



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

SOUP & SALADS

- Lobster Bisque (*a tad spicy*) with Garlic Bread
Small Bowl 10 Large Bowl 15
- Garden Salad 12 Greek Salad 14
- Lobster Salad 28
- Caesar Salad 12 Chicken Caesar 19
- Steak Caesar 28 Tuna Caesar 30

PASTA

served with Garlic Bread

- Chili & Lime Shrimp Fettucini 34
in a Light Garlic Olive Oil
- Lobster Fettucini Alfredo 36
- Chicken Fettucini Alfredo 30
- Shrimp Fettucini Alfredo 34

HEALTHY DINING CHOICES

- Grilled Shrimp & Quinoa Salad 26
with Steamed Broccoli, Roasted Butternut Squash,
Black Beans, Tomato, Onion and Feta Cheese
- Warm Lobster & Goat Cheese Salad with Greens, Grilled Vegetables and Mixed Fruit 28
- Steamed Mahi Mahi & Sesame Soy Ginger Sauce
with Poached Vegetables and Garden Salad 25
- Chicken Paillard in Capers Sauce with Baby Arugula, Lemon and Tomato Salad 22

15% Service Charge will be added to your bill.



BEACH CLUB

DINING

SEAFOOD

- Grilled Mahi Mahi with herb butter and Island Beans & Rice 28
- Island Style Mahi Mahi in Creole Sauce over Island Beans & Rice 34
- Sesame Encrusted Ahi Tuna with Wasabi Aioli, Pink Ginger & Ginger Soy 36
- Ol' Wife (Local Trigger Fish) in a Lemon Butter Sauce with Island Beans & Rice 35
- Anegada Conch Stew in a Tomato, Potato & Vegetable Broth 28
- Grilled Salmon with Garlic Ginger & Basil Sauce and Garlic Mashed Potato 36
- Caribbean Fish Curry with Island Beans & Rice 30
- Caribbean Shrimp Curry with Island Beans & Rice 34
- Bacon Wrapped Pan Seared Scallops with Hollandaise Sauce and Garlic Mashed Potato 36
- Baked Lobster Thermidor in a Cheddar Mustard Cream Sauce 50
- Grilled Anegada Lobster in Garlic Herb Butter with Island Beans & Rice or Baked Potato
Half 40 / Whole 56

MEAT & POULTRY

all served with Seasonal Vegetables

- Tangy Jerk BBQ Pork Spare Ribs with Island Beans & Rice 28
- Jerk Mango Chicken Breast with Island Beans & Rice 22
- Caribbean Chicken Curry with Island Beans & Rice 24
- 8-10 oz Beef Tenderloin 40 or 14 oz Beef Rib Eye Steak 48
served with Horseradish Red Wine Reduction and Garlic Mashed Potato

SURF & TURF 50

- 6 oz Beef Tenderloin with your choice of Grilled Shrimp, Scallops or Lobster Tail
with choice of Island Beans & Rice or Baked Potato

15% Service Charge will be added to your bill.