

Raw



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

East Coast Oysters 25 | 45

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

Tillies' 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

Snapper Collar 14

spiced crust, kachumbari

Okra Frites 12

okra, culantro, aioli, moringa salt

Soup de Jour M/P

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

Vegan

Coconut Aguachile 16
young coconut, cucumber, lime, chili

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



*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 49

6oz tenderloin, sauce Diane,
hand-cut fries

Tillies' Prime Steak Burger 25

prime steak blend, cheese, secret sauce,
caramelized onion

Fish Milanese 28

cucumber, avocado, yuzu koshō

Poulet Jardin 24

grilled chicken, avocado, local arugula

Lobster Pasta (for two) M/P

lobster, spaghetti, sea urchin, chili crumble

Scallops Thermidor 36

scallops baked with wine & cheese fondue

Curry

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

Whole Local Goat Curry 34

local goat, spices, yogurt

Vegan Curry 30

pumpkin, carrot, fresh coconut milk, lamu curry

Duck Curry 34

duck confit, Trinidadian curry sauce, herbs

Grill & Rotisserie

Land

Rib Eye (for two) 85
choice of sauce

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

NY Strip 44

choice of sauce

Filet Oscar 56

béarnaise, crab

Rotisserie

Coal Rotisserie Chicken
aji verde, local greens, hand-cut fries

Half Rotisserie 29

Full Rotisserie 58

Grill Sauces 4

béarnaise, tare jus, surf sauce, salsa verde

Sea

Octopus 24

roasted tomatillo sauce, cane vinegar,
chili, avocado

Crab Stuffed Snapper M/P

crab, callaloo, beurre blanc

Market Fish M/P

butterflied local snapper, fresh turmeric rub

Grilled Lobster Tail M/P

add grilled lobster tail to any steak

Sides

Callaloo (v) 9
scotch bonnet, thyme, scallion

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

Tillies' Mac & Cheese 22
shrimp, gruyère, scallion

Sweet Plantain 7

Broccoli 7
steamed broccoli

Pomme Purée 8
yukon gold, butter

Pommes Frites 8
hand-cut french fries

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