

# Freedom

## RESTAURANT

### Appetizers

**Tom Yum Goong Bowl** • 19 *gf*  
Aromatic Broth, Kale, Shitake Mushroom, Shrimp, Lobster, Cilantro, Lemon Grass

**The Cove's Dynamite Shrimp** • 18  
Tempura Local Shrimp, Sesame, Sriracha Mayo

**Goat's Cheese with Red Onion Jam** • 16 *veg*  
Goat's Cheese, Red Currant Jelly, Juniper Berries, Poppy Seed, Sesame Seed Crust

**Lobster & Queen Conch Ceviche** • 23 *gf*  
Passion Fruit Pickled Eleutheran Lobster and Queen Conch, Red Onion, Cucumber, Cilantro, Local Edible Flowers

**Blackened Cauliflower** • 18 *veg, gf*  
Grilled Cauliflower, Confit Apple, Shallots, Raisin Cream, Sharp Cheddar

**Charred Butternut Squash & Rosemary Terrine** • 15 *veg, gf*  
Thinly Sliced Butternut, Chestnut, Fresh Tarragon

### Mains

**Captain Al's Grouper** • 40  
Coconut Crusted Grouper, Avocado Crema, Chorizo Powder, Tomato, Herb and Olive Oil

**Broiled Lobster Tail Piccata** • 42 *gf*  
Heirloom Tomatoes, Pistachios, Lemon Caper Beurre

**Keva's Caribbean Pepper Pot** • 46  
Local Mahi-Mahi, Crawfish and Shrimp in a Rich Coconut and Spicy Tomato Sauce, Served with Steamed Jasmine Rice

**Grilled Swordfish & Risotto** • 36  
Char Grilled Swordfish Loin, Mild Mushroom Risotto, Lemon Beurre Blanc

**Seafood Futomaru Noodle Alfredo** • 30  
Shrimp, Clams, Mahi-Mahi, Shaved Fennel and Parmesan

**Akaushi Wagyu Beef** • 42  
Grilled American Akaushi Beef Strip Loin, Truffle Potato, Celeriac Puree, Red Wine Sauce

**Pomegranate Kurobuta Pork** • 34  
Pork Tenderloin & Belly, Confit Beet Root, Savory Granola, Pomegranate Molasses

**Organic Jerk Chicken Breast** • 26  
Sweet Corn Panna Cotta, Bacon Popcorn, Jerk Infused Chicken Reduction

**Grass Fed Lamb Rib Belly** • 42  
Deboned Lamb Rib, Anise Carrot Puree, Tomato Ratatouille, Edamame Beans, Parsnip Chips

### Salads

**Organic Kale & Quinoa** • 19 *veg, gf*  
Winterbourne Organic Kale, Miss Angie's Pea Shoots, Quinoa, Spiced Sweet Potato, Avocado, Feta Cheese, Ginger & Pomegranate Vinaigrette

**Cove Beets & Poppy** • 12 *veg, gf*  
Local Arugula, Poached Grapefruit, Spiced Granola, Avocado, Poppy Seed, Lemon Buttermilk

**Grilled Romaine Wedge** • 12 *gf*  
Bacon, Shallots, Blue Cheese, Cured Egg Yolk, Lemon Caesar Dressing

**Red Wine Poached Pear** • 18 *veg, gf*  
Baby Spinach, Apple, Candied Spiced Pecan, Gorgonzola and Red Wine Vinaigrette

**Tropical Inspired Local Salad** • 19 *veg, gf*  
Organic Green Leaves grown from our own Miss Angie's Garden, Heirloom Tomatoes, Mango, Radish, Carrots, Cucumber, Kale, Avocado, Miso Sesame Dressing

### Vegetarian, Vegan

**Chickpea & Sweet Potato Croquettes** • 27 *veg, gf*  
Panko Crusted Chickpea Croquettes, Sweet Potato with Almond & Bell Pepper, Sundry Tomato Pate

**Indian Yellow Dhal Curry** • 15 *veg*  
Yellow Lentils, Indian Mixed Masala, Tomato Sambal, Cucumber, Yogurt, Naan Bread, Aromatic Rice

**Edamame Gnocchi** • 18 *veg*  
Grilled Porcini Mushrooms, Asparagus, Edamame beans, Heirloom Tomatoes, Shiso Pesto, Shaved Parmesan

**Saffron & Green Pea Risotto** • 19 *veg*  
Creamy Saffron, Spring Peas, Dried Olive Powder, Coconut Bacon, Miss Angie's Garden Grown Micro Herb Salad

**Pappardelle with Vegetable Bolognese** • 28 *veg*  
Pomodoro Tomato, Porcini Mushroom, Herbs & Grated Parmesan

**Wok Stir Fried Rice Bowl** • 26 *veg*  
Kale, Mushrooms, Black Sesame Seeds, Coconut & Kimchee

**Skinny Homemade Beetroot Humus** • 19 *veg*  
Served with Pita Bread & Vegetables Crudités

**Roasted Portobello Steaks** • 25 *veg, gf*  
Potato Puree, Blistered Haricot Verts, Charred Onion Petals, Lobster Mushrooms, Chimichurri

### Sides • 9 *veg*

Truffle Fries *veg*  
Crispy Blackened Cauliflower *veg, gf*  
Sautéed Local Organic Kale *veg, gf*  
Loaded Mashed Potatoes *gf*  
Jerk Yucca Fries *veg*  
Crispy Fried Onion Rings *veg*  
Miss Angie's Green Garden Salad *veg, gf*

We source our ingredients locally, seasonally, and sustainably. Due to the exclusivity of Eleuthera, please excuse any menu items that may not be offered at this time. Please see your server with any dietary restrictions based on allergies and preferences.

veg - vegetarian gf - gluten friendly

All alcoholic & non-alcoholic beverages are subject to 15% gratuity & 12% VAT.