

Wine By The Glass

White Wines

Terre - Pinot Grigio - Veneto, Italy	8
Santa Margarita – Pinot Grigio – Valdadige DOC, Italy	12
Moulin de Gassac “ <i>Guilhem</i> ” – Rosé of Grenache, Carignan & Syrah – Languedoc, France	8
Cono Sur - Sauvignon Blanc - Chile	8
Brancott - Sauvignon Blanc - Marlborough, New Zealand	9
Mapu “ <i>Reserva</i> ”- Chardonnay – Maipo Valley, Chile	8
Kendall Jackson “ <i>Vintner’s Reserve</i> ” - Chardonnay - Sonoma, California	14
Cono Sur - Gewürztraminer - Bio Bio Valley, Chile	8
S.A. Prüm “ <i>Essence</i> ” - Riesling - Mosel-Saar, Germany	9
Apothic White – Chardonnay, Riesling, Pinot Grigio Blend – California	11
Valdivieso - Sparkling Wine “ <i>Méthode Champenoise</i> ” - Chile	11
Beringer - White Zinfandel - California, USA	7

Red Wines

Hardy’s “ <i>Stamp of Australia</i> ” - Merlot – South Australia	8
Oyster Bay – Merlot - Hawke’s Bay, New Zealand	10
Cono Sur - Syrah - Chile	8
Santa Ana - Malbec - Mendoza, Argentina	8
Saladini Pilastrri “ <i>Rosso Piceno</i> ”- Sangiovese Blend - DOCG– Marche, Italy	9
Penfold’s “ <i>Koonunga Hill</i> ” - Shiraz/Cabernet - SE Australia	10
Meridian - Pinot Noir - Paso Robles, CA	10
Rodney Strong “ <i>Russian River Valley</i> ” - Pinot Noir - CA	14
Mapu “ <i>Reserva</i> ” - Cabernet Sauvignon - Maipo Valley, Chile	8
Lapostelle “ <i>Casa</i> ” - Cabernet Sauvignon – Rapel Valley, Chile	10

Specialty Cocktails

Our Top Shelf Premium Mudslide

The Original Blend of Irish Cream, Kahlua & Absolut Vodka and ice!

Watch that first sip!

<i>Watch that first sip!</i>	10
Special “ <i>Martini</i> ” of the Day – Daily Creation from our “ <i>Cocktail Architect.</i> ”	12
Rum Runner – Gold Rum, Banana Rum, Blackberry Brandy with Orange & Pineapple Juices	10
Rum Point Sunset – Coconut Rum, Dark Rum, 151 Rum, Orange, Pineapple & Grenadine	10
Patron Margarita – Patron Tequila, Grand Marnier, Sweet n Sour and Fresh Lime Juice	12
Cosmopolitan – Citron Vodka, Cointreau and Cranberry Juice	10
Cayman Colada – Gold Rum and Raspberry Liqueur blended with Piña Colada Mix	9.5
Cayman Lemonade – Gin or Vodka, Peach Schnapps, Cranberry Juice & Sweet n Sour Mix	9.5
Blue Iguana – Coconut Rum, Blue Curacao, Pineapple Juice & Dark Rum Floater	9.5
Electric Margarita – Tequila, Blue Curacao, Sweet n Sour and Fresh Lime Juice	9.5
Piña Colada – Gold Rum blended with Piña Colada mix	9
Frozen Daiquiris – Strawberry, Mango, Banana, Wildberry and Raspberry	9
Virgin Daiquiris and Ice Cream Smoothies – Strawberry, Mango, Banana, Wildberry & Raspberry	5

.....or ask our bartender for one of our amazing creations!

Beers

Draft Beer – Caybrew “ <i>The Island Lager</i> ”	5
Bottled Beer – Heineken, Red Stripe, Miller Lite, Coors Light and Sharp’s (NA)	6
Corona, Guinness Extra Stout, Strongbow Cider	6.5

All Prices in Cayman Islands Dollars ~ 15% Gratuity will be added to all checks for your convenience.

