
DINNER MENU



VALENTINES

THE BOATHOUSE AND ROOSTER TAIL BAR & GRILL

STARTERS

FRIED CALAMARI

Served with warm marinara sauce and fresh lemon wedges

16

RED CURRY SPRING ROLL

Shredded cabbage, carrot, tofu in curry sauce, wrapped in thin pastry & deep fried, mango chili dipper

12

BEEF EMPANADA

Fried crispy turn over and served with choice of buffalo sauce, BBQ sauce, ranch, or blue cheese dressing, plus fresh cut celery and carrot sticks

14

GARLIC BUTTER SHRIMP

Lemon grass skewered 16-20 shrimp, tossed in spices served with buttered asparagus

16

SOUPS

CONCH CHOWDER

With a hint of curry and lemon sherry pepper

14

BAHAMIAN CHICKEN & DUMPLING

Served with Parker House roll

12

SALADS

HOUSE COBB SPECIAL

Mixed organic grown greens, fresh cut vegetables, hard boiled eggs and aged blue cheese with creamy balsamic vinaigrette

16

BRILAND BEET SALAD

Slow roasted beets, blue cheese, endive, dried cherries, walnuts, sesame ginger vinaigrette

18

CLASSIC CAESAR SALAD

Chopped romaine hearts, homemade Caesar dressing, garlic croutons, and shaved Parmesan cheese

14

ANDROS CRAB CAKE SALAD

Crunchy hydroponic greens (really), tomato chutney & avocado mousse

18

SEAFOOD SALAD

Mixed greens with shrimp and calamari marinated in olive oil, lemon juice, and parsley

20

PASTA AMORE'

FETTUCCINI ALFREDO OR MARINARA SAUCE

15

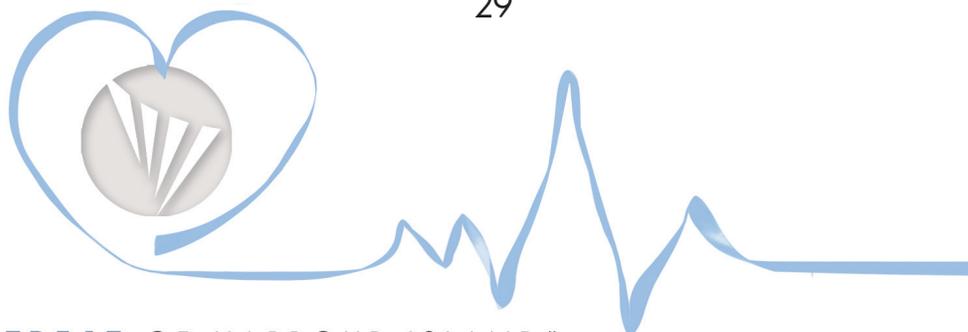
Add lobster or shrimp:

14

GROUPER RAVIOLI

Add lobster or shrimp homemade pastry filled with curry grouper, smothered in lobster bisque

29



"THE **HEARTBEAT** OF HARBOUR ISLAND"

FROM THE SEA

BAKED LOBSTER MAC & CHEESE

Traditionally seasoned, baked in lemon herb butter, and served on garlic whipped potatoes with grilled root vegetables and sherry vinegar beurre blanc

47

COCONUT CRUSTED or GRILLED GROUPER

Lightly fried or grilled, with creole sauce, and a lime wedge, served on brown coconut rice with island coleslaw

38

MINCED LOBSTER BOWL

Loads of lobster Tossed in Cajun & Paprika, served over jasmine rice with Caribbean corn, black beans and plantains

32

SESAME SEARED AHI TUNA

Pickled ginger, seaweed salad, soya sauce and wasabi cream

36

BLACKENED MAHI-MAHI

Sweet corn-vegetable risotto, crisp carrot chips and citrus butter sauce

36

FRIED WHOLE SNAPPER

Lightly dusted in flour & deep fried, Caribbean bean and rice, seasonal veggies, and twice fried plantains

36

LANDS END

HEARTBREAKER TOWER

Full 8oz certified Angus beef burger, crisp iceberg lettuce, steak tomato, Applewood smoked bacon, white cheddar cheese, dill pickle chips, special sauce, topped with fried onion rings

22

CHICKEN POT PIE

Chunky boneless chicken breast, broccoli, corn, & carrot in creamy herb sauce. Served steamy hot with a flaky pastry crust

34

NEW YORK STRIP AU POIVRE

Topped with sautéed onions and green peppercorn sauce, served with sweet potato truffle fries and warm cherry tomato salad

48

LAMB & PINEAPPLE KEBABS

Sweet potato hash, steamed bok-choy, and tamarind beurre' blanc

38

SMOKED GUAVA BBQ RIBS

Slow cooked St. Louis premium cut pork ribs, island potato salad, and plantain

38

SIDES

GARLIC MASH

8

LOADED POTATO

10

JASMINE RICE

6

COLESLAW

6

STEW GREEN BEANS

6

HONEY GINGER GLAZE ASPARAGUS

10

For your convenience a 15% gratuity and 12% VAT will be added to your check.