

Eclipse

RESTAURANT

Countdown

SALAD ADD ON CHICKEN +5 SALMON +10 SHRIMP +8

CAESAR SALAD 12

romaine, parmesan, croutons, cured egg yolk

ECLIPSE HOUSE SALAD GF V 9

butter lettuce, red onion, cucumber, heirloom
cherry tomato, Mojo vinaigrette

SWEET POTATO CLAM CHOWDER CUP 5

little neck clams, chive olive oil, coconut
foam, bacon BOWL 9

Lift Off

BEET FRIES GF V 9

lavender + mint ranch, curry garbanzo sauce

TRUFFLE FRIES GF V 13

parmesan, white truffle oil, fresh herbs

NASHVILLE HOT CALAMARI 15

confit heirloom tomato, pickled green
tomato, comeback sauce

CRISPY BRUSSELS SPROUTS GF V 9

sweet potato crisp, rum gastrique

ISLAND STREET CORN GF 7

jerk aioli, coconut, micro cilantro

THREE CHEESE MAC & CHEESE V 13

cavatappi pasta, gouda, house-made
gournay, cheddar, Old Bay breadcrumb

BAYOU CHEESECAKE (SHAREABLE) 14

alligator and andouille cheesecake,
crawfish corn maque choux

JERK WINGS GF 14

rude boy sauce

MINI DIABLO LOBSTER TACOS GF 19

mango puree, avocado mousse, micro
cilantro, sesame seed

BLT FRIED GREEN TOMATO 13

bourbon bacon jam, frisee yuzu thyme
vinaigrette, pimento cheese, corn puree

CAFECITO STEAK TOSTADA GF 14

espresso rubbed strip steak, lime +
cilantro slaw, Cuban black bean puree,
avocado mousse, cotija, chipotle ranch

NAWLINS SHRIMP & GRITS 13

BBQ gulf shrimp, cheddar grits

DUCK & CHEESE 12

cavatappi pasta, house made gournay,
cheddar, smoked gouda, duck confit, Ritz
cracker crumbs

SMOKED CURRY RIBS GF 14

cocobama sauce, mango pineapple chutney,
cilantro

*FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS,
AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY,
PLEASE NOTIFY YOUR SERVER*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS*



Landing

ALL SANDWICHES SERVED WITH FRIES

TRUFFLE FRIES +2 BEET FRIES +3 SALAD +3

ECLIPSE BURGER

19

short rib + brisket patty, cotswold + gournay
cheese, butter lettuce, tomato, red onion,
pickle, praline bacon, crispy onion straws

NASHVILLE CHICKEN PO BOY 🍷

16

butter lettuce, tomato, red onion, pickle,
comeback sauce

CUBANO PORK BURGER

16

house made Mojo pork patty, black forest
ham, pickle, swiss cheese, Carolina
mustard sauce

WHOLE OXTAIL (LIMITED AVAILABILITY)

65

pickliz mushroom & sweet pepper, fried
plantain, diri kole (Haitian red beans & rice)

RIBEYE STEAK + FRITES GF

36

12oz certified back angus beef, white truffle oil,
pomme fries, balsamic glaze

16 OZ. BONE-IN BLACKENED PORK CHOP

36

bourbon pineapple glaze, charred okra, sweet
potato hash, smoked corn puree

WHOLE VODOO CHICKEN (SHAREABLE)

47

served with 2 sides

choice of sides: asparagus, brussels
sprouts, collard greens, diri kole, pomme
puree, mac & cheese (add \$2)

SURF & TURF

10 oz. cajun parmesan encrusted NY strip,
lobster tail, pomme puree, seasonal vegetable

MARKET
PRICE

WHOLE FRIED SNAPPER GF

MARKET
PRICE

diri kole (Haitian red beans & rice), pikliz,
fried plantain, pickled pineapple tartar sauce

CALYPSO PASTA 🍷

30

jerk chicken, jumbo gulf shrimp, nero linguini,
sundried tomato confit, sweet peppers,
coconut foam

MAHI MAHI

34

citrus coconut sauce, saffron rice, cilantro,
pesto, plantain

JERK LAMB CHOPS GF

45

double cut chop, crispy plantain, sweet potato
puree, seasonal vegetable, coconut &
pineapple risotto, beet & mint puree

JERK TOFU SQUASH NOODLE GF V

20

sweet potato veloute, coconut foam,
cilantro oil, Scotch bonnet + allspice oil

DUCK AND WAFFLE

26

duck confit, duck egg, mustard bourbon maple,
smoked collard greens, cornbread waffle

SALMON

30

red potatoes, seasonal vegetable, corn
maque choux

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