

THE CAP SHACK

FOOD MENU

TO SHARE

COCONUT SHRIMP

*Pineapple sweet
chili sauce (2, 3)*

21

SEAFOOD TOSTADA

*Conch, shrimp & octopus,
cucumber, tomatoes,
lime, avocado (2, 14)*

23

CRISPY FRIED WINGS

*Jerk buffalo sauce,
blue cheese dressing,
escovitch pickles (1, 7)*

19

BUTTERNUT NACHOS

*Butternut cashew queso,
mango, guacamole,
coconut cream (8, 15)*

19

ISLAND MARKET - SALADS & BOWLS

TROPICAL CAESAR

*Our local twist
on the classic Caesar (1,4,7)*
`Add: Coconut shrimps +11 (2,3)
BBQ chicken +9

17

ISLAND BOWL

*Coconut rice, tempeh,
jerk seasoned chickpeas,
plantain, avocado,
red cabbage,
mango lime dressing (15)*

23

TUNA POKE BOWL

*Tuna tataki,
sushi rice, papaya,
edamame, avocado,
passion fruit dressing
(4,6,11)*

27

IN BETWEEN BUNS

SANDY GROUND ROLL

*Warm lobster roll,
curried mayo, pico de gallo
(1,2,3,7)*

31

AREPAS DEL CAMPO

*Black beans, plantains,
avocado, vegan queso (15)*

21

BLACKENED MAHI MAHI TACOS

*Shredded cabbage,
cilantro lime crema (1,4,7)*

24

THE VALLEY BURGER

*Smashed burger, aged cheddar,
caramelized onion,
truffled burger sauce (1,3,7)*

24



SHACK FISH SANDWICH

*Fried catch of the day,
island pickles,
tartare sauce (1,3,4)*

27

FLAMED GRILLED

SPINY LOBSTER

Creole butter (2,7)
65

"ISLAND HARBOUR" CRAYFISH

*Roasted garlic &
chives butter (2,7)*
60

BBQ GLAZED SPARE RIBS

Old Rhum BBQ sauce
29

DAILY CATCH

*Coconut chutney,
escovitch pickles (4)*
32

WHOLE BABY CHICKEN

*Jerk marinade,
tamarind glaze (6)*
29

SCALE TO TAIL

Local catch, every bit counts. Our catch comes straight from Anguillian waters.

CRISPY FRIED FISH WING

*Wasakaka sauce,
chili, cilantro (4)*
19

SWORDFISH EMPANADAS

*Creole roasted
garlic aioli (1,3,4,8)*
19

BBQ PULLED TUNA BURGER

*Slow-cooked tuna tail,
Caribbean spice rub,
tamarind BBQ sauce
(1,3,4)*
21

ON THE SIDE

- *Leoni's Famous Brown Coconut Rice* - **7**
- *French Fries* - **7**
- *Sweet Potato Fries (Creole seasoning)* - **7**
- *Maduros Glazed Plantains* - **7**
- *Truffle & Parmesan Fries* - **12**

CASA SWEET JARS

EL TROPICAL

*Pineapple peel sorbet,
coconut, rum jelly (15)*
12

ICED COFFEE

*Hazelnut parfait,
coffee syrup, coffee crumbs,
Baileys cream (1,3,7,8)*
12

CHOCOLATE CARAMEL

*Chocolate semifreddo,
salted caramel,
croissant croutons,
brownie (1,3,7,8)*
12

FROZEN CHEESECAKE

*Cream cheese parfait,
strawberries,
yoghurt (1,3,7)*
12

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) Suitable for vegans, (GF) Gluten Free option available.

ALL PRICES IN US DOLLAR • 18% SERVICE CHARGE ADDED TO FINAL FOLIO.

THE CAP SHACK

DRINKS MENU

SPIRITS

Vodka

Tito's 22
Grey Goose 20

RUM

Mount Gay 1703 15
Anguillita Rum 20
Eminente 3yo 22
Eminente 7yo 28

TEQUILA & MEZCAL

Patrón Silver 22
Casamigos Reposado 39
Don julio 1942 45
Del Maguey Mezcal 29
Clase Azul Reposado 59

GIN

Tanqueray 15
Hendricks 24
Monkey 47 27

WHISKEY

Johnnie Walker Black Label 16
Jack Daniel's 16

BEERS

Heineken 0.00% 12
Carib 10

Red Stripe 10
Bucket of 5 40

Presidente 10
Corona 12

SOFT & MIXERS

Ginger Beer 7 *Ginger Ale* 7 *Tonic* 7 *Coke / DIET coke* 7 *Ting* 9
Sprite 7 *Red Bull* 9 *Soda* 7 *Acqua Panna / San Pellegrino (750ML)* 10

JUICES 10

Apple
Orange
Cranberry

Pineapple
Grapefruit
Guava



CAP JULUCA
A BELMOND HOTEL
ANGUILLA

An 18% service charge will be added to your final folio.

COCKTAILS

FROZEN SPRITZ

*Aperol
Lime Juice
Orange Juice
Prosecco*

24

ROSA DEL SOL

*Vodka
Cranberry & Raspberry
Lemon Juice
Orange blossom*

24

PICANTE DEL CARIBE

*Cilantro-Infused Tequila
Mango purée
Jalapeños Syrup
Lime Juice*

24

EMINENTE

FROZEN PARAÍSO

*Eminante 3Yo
Peanut Butter Liqueur
Pineapple
Coconut Purée
Peanuts*

24

OLD CUBAN

*Eminante 3Yo
Ginger Syrup
Mint
Lime Juice
Prosecco*

24

EL CUBANO

*Eminante 3Yo
All Spice Liqueur
Passion Fruit
Lime Juice
Spicy Bitter*

24

MOCKTAILS

TIKI SPICE RUSH

*Artonic Spiced
Falernum Syrup
Mango purée
Ginger Beer*

18

VIRGENCITA

*Black Ice Tea
Vanilla Syrup
Lime Juice
Passion Fruit Purée*

18

PEPINO WATERZ

*Coconut Water
Cucumber Syrup
Lime Juice
Mint*

18

WINE & CHAMPAGNE

PROSECCO

Zonin, Valdobbiadene, Italy
21 / 95

ROSÉ WINE

*Note Bleue,
Côte de Provence, France*
21 / 95

CHAMPAGNE

Perrier-Jouët, France
39 / 175

RED WINE

*Mount Riley,
Marlborough*
21 / 95

CHARDONNAY

Vignerons de Mancey, Burgundy
18 / 80

SAUVIGNON BLANC

*Mussel Bay,
New Zealand*
19 / 86

ROSÉ WINE 1,5L

*WHISPERING ANGEL
D'Esclans, Sacha Lichine,
France*
215

*DOMAINE OTT
Château de Selle
"Cuvée Coeur de Grain"*
265

*DOMAINE DE L'ABBAYE
Clos Beylesse,
"Blue Bottle"*
195

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