

HOME & AWAY

The \$99 Bloody Mary

Bermuda's The Dock offers a different take on the classic drink.

By Kim Foley MacKinnon

Bermuda is known for its pink sand beaches, gorgeous blue water and drinks like the Rum Swizzle, sometimes referred to as the island's national beverage. But one historical island restaurant offers another option, one that is more savory rather than sweet.

The \$99 Ridiculous Bloody Mary is perfect for anyone who is a fan of scorpion bowls or any other giant shareable drink that comes with multiple straws. Many diners can't resist ordering the unusually large cocktail once they see it.



The \$99 Ridiculous Bloody Mary comes topped with an assortment of garnishes large enough to be considered appetizers.

Kim MacKinnon

The Dock at The Waterlot

This creative, and rather pricey, take on a classic is offered at The Dock, the lovely outdoor lounge at the historical Waterlot Inn restaurant, just down the hill from the Fairmont Southampton on the south shore of the island. The hotel refers to it as an “outdoor living room.”

One of the most renowned and long-standing restaurants—the Waterlot is almost 350 years old—is famous for its menu of steaks and chops and its wine list, earning both AAA Four Diamond and Wine Spectator Awards. The Dock is its more casual patio option, putting patrons perfectly in place for a spectacular sunset over Jews Bay, with a live band often playing music in the background. The Dock has an outdoor kitchen, offering a casual menu with grilled dishes and light fare such as ceviche.

When a guest orders a bloody Mary and the server brings the eye-catching drink over, heads started turning. As soon as it is placed on the table, people start asking if they can take

photos of it before anyone gets a chance to even take a first sip. You can't really blame them.



The author tackles her very own \$99 Ridiculous Bloody Mary.
Kim MacKinnon

The Drink

Guests can either choose a Caesar bloody Mary, which is made with Clamato juice, or a regular tomato-juice-based bloody Mary. Either way, the base is 20 ounces, followed by a whopping eight shots of vodka of your choice and a variety of spices to choose from, such as fresh horseradish, olive juice and local sherry peppers.

The crowning finish is the wealth of garnishes adorning it, which isn't really the appropriate word to describe what comes with the drink. The garnishes are really appetizers, most of which are served on skewers and creatively stuffed into the bloody Mary, but there are so many, some have to be served on a separate plate.

In all, the patron gets a lobster claw and a lobster tail, a slice of perfectly cooked Wagyu strip loin, a mini Wagyu burger, a chicken wing, a mini-taco, a seared scallop, a grilled shrimp and a chilled oyster on the half shell, as well as toppings such as celery and olives.

Once one of these creations comes out of the kitchen and lands on a table, it almost spreads like wildfire among the guests: You'll see another get served about 15 minutes later and then another. The kitchen estimates it makes about 10 a week, of which at least a couple are the direct result of a guest seeing someone else enjoying one and following suit.

This is, perhaps, how new traditions are made.

Planning Your Trip

For more information about The Dock, visit fairmont.com/southampton-bermuda/dining/thedock. For vacation-planning assistance, contact your AAA Travel agent or visit AAA.com/travel.

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