

Raw



Caviar M/P
bellinis, crème fraîche, egg, pommes frites

East Coast Oysters 25 | 45

West Coast Oysters 30 | 55
yuzu mignonette, green tabasco, lemon
½ doz | 1 doz

Ocean Yellowtail Sashimi 18
house-pickled ginger, white soy, yuzu koshō

Tillies' Ceviche 19
cucumber, scotch bonnet, fresh coconut water,
avocado, sweet potato

Aji Ceviche 19
cayman aji, leche de tigre, red onion, sweet potato

Tuna Tartare 19
local tuna, ponzu, avocado, furikake, cassava crisp

Classic Shrimp Cocktail 18
house-made cocktail sauce, lemon

Classic Steak Tartare 26
crispy shallot, sourdough bread



Fruits De Mer
Tillies Iconic Seafood Tower
small | 100 large | 175
oysters, head on shrimp, mixed crudo

Appetizers

Chicken Liver Mousse 12
balsamic reduction, grilled sourdough

Cucumbers 10
yogurt, pistachio gremolata, lemon zest

Shrimp Sambusa 16
wild shrimp, carrot, coconut milk, kachumbari

Tillies Conch Fritter 16
crema, cucumber, lemongrass

Grilled Snapper Collar 14
barbeque glaze, spiced peanut sauce

Smoked Fish Brandade 12
pomme brûlée, old bay, pain de mie

Okra Frites 12
okra, culantro, aioli, moringa salt

Soup de Jour M/P

Vegan

Coconut Aguachile 16
young coconut, cucumber, lime, chili, cassava crisp

Vegan Sambusa 12
carrot, coconut milk, kachumbari

Beet Tartare 12
beetroot, yuzu koshō, avocado, furikake crisp

Oyster Mushroom 16
cashew cream, tamarind jus, coconut quinoa crumble

Salads

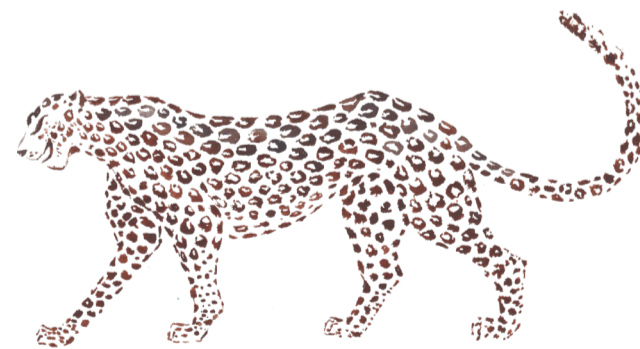
Hotel Caesar 14
house-made caesar, romaine,
crouton, parmesan

Vegan Kale 16
almond vinaigrette, lemon zest

Simple Greens 12
lime vinaigrette, jicama,
toasted sesame

Green Papaya Salad 12
coconut chili vinaigrette, herbs, cherry tomato

Louie Salad 28
shrimp, lump crab, thousand island
dressing, egg, avocado



*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 42
6oz tenderloin, sauce Diane,
hand-cut fries

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

Fish Milanaise 26
cucumber, avocado, yuzu koshō

Poulet Jardin 24
grilled chicken, avocado, local arugula

Lobster Pasta (for two) M/P
lobster, cavatelli, tomato, sea urchin, chili crumble

Scallops Thermidor 34
scallops & prawns baked with wine & cheese fondue

Crab Stuffed Snapper M/P
crab, callaloo, tarragon beurre blanc

Curry

all include house-made flaky roti
tamarind, onion, coconut sambal

Whole Local Goat Curry 27
local goat, spices, yogurt

Vegan Curry 24
pumpkin, carrot, fresh coconut milk, lamu curry

Duck Curry 32
duck confit, Trinidadian curry sauce, herbs

Grille

Land

Rib Eye (for two) 75
choice of sauce

Ribeye Deluxe 135
sea urchin, pommes frites, creamed corn, callaloo

NY Strip 34
choice of sauce

Filet Oscar 56
béarnaise, crab

Prime Rib Rotisserie 80
(friday to sunday)
jus, callaloo, pomme purée

Sea

Snapper Rotisserie M/P
blackened snapper, seafood sausage, lemon

Market Fish M/P
butterflied local snapper, fresh turmeric rub

Grilled Lobster Tail M/P
add grilled lobster tail to any steak

Grill Sauces 4

béarnaise, surf sauce, salsa verde, tamarind peanut

Sides

Callaloo (v) 9
fresh coconut milk, mushroom, pepper, thyme

Steamed Callaloo 9

Creamed Corn 7
sweetcorn, shiitake, scallion, season pepper, crème fraîche

Tillies Lobster Mac & Cheese 24
lobster, gruyère, scallion

Broccoli 7
steamed broccoli

Pomme Purée 8
yukon gold, butter

Pommes Frites 8
hand-cut french fries

Sweet Plantain 7

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.