



BEACH CLUB

DINING

STARTERS

- Fresh Conch Ceviche 14
- Anegada Conch Fritters w/Marie Rose sauce 12
- Coconut Cracked Conch w/chipotle dip 14
- Roasted Red Pepper & Garlic Hummus w/Tortilla Chips 10
- Lobster Bisque (*a tad spicy*) w/Garlic Bread Small Bowl 10 Large Bowl 15

ENTREÉS

all served with Seasonal Vegetables

- Island Style Mahi Mahi in Creole Sauce over BVI Beans and Rice 30
- Sesame Encrusted Ahi Tuna with Wasabi Aioli, Pink Ginger & Ginger Soy 36
- Ol' Wife (Local Trigger Fish) in a Lemon Butter Sauce with Island Peas & Rice 30
- Anegada Conch Stew in a Tomato, Potato & Vegetable Broth 25
- Tangy Jerk BBQ Pork Spare Ribs with Island Peas & Rice 25
- Chili & Lime Shrimp Fettucini in a Light Garlic Olive Oil w/Garlic Bread 34
- Lobster Fettucini Alfredo w/Garlic Bread 35
- Grilled Salmon with Garlic Ginger & Basil Sauce and Garlic Mashed Potato 34
- Pan Seared Scallops & Bacon with Hollandaise Sauce and Garlic Mashed Potato 36
- Tender 10 oz Strip Loin Steak with Sliced Pan Potato 40
- 6 oz Beef Tenderloin w/Horseraddish Red Wine Reduction & Garlic Mashed Potato 40
- Add your choice of Grilled Shrimp or Scallops 50
- Baked Lobster Thermidor in a Cheddar Mustard Cream Sauce 42
- Grilled Anegada Lobster in Garlic Herb Butter with Island Peas & Rice or Baked Potato
Half 35 / Whole 50

15% Service Charge will be added to your bill.