

## LARGER PLATES

	US\$	EC\$
Pumpkin & goat cheese risotto <sup>v</sup>	20.60	55.00
Grilled catch   mixed salad	22.50	60.00
Shrimp & fish skewer   white cabbage slaw, soya & ginger dressing	25.50	68.00
Seared catch   crushed potato, thyme & tomato choka	27.75	74.00
Pan roast catch   saffron risotto, shellfish bisque	27.75	74.00
Cajun spiced chicken breast   fried plantain, greens, coconut & coriander sauce	27.75	74.00

## SANDWICHES & WRAPS

Roasted vegetable focaccia   hummus <sup>v</sup>	14.05	37.80
Battered butterfish burger   tartar sauce	14.60	39.00
Fish burrito   tomato, lettuce & cheese	15.00	40.00
Lobster tacos   battered lobster, spicy tomato salsa, lettuce	24.35	65.00
Chicken roti   kuchela, mango chutney <i>*warning – it's BIG*</i>	14.05	37.50
Chicken & bacon wrap	14.60	39.00
6oz beef burger   sesame seed bap, house dressing	14.60	39.00
with cheese	add 1.80	4.75
with bacon	add 2.05	5.50
with bacon & cheese	add 3.55	9.50

## SALADS

	US\$	EC\$
Caesar (contains bacon)	15.35	41.00
with chicken	add 6.55	17.50
with fish	add 6.55	17.50
Beach Club salad   local lettuce, mixed leaf, marinated olives, roasted pumpkin, fried plantain, feta, house dressing <sup>v</sup>	15.75	42.00

## SIDES

Side salad	9.00	25.00
French fries	7.15	19.00
Sweet potato fries	10.85	29.00

## DESSERTS

Selection of daily house-made ice cream	10.10	27.00
Banana crumble   banana ice cream ( <i>the original Beach Club dessert</i> )	12.00	32.00
The chocolate plate   chocolate pot, brownie, salted caramel ice cream	13.10	35.00

If I can cook something special for you that is not on the menu, please ask me

*Mark B*

Tapas 12 noon to 4pm | Lunch 12 noon to 3pm

EC\$ rates are approximate

All dishes may contain nuts or nut products

Please inform a member of staff if you have food allergies

**Please be aware that smoking is not permitted in the Bar & Restaurant**

The Beach Club  
at  
CALABASH  
GRENADA

TAPAS / SMALL PLATES

FISH & SEAFOOD

US\$ EC\$

Fried calamari   sweet lime & chilli mayo	10.50	28.00
Garlic shrimp   parsley & lemon juice	13.85	37.00
Lobster ravioli   greens, bisque	13.10	35.00
Lobster macaroni   parmesan, cheddar, cream, mustard	13.85	37.00
Butter fish   crispy batter, slaw, remoulade dressing	10.50	28.00
Seared 7-spiced lion fish   charred aubergine, sweet potato, baba ganoush	12.00	32.00

MEAT

Slow cooked chicken wings   spicy BBQ sauce	9.00	24.00
Ginger chilli chicken	12.00	32.00
Pulled jerk pork   parsley & lemon juice	11.25	30.00
Sticky pork ribs	12.75	34.00

VEGETARIAN

Marinated olives	7.50	20.00
Callaloo & feta fritters   garlic sauce <sup>v</sup>	8.25	22.00
Pumpkin tortellini   roasted butternut squash purée, lemon butter	10.50	28.00
Goat cheese   pickled beetroot, cashew praline, pomegranate molasses	11.25	30.00
Mixed platter   marinated olives, hummus, tomato salsa & feta, focaccia	11.25	30.00