

# OUR DAILY BEACH MENU

NOON UNTIL 4.00PM

## APPETIZERS

<b>CHEFS'S SOUP OF THE DAY</b>	<b>\$14</b>
<b>CARIBBEAN VEGETABLE SOUP</b>	<b>\$14</b>
<b>ORGANIC GARDEN SALAD</b> LOCAL HERBS, LETTUCE, MANGO VINAIGRETTE.	<b>\$13</b>
<b>FLYING FISH PATE</b> WARM BUTTERED TOAST, GARDEN GREENS.	<b>\$18</b>
<b>BEACH HOUSE CAESAR SALAD</b> ROMAINE LETTUCE, PARMESAN, HERB CROUTONS, ANCHOVIES.	<b>\$26</b>
<b>SHRIMP CAESAR</b> GRILLED TIGER PRAWNS	<b>\$48</b>
<b>CHICKEN CAESAR</b> BAJAN SPICED CHICKEN	<b>\$35</b>
<b>"BAJAN" FISH CAKES</b> COD FISH, BAJAN PEPPER SAUCE	<b>\$16</b>
<b>TUNA NICOISE SALAD (SUBJECT TO AVAILABILITY)</b> ORGANIC LEAVES, BLACK OLIVES, EGG, TOMATO, POTATOES, BASIL, OLIVE OIL.	<b>\$48</b>
<b>GREEK SALAD</b> ICEBERG, FETA, TOMATO, CUCUMBER, CAPSICUM, EXTRA VIRGIN OLIVE OIL, PITA BREAD	<b>\$30</b>
<b>COCONUT SHRIMP</b> SPICY MANGO AND COCONUT.	<b>\$ 25</b>
<b>SPECIAL "BAJAN" APPETIZER OF THE DAY</b> PLEASE ASK YOUR SERVER FOR DETAILS	<b>\$M.P</b>

*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

### WRAPS:

- **VEGETARIAN** **\$26**  
BLACK BEAN, SPANISH RICE, CHEESE, LETTUCE AND TOMATOES.  
SPICY TOMATO SALSA AND CILANTRO SOUR CREAM
- **SPICY "JERK" CHICKEN** **\$30**  
"JERK" GRILLED CHICKEN, ICEBURG LETTUCE, TOMATO,  
TROPICAL SOUR CREAM"

### HOMEMADE GOURMET BURGERS:

SERVED WITH FRENCH FRIES AND COLESLAW

- **CHEESE BURGER** **\$35**  
MATURE CHEDDAR, HICKORY SMOKED BACON
- **LAMB BURGER** **\$38**  
CUCUMBER AND MINT YOGHURT
- **VEGETARIAN BURGER** **\$28**  
LENTILS, SPLIT PEA, MIXED SPICES, THYME

### "BAJAN" FLYING FISH

**\$30**

LOCALLY CAUGHT FLYING FISH PREPARED THE "BAJAN" WAY.

### "WEST INDIAN" CURRY CHICKEN

**\$36**

MARINATED CHICKEN, MANGO CHUTNEY

### LINECAUGHT "MAHI MAHI"

**\$42**

"BAJAN SEASONED" GRILLED MAHI MAHI,

### SHRIMP "CARNIVAL" KEBAB

**\$45**

GARDEN HERBS, LEMON, CAPSICUM, ONIONS, GARLIC

### BEACH HOUSE "CLUB" SANDWICH

**\$28**

SMOKED HAM, CHARGRILLED CHICKEN, MATURE CHEDDAR, TOMATOES,  
LOCAL LETTUCE YOUR CHOICE OF WHITE OR WHOLE WHEAT BREAD

### MINI STEAK SANDWICH

**\$42**

CHAR GRILLED STEAK, DIJON MUSTARD, CARAMELISED ONIONS.

