

OUR EVENING MENU

6.30 PM UNTIL 9.30 PM

2 COURSES \$98 : 3 COURSES \$121

TO START

BEACH HOUSE CAESAR SALAD

WITH CRISPY BACON, FRESH ROMAINE HEARTS, SHAVED PARMESAN,
PAN FRIED GARLIC HERB CROUTONS AND ANCHOVY FILLETS

TIAN OF SMOKED MARLIN

WITH SWEET POTATO SALAD, DIJON MUSTARD AND HONEY MAYONNAISE DRESSING

CITRUS CRAB SALAD

WITH A HOMEMADE MANGO CHUTNEY

GRATIN OF BLACK TIGER SHRIMP & SWEET POTATO GNOCCHI WITH WILD BASIL

A WILD MUSHROOM & PARMESAN CRÈPE

GRILLED DIVER CAUGHT SCALLOPS

SERVED ON A BED OF ROASTED PUMPKIN RISOTTO AND A
LIGHT HERB OIL

PANKO AND COCONUT CRUSTED TIGER PRAWNS

WITH A TAMARIND AND GINGER DIPPING SAUCE

LOCAL CRISPY BELLY PORK

WITH A SWEET PEA AND MINT PUREE AND STICKY VANILLA REDUCTION

PRICES ARE IN BARBADOS DOLLARS AND INCLUDE 17.5% VAT.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO EACH BILL.
ONE BILL WILL BE PRESENTED TO EACH TABLE

MAINS

GRILLED MAHI – MAHI
ORANGE COUS-COUS, PINEAPPLE AND
CHERRY TOMATO SALSA

TAMARIND SCENTED LAMB
ROASTED CREAMERS AND GRILLED
VEGETABLES

SAUTÉED BLACK TIGER SHRIMP
WITH 'WEST-INDIAN' MANGO, PINEAPPLE AND COCONUT CURRY,
JASMINE RICE AND PARMESAN CRISPS

OPEN FLAMED RED SNAPPER
SPICY LENTILS
AND PASSION FRUIT POOLS

CATCH OF THE DAY
SAUTEED FINE BEANS, ROASTED BUTTERNUT
SQUASH WITH A MIXED MELON SALSA

BACON WRAPPED CHICKEN BREAST STUFFED WITH FETA CHEESE
PESTO MASH, BROCCOLI WITH
A ROSEMARY, THYME AND CHIVE CREAM SAUCE

FINEST U.S. STEAKS
8OZ RIB EYE FILLET - (\$25 SUPPLEMENT)
16OZ PORTERHOUSE - (\$45 SUPPLEMENT)
HOME FRIES, SPINACH,
AND SAUCE AU POIVRE OR SHALLOT AND RED WINE REDUCTION

GRILLED LOIN OF 'JERK' PORK
WITH ONION MASH, HOMEMADE PINEAPPLE AND ALMOND CHUTNEY
AND AGED BALSAMIC SHOWER

GREEN PEA RISOTTO
FRESH HERBS, SHAVED PARMESAN AND
AN OLIVE CAPER COMPOTE

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