



BEACH CLUB

## DINING

### STARTERS

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

### 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	24
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
West Indian Fish Curry with Island Beans & Rice	30
West Indian 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	48
Grilled Anegada Lobster in Garlic Herb Butter with Island Beans & Rice or Baked Potato	
Half	35 / Whole 50

### 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	19
West Indian Chicken Curry with Island Beans & Rice	24
14 oz Beef Rib Eye Steak w/Horseradish Red Wine Reduction and Garlic Mashed Potato	48
8-10 oz Beef Tenderloin w/Horseradish Red Wine Reduction and Garlic Mashed Potato	40

### SURF & TURF 50

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

*15% Service Charge will be added to your bill.*