



*The Eating House 1503 pays homage to the discovery of the Cayman Islands.
 Chef Roy Yamaguchi invites you on this culinary journey through his childhood in Japan and Hawai'i where he
 opened his first restaurant in 1988. He is an advocate in delivering fresh aromatic ingredients.*

ICE COLD CAYMAN

YAMAGUCHI® Sushi

SPICY GARLIC AHI ROLL
 tempura asparagus, shiso, avocado,
 ponzu.....14

AHI 10 ROLL
 softshell crab, thai style hamachi tartar,
 garlic cream cheese.....12

CATERPILLAR ROLL
 unagi 'katsu', cucumber, bigeye tuna,
 avocado, kabayaki.....12

ANGRY FRYING DRAGON FUTOMAKI
 unagi, avocado, miso halibut,
 macadamia nuts, wasabi butter....14

TRIPLE PLAY
 shrimp tempura, spicy tuna, hamachi,
 yama gobo, black sesame seeds....16

SURF N TURF ROLL
 beef tenderloin, king crab, asparagus,
 truffle-yaki, black sesame oil.....16

NIGIRI06 / (2)

MAGURO bigeye tuna

HAMACHI yellowtail

SHAKE salmon

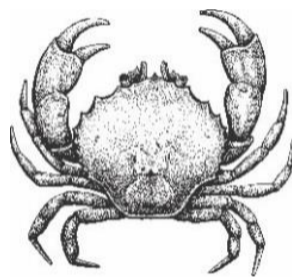
EBI shrimp

OYSTERS wasabi cocktail, ponzu, mignonette.....15 / 28

CRUDO hamachi, avocado, grapefruit, shallots, garlic ponzu.....12

POKE 1503 hawaiian style duo.....12

SASHIMI ahi, salmon, hamachi, ahi tataki.....15



HUMBLE BEGINNINGS

Roy's Szechuan Baby Back Ribs.....12

Conch Fritters nampla aioli.....10

Crab Cakes spicy togarashi butter.....14

Crisp Calamari pickled jalapeño, yuzu kosho tartar sauce.....12

Fried Brussels & Cauliflower pine nuts, golden raisins, balsamic.....08

Crispy Imperial Rolls pork, shrimp, crab, glass noodles, sweet n sour....12

Octopus preserved lemon yogurt, potatoes, coriander garlic sauce.....12

EH Blackened Ahi spicy hot soy mustard, butter sauce.....14

Steamed Dumplings pork, shrimp, crab, chili soy dipping sauce.....12

Watermelon Poke cucumber, herbs, thai style garlic-chili vinaigrette...06

FRESH



EH CHOPPED bacon, tomato, feta, avocado, asian goddess dressing...09

GARLIC AHI baby kale, crisp onion, kuro goma vinaigrette.....12

CRAB glass noodles, green onion, cilantro, thai vinaigrette....12

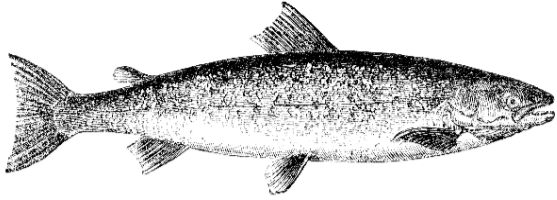
GREEN PAPAYA spicy pork, shrimp, peanuts, tofu, nampla vinaigrette.....12

COMFORT

RAMEN rich sesame broth, spicy porkbelly, dumplings, soft egg.....12

EH BURGER 10oz certified angus beef®, swiss, shiitakes, bacon jam, onion x3, crisp fries...14

LOBSTER FRIED RICE caribbean lobster, jasmine rice, lup cheong, asian spices, vegetables.....14



OCEAN

ROASTED MACADAMIA NUT MAHI MAHI
roasted asparagus & fingerling potatoes,
buttery lobster essence
26

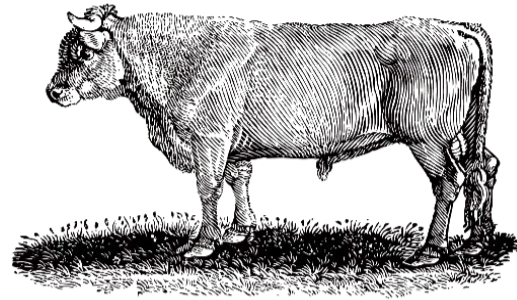
JADE PESTO STEAMED OPAKAPAKA
sizzled lup cheong, scallion, chinese parsley,
roasted shallot-soy, asian vegetables
28

HOT IRON SEARED MISOYAKI HALIBUT
forbidden rice, sweet ginger wasabi butter, kabayaki,
asian vegetables, carrot puree
28

HIBACHI GRILLED SCOTTISH SALMON
somen noodles, cucumber namasu, citrus ponzu
26

FLAT IRON SEARED U-10 DIVER SCALLOPS
vadouvan curried baby carrots, broccolini, garlic aioli
28

TIGER SHRIMP SCAMPI
house made fettuccini, kale, shiitake mushrooms,
beurre noisette
28



LAND

JERK STYLE HALF ROAST JIDORI CHICKEN
curried carrots, asparagus, szechuan peppercorn
sweet n sour sauce, rice pilaf, cilantro-mint chimichurri
28

HONEY MUSTARD BRAISED SHORT RIB
lomi tomatoes, scalloped potatoes, demi butter,
asian vegetables
28

FILET MIGNON
eight ounce, certified angus beef®, house made spätzle,
broccolini / asparagus, meyer lemon gremolata, demi glace
39

VIETNAMESE ESSENCE LAMB RACK
asian vegetables, rice pilaf, red wine demi glace
33

RIBEYE
sixteen ounce, certified angus beef®, roasted asparagus-
fingerling potatoes, szechuan peppercorn sauce
45

DESSERTS

** Allow 15-20 minutes for Chocolate Souffle & Upside Down Cake as prepared to order*

*ROY'S CHOCOLATE SOUFFLÉ Raspberry Coulis, Crème Anglaise.....12
*PINEAPPLE UPSIDE DOWN CAKE Dark Rum Foster Sauce, House Made Vanilla Gelato.....12
COCONUT PANNA COTTA Roasted Coconut Gelato / Sorbet, Chips.....09
MATCHA GREEN TEA CRÈME BRÛLÉE.....09
CHOCOLATE DECADENCE Flourless Chocolate Torte, Mango / Raspberry Coulis.....09

*All pricing are listed in KYD. 15% automatic gratuity
will be added to final bill.*