Have Fun But Please Drink Responsibly!



Rum Point Club supports ocean-friendly seafood choices as designated by the local Cayman Sea Sense Program. For more information: www.nationaltrust.org.ky/seasense.html

Dinner Menu

Starters

- Roasted Corn Soup** with Corn Fritter & Truffle Oil Drizzle 8
- Soup of the Day** - Chef's Daily Creation 7
- Tropical Chilled Soup** - Chef's Daily Creation 7
- Daily Ceviche** – Created Fresh to Order 11
- Mini Seafood Spring Rolls** Orange Sesame Dip & Sweet Chili Sauce 11
- Conch Fritters** Caribbean Slaw, Spicy Tartar Sauce 10
- Steamed Black Mussels** White Wine & Saffron Emulsion 14
- Curry Scented Coconut Shrimp** Peanut Curry Sauce 12
- Crispy Calamari** Spicy Tomato Sauce & Spicy Tartar Sauce 9
- Butternut Squash & Goat Cheese Ravioli** Chardonnay Cream Sauce, Pine Nuts,
Red Pepper Coulis & Arugula Pesto 12
- Caesar Salad** Baby Romaine, Spicy Herb-Garlic Crostini & Shaved Parmesan 10
- Seasonal Mixed Baby Greens** Hearts of Palm, Oranges, Cherry Tomatoes & Mango Habanero Dressing 10
- Goat Cheese Salad** Seasonal Greens, Pickled Granny Smith Apple, Onion & Fennel Slaw
Roasted Red Peppers, Blood Orange Vinaigrette & Pomegranate Reduction 11

Entrées

- Catch of the Day** - Choice of Grilled, Blackened or Pan Fried, Daily Vegetable,
Fork Mashed Butternut Squash & Coconut Curry Sauce 29
- Seafood Hot Pot** - Lobster, Shrimp, Mussels, Clams, Mahi Mahi & Mushrooms
in an Aromatic Caribbean Coconut Broth with Steamed Rice 33
- Pan Seared Diver Scallops** Applewood Smoked Bacon, Sweet Potato Hash & Creamy Sweet Corn 30
- Pan Roast Duck Breast** Salad of Arugula, Beet Root, Sweet & Spicy Pecans,
Garlic Mashed Potatoes & Orange Sauce 28
- Jerk Marinated Pork Tenderloin** Sweet Potato Hash, Daily Vegetable & Jerk Infused Sauce 27
- Mixed Grill of Lamb, Beef & Pork Tenderloin** Grilled Vegetables,
Garlic Mashed Potatoes & Red Wine Sauce 36
- Rum Painted Filet Mignon** Garlic Mashed Potatoes, Braised Arugula,
Onion Chutney & Porcini Mushroom Sauce 38
- Surf and Turf** - Grilled Caribbean Lobster Tail & Petite Tenderloin of Beef, Garlic Mashed Potatoes,
Daily Vegetable, Lemon Butter Cream Sauce & Red Wine Jus 40
- Seafood Mixed Grill of Lobster, Shrimp, Mahi Mahi & Calamari** with Steamed Rice,
Daily Vegetable & Mushroom Cream Sauce 38
- Grilled Hand Cut Beef Rib Eye Steak** Truffle-Garlic Mashed Potatoes,
Daily Vegetable & Pommery Mustard Sauce 35
- Lemon-Garlic-Herb Marinated Breast of Chicken** Fork Mashed Butternut Squash,
Daily Vegetable & Herb Cream Sauce 26
- Pasta Primavera** Fresh Garden Vegetables in a White Wine, Parmesan Cream Sauce & Truffle Oil Drizzle 22

Please Notify Your Server of Any Food Related Allergies Before Ordering.

Vegetarian Options Available Upon Request

There will be a \$5 Charge for Split Entrée Plates

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