



# SURFSIDE RESTAURANT & BAR

## BREAKFAST

Juice - \$3.50                      Pancakes - \$6.00  
Toast - \$3.00                      French Toast - \$8.00  
Coffee Or Tea - \$3.00          Poach Eggs on Toast - \$10.00  
Omelette & Toast - \$14.00      Bacon, Egg & Toast - \$12.50  
Ham, Egg & Toast - \$12.50      Steak, Egg & Toast - \$25.00  
Egg & Sausage - \$12.50

## LUNCH

Homemade Soup of The Day - \$10.00  
Rice n' Stew Bajan Style - \$17.00  
Served with salad & Coleslaw  
Locally Season Bajan Flying Fish - \$23.00  
Served with Fries/Rice, Salad & Coleslaw  
Pan Fried or Blackened Chicken - \$24.00  
Served with Fries/Rice, Salad & Coleslaw  
Cajun Dolphin - \$28.00  
Served in Aioli Sauce with Fries/Rice, Salad & Coleslaw  
Sauteed or Deep Fried Shrimp - \$30.00  
Served in Aioli Sauce with Fries/Rice, Salad & Coleslaw  
Classic Caesar Salad - \$20.00  
With Your Choice Of The Following:-  
Blackened Chicken - \$27.00  
Grilled Shrimp - \$30.00  
Cajun Flying Fish - \$25.00

## SANDWICHES

Grilled Cheese Sandwich - \$11.00  
Grilled Mozzarella & Tomato Sandwich - \$18.00  
Cold Tuna Fish Sandwich - \$12.50

**ALL SANDWICHES SERVED  
WITH FRENCH FRIES**

**10% SERVICE CHARGE ADDED TO BILL**

SANDWICHES CONTINUED

**Tuna Salad - \$20.00**

*Served with Capers, Onions, Lettuce, Tomato & Lemon Juice*

**B.L.T Sandwich - \$14.00**

*Triple Decker served with Salad*

**Chicken Rotis - \$18.00 & Bajan Beef Rotis - \$15.00**

*Served with Curried Potato and the Chef's Special Pastry*

**Grilled 8oz Beef Burger - \$15.00**

*Served with Fries & Coleslaw*

**Extra Toppings: Bacon, Cheese, Mushrooms \$1.00 each**

**Bajan Pan Fried Flying Fish Sandwich - \$17.00**

*2 Seasoned Flying Fish on a Sesame Seed Bun*

**Hot Dog Deluxe - \$12.00**

*Jumbo Hotdog Served with Fried Onions & Coleslaw*

**Surfside Club Sandwich - \$20.00**

*Combination of Bacon, Ham, Chicken & Cheese*

**ALL SANDWICHES SERVED**

**WITH FRENCH FRIES**

LUNCH EXTRAS

*Coleslaw - \$7.00*

*Garlic Bread - \$4.00*

*Local Fish Cakes - \$8.00*

*Samosas - \$9.00*

*Coffee - \$3.00*

*French Fries - \$6.00*

*Salads - \$8.00*

*B.B.Q Wings - \$12.00*

*Bajan Coffee - \$8.00*

**ASK ABOUT OUR SELECTION OF HOMEMADE DESSERTS**

HOUSE DRINKS

*Surfside Slammer - \$12.00*

*Bajan Mudslide - \$12.00*

*Holetown Connection - \$12.00*

*Peachy Bajan \$12.00*

*Creamsicle \$12.00*

*Tidal Wave \$12.00*

*Plain Daiquiri \$7.00*

*Surfside Sundowner - \$12.00*

*Black Bajan - \$12.00*

*Dirty Mama \$12.00*

*Melon Colada \$12.00*

*Chocolate Monkey \$12.00*

*Godfather's Bomb \$12.00*

*Pina Colada \$9.00*

*All Liqueurs \$10.00*

*Banana Punch \$5.00*

*Fruit Daiquiris - \$9.00*

**10% SERVICE CHARGE ADDED TO BILL**

# Dinner Menu

## APPETISERS

**Soup Du Jour - \$10.00**

Always Fresh Always Different

**Fish Fingers - \$12.00**

Julienne of Fish Finger. Topped with Aioli Sauce

**Salad Panaché - \$12.00**

Mixed Island Greens with a Zesty Vinaigrette

**Bol Jol - \$15.00**

A Tasty 'Bol Jol' Stuffer with Cod Fish, Tomatoes, Onions,

Sweet Peppers and Cucumbers. Marinated in Olive Oil

**Calamari - \$18.00**

Fried and Sprinkled with Parsley Flakes, Concasse Tomatoes & Cream.

