

Breakfast

Eggs Florentine 15
sourdough English muffin, spinach, 2 poached eggs, hollandaise

Eggs Royale 23
sourdough English muffin, cured wild salmon,
2 poached eggs, hollandaise, salmon roe

Steak Frites 31
10 oz NY Strip, chimichurri, hand cut fries
Add 2 eggs- \$6

Layered French Toast 14
dulce de leche, ricotta, maple syrup, raspberry
compote, crème fraiche

Sweet Potato Pancakes 18
papaya guava compote, fresh coconut, young coconut syrup

Omelette 12
Veggie - onion, mushroom, spinach, tomato, feta
American - cheddar, bacon, onion

Salads

Citrus Salad (v) 12
grapefruit, orange, avocado, pickled onion, furikake

Vegan Kale (v) 14
marinated kale, almond vinaigrette, lemon zest

Tillies Cobb 16
pulled chicken, house made bacon, avocado,
soft boiled egg, yogurt ranch

Hotel Caesar 10
house made caesar, crouton

Simple Greens (v) 10
lime vinaigrette, jicama, toasted sesame

Add Ons
grilled chicken 8 grilled shrimp 12 grilled snapper 12

Sandwiches

Avocado Toast (v) 12
avocado, pickled onion, herbs, grilled sourdough

Chicken Club 16
grilled chicken, bacon, tomato, avocado, lettuce

Tillies Fish Fillet 18
crispy snapper, house made tartare sauce, cheese, lettuce

Tillies Prime Steak Burger 25
prime steak blend, melted cheese, onion, pickles, secret sauce

Raw

Oysters
½ doz - east coast | 25 - west coast | 30
1 doz - east coast | 49 - west coast | 59
yuzu mignonette, green tabasco, lemon

Ocean Yellowtail Sashimi 14
white soy, yuzu koshō, pickled ginger

Aji Ceviche 17
cayman aji, leche de tigre, red onion, sweet potato

Aguachile Ceviche 17
snapper, jalapeno, lime, red onion, avocado

Classic Shrimp Cocktail 14
house made cocktail sauce, lemon

Poke 20
local caught tuna, ponzu, cucumber,
green papaya, jalapeno, spicy mayo

Appetizers

Tostones (v) 7
green mango sauce

Guacamole (v) 10
casava crisp

Conch Fritters 12
crema, cucumber juice, celery

Cucumbers 9
yogurt, pistachio gremolata, lemon zest

Coconut Shrimp 12
fresh coconut batter, tropical sauce

Sprats Escovitch 12
local sprat, escovitch

Coconut Aguachile (v) 16
coconut, jalapeno, cucumber, red onion, avocado, chili salt

Sunday Roast 35

standing rib roast
10 oz rib roast, jus
pommes puree, tillies mac & cheese,
callaloo, creamed corn

or

wild caught grilled salmon
6 oz wild salmon, chimichurri
pommes puree, tillies mac and cheese,
callaloo, creamed corn

Grill Bowls

caribbean coconut rice, curried chickpea scotch bonnet crema,
green coconut chutney, green papaya, kale, herbs

Jerk Chicken 16

Jerk Eggplant & Wild Mushroom (v) 14

Piri Piri Shrimp 18

Grilled Snapper 19

Add Ons

house kimchi 4 grilled pineapple 4
green chili 4 grilled halloumi 6

Entree

Fish Milanese 22
cucumber, avocado, yuzu koshō

Poulet Jardin 22
grilled chicken, avocado, local arugula

Skewers
jerk chicken 10
piri piri prawn 12

Sides

Steamed Broccoli 4

Fries 5

Sweet Plantains 5

Side Salad 6