

BETTER SHARED

GRILLED SHRIMP

Grilled shrimp seasoned with jerk spices, ginger & garlic, served with a pimento, bean & mango salsa **18**

LOCAL LOBSTER BITES

Rock lobster coated in seasoned flour fried until golden & crispy with a tangy lemon aioli **19**

ANDROS CONCH FRITTERS

Taste authentic flavors of The Bahamas with golden fried conch fritters and a zesty calypso sauce **16**

SIGNATURE GUACAMOLE GF, V

Crushed avocado with cilantro, onions, tomatoes and lime juice. Served with tortilla chips **17**

ANTIPASTI

A platter featuring cured meats, assorted cheeses, spiced nuts, olives, and a selection of crackers. Complimented by tropical fruits and grilled vegetables **38**

SALADS

CAESAR SALAD

Crisp romaine lettuce with parmesan cheese, crispy bacon, crunchy chickpeas & Caesar dressing. **18**

CAERULA SALAD GF, V

Artisanal greens, radicchio, cucumber, red onions, heirloom baby tomatoes, fresh avocados and radish, tossed in a champagne dijon vinaigrette **18**

CARIBBEAN VEGETABLE BOWL GF, V

A vibrant blend of rice, beans, cilantro, chickpeas, avocado, tomato, radish, red onions, bell peppers, & cucumber. Topped with fried plantains and drizzled with a refreshing coconut lime dressing **18**

RAMEN NOODLE SALAD

Chilled noodles tossed with carrots, bell peppers, scallions, cucumber, radish, cabbage, sesame seeds, roasted salted cashews and parsley. Finished with an Asian inspired peanut dressing **18**

PROTEINS – chicken breast **\$10** | steak **\$12** | fish **\$10** | shrimp **\$12**

LUNCH

GROUPEL CRUDO GF

Local grouper marinated with bell peppers, red onions, garlic, ginger, and citrus. Drizzled with olive oil and a cilantro-infused yellow pepper sauce. Served with yam chips **23**

STEAK & CASSAVA FRIES GF

Skirt steak, sautéed onions, bell peppers, Caribbean green seasoning sauce. Side salad & cassava fries **25**

SWEET POTATO PANINO

Roasted sweet potato slices, spices, red onions, tomato, lettuce, cucumber, fried plantain and roasted red pepper feta spread on focaccia bread. Served with fried plantain and a side salad **23**

CAERULA BURGER

7oz chuck and brisket beef patty, caramelized onion, barbecue sauce, smoked gouda, bacon, lettuce, tomato, pickles and gherkin aioli on a soft brioche bun. Served with homemade fries **24**

CRISPY CHICKEN SANDWICH

Crispy fried chicken filet seasoned in local spices served on a brioche bun with lettuce, tomato, cucumber-radish slaw and a kick of scotch bonnet sauce. Served with homemade fries **24**

LOBSTER ROLL

Diced lobster, red onions, celery, bell pepper and tomato mixed in Bahamian calypso sauce & mayo, on a soft homemade sweet bun with lettuce and tomato. Served with twice fried plantains **25**

Tacos - corn tortillas

STEAK – grilled steak, sauteed onions & peppers, lettuce, fresh salsa and jalapeno-lime crema **22 GF**

FISH – fried local fish, lettuce, red onions, cabbage, fresh salsa and jalapeno-lime crema **22 GF**

SHRIMP – grilled shrimp, onions, cabbage, fresh salsa, and jalapeno-lime crema **22 GF**

VEGETABLE – grilled onions, peppers & zucchini, fresh salsa and jalapeno-lime crema **20 GF, V**

SIDES – fries **\$6** | sweet potato fries **\$8** | side salad **\$8** | Bahamian peas & rice **\$6**

*VAT and 15% Gratuity is applied to all bills