD CATCH

market vegetables | jollof rice | lemon beurre blanc 36

GRILLED JAMAICAN JERK CHICKEN

Mild jerk seasoning | basmati rice | Tamarind Mango Chutney 34

SLOW COOKED LAMB SHANKS

oven roasted | grilled local vegetables | garlic mash potato 44

TONIGHT'S WEST INDIAN CURRY

caramelized plantain | basmati rice | mango chutney 34

RASTA PASTA

sweet local peppers | spicy grilled tomato | garlic | basil 28

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Please let us know if you have any allergies or dietary requirements.

All prices are in USD plus 12% taxes and 10% service