Served on a Bed Of Mixed Leaf Lettuce

**Caesar Salad - \$20.00**

Fresh Romain Lettuce Leaves, Garlic, Anchovies,

Parmesan Cheese & Garlic Croutons. Topped with Sweet Basil

**Caribbean Shrimp Salad - \$18.00**

Tender Caribbean Shrimp with Three Leaf Salad

& Julie Mango Citrus Dressing

## EXTRAS

**Garlic Bread or French Bread - \$4.00**

**Coleslaw - \$7.00 House Salad - \$8.00**

## VEGETARIAN SELECTION

**Penne Pasta with Alfredo Sauce - \$35.00**

A Combination of Mushrooms, Olives, Onions & Pimentos

**Vegetarian Dish - \$28.00**

CousCous tossed with Raisins & Plantain.

Bordered with Veggies

## ITALIAN DISHES

**Angel Hair Pasta - \$34.00**

Topped with Smoked Salmon and Smothered in a Garlic Cream Sauce, Chives,

Parmesan Cheese & Caviar

# Wine List

## Champagne

Bottle

1. Veuve Clicquot Yellow Label Brut (n.v.)

## White Wines

### Italy:

2. Bolla Pinot Grigio (a.v.) \$42.00  
Delicate and fresh on the palate, with depth of fruit and intense bouquet.

### South Africa:

3. Nederburg Sauvignon Blanc (a.v.) \$38.00  
Smooth with ample fruit flavour and a crisp lively finish.

### Australia:

4. Hardys 'Nottage Hill'  
Chardonnay (a.v.) \$44.00  
Fresh tropical fruit, melon and peach characters on the nose. Rich, round and soft on the palate.

### Chile:

5. Santa Rita 'Reserva'  
Sauvignon Blanc (a.v.) \$46.00  
Fresh and lively with intense aromas and highly appealing fruit.

## Red Wines

Bottle

### France:

6. Joseph Drouhin  
Laforet Pinot Noir A.C Bourgogne (a.v.) \$54.00  
Offers effusive aromas of crushed red berries. On the palate it is full of charm and very pleasant to drink

### Italy:

7. Bolla Valpolicella Classico D.O.C (a.v.) \$42.00  
Agreeable, delicate, characteristic bouquet of almonds.

### California:

8. Woodbridge Cabernet Sauvignon (a.v.) \$45.00  
Full-bodied, rich and complex with blackcurrant and bell pepper flavours. Well balanced.

### Chile:

9. Santa Rita '120' Merlot (a.v.) \$35.00  
Full and velvety with wonderful aromas and flavours.

## Blush Wines

10. Woodbridge White Zinfandel (a.v.) \$45.00  
A delicate, fruity, crisp wine. Refreshing.

## HOUSE WINES

Red & White

Per Glass	\$8.00
Per 1/2 Carafe	\$25.00
Per Carafe	\$45.00

HOUSE DRINKS

**Holetown Connection - \$12.00**

**Dirty Mama - \$12.00**

**Peachy Bajan - \$12.00**

**Surfside Slammer - \$12.00**

**Bajan Mudslide - \$12.00**

**Melon Colada - \$12.00**

**Creamsicle - \$12.00**

**Black Bajan - \$12.00**

**Chocolate Monkey - \$12.00**

**Tidal Wave - \$12.00**

**Godfather's Bomb - \$12.00**

**Surfside Sundowner - \$12.00**

**Fruit Daiquiri - \$9.00**

**Plain Daiquiri - \$7.00**

**Pina Colada - \$9.00**

**Banana Punch - \$5.00**

**All Liqueurs - \$10.00**