### SPECIAL "BAJAN" MAIN OF THE DAY

**\$M.P**

PLEASE ASK YOUR SERVER FOR DETAILS

### SIDE ORDERS :

**\$12**

POTATO SALAD, MACARONI PIE, NEW POTATOES, COLESLAW, FRENCH FRIES

## OUR DAYTIME DESSERTS

**CHEESECAKE**  
LEMON, FRESH CREAM

\$16

**ICE CREAM**  
SELECTION OF LOCALY MADE FRESH ICE CREAM AND SORBET

\$5 PER SCOOP

**"BAJAN" LIME TART**  
SOFT COCONUT MERANGUE

\$15

**FRUIT PLATTER**  
SEASONAL FRESH LOCAL FRUIT

\$14

**SPECIAL DESSERT OF THE DAY**  
PLEASE ASK YOUR SERVER FOR DETAILS

\$M.P

## ICED COFFEES & TEAS

ALL \$8

**ICE COFFEE**  
ICED COFFEE, MILK AND SUGAR

**RASPBERRY ICED TEA**  
FRESH RASPBERRIES, HONEY

**APPLE & HONEY ICED TEA**  
GALA APPLES, BARBADOS HONEY

**ICED LIME & MINT ICED TEA**  
FRESH MINT, LIME JUICE

**LEMON GRASS & GINGER ICED TEA**  
LEMON GRASS, GINGER, DARJEELING

ALL \$12

**CAPPUCCINO COOLER**  
ICED COFFEE, CHOCOLATE ICE-CREAM, CHOCOLATE SAUCE AND WHIPPED CREAM

**COFFEE VANILLA**  
ICED COFFEE, MILK, VANILLA ICE-CREAM, WHIPPED CREAM AND CINNAMON STICK

**LIEGEOIS**  
COFFEE, COFFEE ICE-CREAM, TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS

**TROPICAL COFFEE SHAKE**  
COFFEE, YOGURT, BANANA, COFFEE ICE-CREAM, BROWN SUGAR, TOPPED WITH WHIPPED CREAM

**"HARNEY & SONS" SPECIALTY TEAS - \$5**  
ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHAMOMILE, GREEN TEA

**"LAVAZZA" COFFEE LIST**  
COFFEE - \$5, ESPRESSO - \$6 DOUBLE ESPRESSO - \$10 CAFÉ MOCHA - \$8  
CAFÉ LATTE - \$8 CAPPUCCINO - \$8

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# SUNSET MENU

(4.00 PM UNTIL 6.30 PM)

<b>GREEK MIXED OLIVES</b> SERVED WITH HOMEMADE BREAD ROLLS	\$20.
<b>CHICKEN LIVER PATE</b> SERVED WITH HERB TOAST	\$20.
<b>FLYING FISH PATE</b> SERVED WITH HERB TOAST	\$18.
<b>HUMMUS</b> SERVED WITH PITA BREAD	\$18.
<b>'BAJAN' FISH CAKES</b>	\$16.

## GLAMOROUS "SUNDOWNER" COCKTAIL

VODKA, COINTREAU, ELDERFLOWER CORDIAL, LIME JUICE AND  
CRANBERRY JUICE

\$20.

# OUR EVENING MENU

6.30 PM UNTIL 9.30 PM

2 COURSES \$98 : 3 COURSES \$108

## 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 AND GRILLED PITA BREAD

### 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

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## MAINS

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

**TAMARIND SCENTED LAMB**  
ROASTED CREAMERS AND GRILLED  
VEGETABLES

**SAUTÉED BLACK TIGER SHRIMP**  
'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**  
ONION MASH, HOMEMADE PINEAPPLE AND ALMOND CHUTNEY  
AND AN AGED BALSAMIC SHOWER

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

## DESSERTS

**CHOCOLATE FONDANT**  
DARK CHOCOLATE, BERRY COMPOTE

**PANACOTTA**  
VANILLA, COCONUT, SPICED PINEAPPLE

**APPLE & SULTANA CRUMBLE**  
GALA APPLES, VANILLA AND CINNAMON, CRÈME ANGLAISE OR VANILLA ICE-CREAM

**LEMON CHEESECAKE**  
FRESH CREAM

**FRUIT PLATTER**  
SELECTION OF FRESH FRUIT

**“BAJAN” LIME TART**  
FRESH FRUIT SAUCE, COCONUT MERINGUE

**BEACH HOUSE PUMPKIN PIE**  
SUGAR & SPICE, RUM AND VANILLA CREAM

**BREAD AND BUTTER PUDDING**  
CRÈME ANGLAISE

**ICE CREAM AND SORBET**  
SELECTION OF LOCALLY MADE ICE CREAM AND SORBET

## COFFEES AND TEAS

**“HARNEY & SONS” SPECIALTY TEAS** **\$ 5**  
ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHAMOMILE,  
GREEN TEA

**“LAVAZZA” COFFEE LIST**  
COFFEE - \$5, ESPRESSO -\$6, DOUBLE ESPRESSO -\$10, CAFÉ MOCHA - \$8, LATTE AND  
CAPPUCCINO - \$8

**COFFEES WITH A “KICK”** **\$18**  
COFFEE ROYALE, IRISH COFFEE, CALYPSO COFFEE, BAJAN COFFEE

**AND SERVED COLD** **\$18**  
DARK KNIGHT MARTINI, AFTER EIGHT MARTINI

## SWEET WINE & PORTS

VULCAIA APRÈS 'VINO DOLCE' 2001  
INAMA, VENETO, ITALY  
GLASS - \$41 / BOTTLE - \$123 (375ML)

MONTES LATE HARVEST GEWÜRZTRAMINER 2006  
CURICO VALLEY, CHILE.  
GLASS - \$23 / BOTTLE - \$69 (375ML)

CHURCHILLS LATE BOTTLE VINTAGE PORT 2002  
OPORTO, PORTUGAL  
GLASS - \$21 / BOTTLE - \$63 (375ML)

WARRE'S 'OTIMA' 10 YEAR OLD TAWNY  
OPORTO, PORTUGAL  
GLASS - \$28 / BOTTLE - \$112 (500ML)

## WHISKY

GLENMORANGIE 10 YEAR OLD \$18  
HIGHLAND SINGLE MALT

LAPHROAIG 10 YEAR OLD \$18  
SINGLE ISLAY MALT

TALISKER 10 YEAR OLD \$20  
ISLE OF SKYE SINGLE MALT

LAGAVULIN 16 YEAR OLD \$28  
SINGLE ISLAY MALT

MACALLAN 18 YEAR OLD \$45  
SPEYSIDE SINGLE MALT