



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 Hawaii 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  
 citrus ponzu.....14

#### AHI 10 ROLL

softshell crab, thai style hamachi tartar,  
 garlic cream cheese.....14

#### CATERPILLAR ROLL

unagi 'katsu', cucumber, bigeye tuna,  
 avocado, kabayaki.....14

#### 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

NIGIRI .....06 / (02)

MAGURO | bigeye tuna

HAMACHI | yellowtail

SHAKE | salmon

EBI | shrimp

OYSTERS	wasabi cocktail, ponzu, mignonette.....15 / 28
CRUDO	hamachi, avocado, citrus, shallots, garlic ponzu.....14
POKE	1503 hawaiian style duo.....14
SASHIMI	ahi, salmon, hamachi, ahi tataki.....16



## HUMBLE BEGINNINGS

Roy's Szechuan Baby Back Ribs.....14
Conch Fritters nam pla aioli.....12
Crab Cakes spicy togarashi butter.....14
Crisp Calamari pickled jalapeño, yuzu kosho tartar sauce.....12
Fried Brussels & Cauliflower pine nuts, golden raisins, balsamic.....10
Crispy Imperial Rolls pork, shrimp, crab, glass noodles, sweet n sour.....12
Octopus preserved lemon yogurt, potatoes, coriander garlic sauce.....14
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.....08
Foie Gras green apple ravioli, apple chutney, sweet red wine reduction, Cuban crostini..20



## FRESH

EH CHOPPED	bacon, tomato, feta, avocado, asian goddess dressing.....10
GARLIC AHI	baby kale, crisp onion, kuro goma vinaigrette.....12
CRAB	glass noodles, green onion, fresh herbs, thai vinaigrette.....14
PAPAYA	spicy pork, shrimp, peanuts, tofu, nampla vinaigrette.....14

## COMFORT

Ramen rich sesame broth, spicy porkbelly, dumplings, soft egg.....14
EH Burger 10 oz certified angus beef®, swiss, shiitake mushrooms, bacon jam, onion x3, crisp fries.....15
LOBSTER FRIED RICE caribbean lobster, jasmine rice, lup cheong, asian spices, vegetables.....16
Eating House Paella Arborio rice, Spanish chorizo, mussels, clams, shrimps, chicken, eating house sofrito sauce.....30



## OCEAN

ROASTED MACADAMIA NUT MAHI MAHI  
 roasted asparagus – fingerling potatoes,  
 butter lobster essence  
 28

JADE PESTO STEAMED LOCAL SNAPPER  
 sizzled lup cheong, scallion, chinese parsley,  
 roasted shallot-soy, asian vegetables, steamed rice  
 28

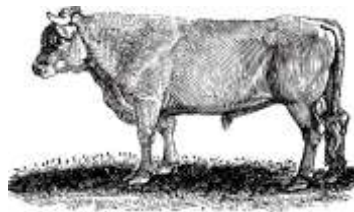
HOT IRON SEARED MISOYAKI HALIBUT  
 forbidden rice, sweet ginger wasabi butter, kabayaki  
 asian vegetables, carrot puree  
 28

HIBACHI GRILLED SCOTTISH SALMON  
 somen noodles, cucumber namasu, citrus ponzu  
 28

FLAT IRON SEARED U – 10 DIVER SCALLOPS  
 vadouvan curried baby carrots, broccolini, garlic aioli  
 30

TIGER SHRIMP SCAMPI  
 house made fettuccini, kale, shiitake mushrooms,  
 parmesan cheese, beurre noisette  
 30

CHILEAN SEA BASS  
 Local pumpkin risotto, shitake mushroom, green  
 peas, yuzu cream  
 34



## 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  
 30

FILET MIGNON  
 eight ounce, certified angus beef®, house spaetzle,  
 broccolini-asparagus, meyer lemon gremolata, demi glace  
 40

VIETNAMESE ESSENCE LAMB RACK  
 asian vegetables, rice pilaf, red wine demi glace  
 35

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

## DESSERTS

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

\*ROY'S CHOCOLATE SOUFFLÉ Raspberry Coulis, Vanilla Gelato..... 12

\*PINEAPPLE UPSIDE DOWN CAKE Dark Rum Foster Sauce, Vanilla Gelato..... 12

COCONUT PANNA COTTA Roasted Coconut Gelato / Sorbet, Chips..... 10

MATCHA GREEN TEA CRÈME BRÛLÉE..... 10

CHOCOLATE DECADENCE Flourless Chocolate Torte, Mango / Raspberry Coulis..... 10

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