

DINNER

SERVED 6 PM TO 9 PM DAILY



STARTERS

CONCH CEVICHE

Fresh conch ceviche served with corn chips.

\$19

CONCH FRITTERS

Our classic island recipe served with Marie Rose sauce.

\$20

VEGGIE SPRING ROLLS

Filled with cabbage, carrot & peppers served with sweet chili dipping sauce

\$18

CRISPY CALAMARI

Fried to golden brown and perfectly seasoned served with chipotle dip.

\$19

CRACKED CONCH

Tender conch with our unique coconut breading and fried to crispiness served w/ chipotle dip.

\$20

GREEN LIP CURRY MUSSELS

Steamed mussels in a green curry sauce and sauteed vegetables served with garlic bread.

\$22

ROASTED HUMMUS

Our island recipe mixed with roasted peppers and served w/ pita chips, carrot and celery sticks

\$15

LOBSTER BISQUE

A hearty bisque with local lobster and served with garlic bread. A tad spicy!

\$14

HEALTHY DINING OPTIONS

SHRIMP QUINOA BOWL

Grilled shrimp served over quinoa, lettuce, avocado, seasonal fruits, cucumber, bell peppers.

\$32

WARM LOBSTER SALAD

Slow cooked lobster served over fresh chopped lettuce, with grilled vegetables, goat cheese & fruits.

\$32

POACHED SALMON

Poached in our special Asian sauce served with garden vegetables and your choice of side.

\$32

CHICKEN PAILLARD

Grilled chicken in a soft capers sauce, served with garden vegetables and your choice of side.

\$27

PASTA

Served with garlic bread

ANEGADA SEAFOOD LINGUINI

Our special seafood pasta recipe with lobster mussels and shrimp, the perfect combination.

\$45

GARLIC CHILI LIME SHRIMP

Shrimp softly sauteed in a garlic lime chili sauce served over fettuccini pasta.

\$36

FETTUCCHINI ALFREDO

Classic and creamy alfredo sauce with your favorite protein.

Chicken \$32

Shrimp \$36

Lobster \$45

15% Service Charge will be added to final bill. Thank you!

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BEACH CLUB
BRITISH VIRGIN ISLANDS

ALL DINNER PLATES COME WITH YOUR CHOICE OF TWO SIDES

FRESH ANEGADA LOBSTER

GRILLED WITH GARLIC BUTTER

PETITE	\$45
REGULAR	\$62
LARGE	\$95
MONSTER	\$120

LOBSTER THERMIDOR

Half lobster featuring a savory mustard cream sauce, served with island rice & beans and vegetables of the day.	\$55
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SEAFOOD ENTREES

FRESH CATCH OF THE DAY

Ask your server for the fresh Catch selection, Chef's preparation.	MKT \$
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AHI TUNA

Grilled sesame crusted tuna in our special Asian sauce & topped with wasabi mayo, wakame seaweed, served with garden vegetables and your choice of side.	\$40
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CARIBBEAN SHRIMP CURRY

Grilled shrimp perfectly seasoned and mixed with our special curry sauce.	\$36
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OL' WIFE

Locally caught triggerfish lightly seasoned and perfectly grilled. Served in a lemon butter sauce.	\$44
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LEMON BUTTER CONCH

Fresh local conch lightly tenderized, sauteed in a butter lemon sauce.	\$36
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GRILLED MAHI MAHI

Mahi Mahi lightly grilled with a classic herb butter sauce.	\$38
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ISLAND STYLE MAHI MAHI

Gently grilled Mahi Mahi and finished with our classic island sauce.	\$38
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FROM THE LAND

GUAVA SPARERIBS

Pork ribs slow roasted until tendered meat and glazed with our homemade Guava BBQ sauce.	\$37
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JERK MANGO CHICKEN

Perfectly grilled chicken breast glazed with our classic Mango Jerk sauce.	\$30
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BEEF RIBEYE STEAK

Fresh cut ribeye steak, lightly seasoned and grilled to your desired temperature. Topped with garlic butter.	\$55
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BEEF TENDERLOIN

Grilled just right and topped with our special steak sauce	\$51
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SURF & TURF

Flame grilled Beef tenderloin with choice of half lobster or grilled shrimp	Shrimp \$52 Lobster \$60
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SIDES & EXTRAS

HEMECUT FRIES	\$ 5
SWEET POTATO FRIES	\$ 5
RICE OF THE DAY	\$ 4
SIDE SALAD	\$ 5
GARDEN VEGETABLES	\$ 5
GARLIC MASHED POTATOES	\$ 4
BAKED POTATO	\$ 4

HOMEMADE DESSERTS

WARM BROWNIE SUNDAE	\$ 10
KEY LIME PIE	\$ 10
STICKY TOFFEE PUDDING	\$ 10
CHEF'S SPECIAL DESSERT	\$ 10

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