



SOUP

Hot soup of the day \$16

Chilled Organic Tomato & Orange \$16

Toasted Bread Strips, Pesto Oil

Deep Fried Coconut Shrimp \$40

Pineapple salad, Thai Sweet Chili-Lemon Dressing

Bajan Fish Cakes \$22

Salted-Cod Fish Batter, Chili, Soft Herbs, Cocktail Sauce

Cajun Chicken or Shrimp Quesadilla \$30

Cheddar Cheese, Chives, Tomato salsa, Sour Cream

SALADS

Caesar Salad \$28

Sundried tomatoes, Parmesan Cheese, Garlic Croutons

Chef's Caribbean Lobster Salad \$55

Crispy Bacon, Cucumber, Mango, Tomato, Citrus Dressing

A Salad of Whole Grain Quinoa \$32

Roasted & Natural Vegetables, Mushroom, Arugula, Balsamic Reduction

Ahi Tuna Salad, Thai Dressings \$40

Sesame Seeds, Cucumber, Tomato, Cilantro, Wakame, Rice Noodles, Horse Radish Cream

Crispy Bacon & Arugula salad \$34

Pineapple, Local Tomato, Cucumber, Avocado, Cilantro, Spicy Coconut dressing

For Any Salad Add

Chicken \$22

Shrimp \$24

Flying Fish \$22

Beef \$24

**Please Advise Your Server of Any Allergies. All Prices Listed Are In BDS\$, Inclusive Of 17.5% V.A.T.
10% Service Charge will be added to the final Bill.**

This Menu is Created by Chef Wilwore Jordan



SANDWICHES

The Yacht Club Sandwich \$40

Grilled Chicken, Ham, Bacon, Lettuce, Tomato, Herb Mayonnaise

Homemade 6oz Beef Burger \$45

Pickle, Onion Ring & Coleslaw

Add Bacon \$6

Add Cheese \$4

Bajan Flying Fish Cutter \$42

Pickle, Vegetable Slaw, Tartar Sauce

Caribbean Jerk Pork - Grill Hoagie \$45

Honey-Goat's Cheese, Apple spread

6oz Caribbean Lobster Burger \$49

Grilled Sweet Bun, Vegetable Slaw, Pickle

Local Organic Vegetable Wrap \$36

12" tortilla, Caramelized Onion, Avocado, lettuce, Wilted Vegetables, Tomato fondue

ADD Chicken \$22

ADD Shrimp \$24

ADD Fish \$22

All Sandwiches Served With Your Choice of Fries or Garden Salad

MAIN COURSE

Asian Stir- Fry \$36

Chow Mein, Vegetables, Baby Corn, Sesame Seeds, Oriental Sauce

West Indian Curry \$42

Basmati Rice, Vegetables, Poppadum, Mango Chutney

Add Any

Chicken \$22

Shrimp \$24

Beef \$24

Fish \$22

Pasta of the Day \$25

Alfredo, Pesto Cream, Marinara

Add Bolognese \$22

Add Shrimp \$24

Add Chicken \$22

8oz Certified Angus Beef Rib eye Steak \$69

Catch of the Day (Grilled, Blackened or Pan-Fried) \$58

Pineapple Salsa

Choose any 2 Sides

Mashed Potato, Quinoa, Basmati, Steamed Vegetables, Garden Salad, and Fries

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