

ROOSTER TAIL BAR

BAHAMIAN BREAKFAST

Eat like a local with this classic combination of stewed fish & conch served on Saturday & Sunday only 18

MORNING CLASSICS

EGGS YOUR WAY

Three cage free, organic eggs scrambled, poached, over or sunny side up. Served with breakfast potatoes, avocado & applewood smoked bacon or sausage 18

EGGS BENEDICT

Grilled Canadian bacon & a poached egg on a toasted English muffin smothered in creamy hollandaise 17

BAHAMIAN GRITS

Classic or with cheddar 5

FROM THE GRIDDLE

BUTTERMILK PANCAKE STACK

Plain, chocolate or blueberry served with Quebec maple syrup and orange-ginger whipped cream 18

BRILAND CINNAMON FRENCH TOAST

Drizzled with Quebec maple syrup and a dollop of orange-ginger whipped cream 18

VALENTINES' OMELETTES

Three cage-free organic eggs or egg whites with your choice of wheat or white toast 18

SPANISH

Fresh tomato, onion, bell pepper & pepper jack cheese

VEGGIE

Farm-fresh spinach, mushrooms & mozzarella cheese

BOATHOUSE

Applewood smoked bacon, ham, bell pepper, onion & Vermont cheddar cheese

HEALTHY & LIGHT

CLASSIC OATMEAL

With natural cane sugar, California raisins & cinnamon 10

GREEK YOGURT PARFAIT

Seasonal fruits or berries with toasted granola 12

FRESH FRUIT PLATE

Seasonal Bahamian fruits & berries 12

LIGHT & LEAN

Scrambled egg whites, grilled smoked turkey & oven-baked tomatoes with a toasted English muffin 15

LOX & BAGEL

Norwegian smoked salmon served open faced with cream cheese, avocado, tomato, lettuce, boiled egg & red onion 20

BEVERAGES

BOTTOMLESS COFFEE

Regular or decaf 5

HOT TEA

Assorted flavors 5

FRUIT JUICE

Orange, pineapple, cranberry, apple or V-8 8

BAHAMIAN BLOODY MARY

Pink Sand Vodka, tomato juice, Worcestershire sauce, hot sauce, lemon juice, celery salt, black pepper, garnished with a conch fritter, bacon, celery stalk & a lemon wedge 16

GOOD MORNING MIMOSA

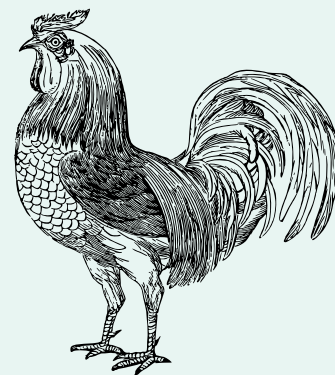
Champagne with a splash of orange juice 12
OR DIY Mimosa station with your choice of juice 45

BAHAMIAN COFFEE

Enjoy your morning coffee with a sidecar of Rum 12



For your convenience a 15% gratuity & 10% VAT will be added to your check.



ROOSTER TAIL BAR

LUNCH



START

CONCH FRITTERS

An island classic! Local conch, onion, peppers & spices, beer battered to golden brown and served with lime & calypso sauce 14

CRACKED CONCH

Strips of local conch lightly battered and served with tartar sauce & fresh lime 24

BAHAMIAN CONCH CHOWDER

with homemade bread 10

ROOSTER TAIL WINGS

Crispy fried chicken wings with mango BBQ, buffalo, honey garlic or Jamaican jerk dry rub served with bleu cheese, carrots & celery 16

SPINACH ARTICHOKE DIP

With warm pita, carrots & celery 12

QUESADILLA

Black beans, queso fresco, salsa, guacamole choose from chicken 16 or lobster 28

CHEF'S CHARCUTERIE BOARD

Chef's choice of imported meats and cheese with nuts, dried fruit, spicy mustard & baguette 34

BRUSCHETTA TOSCANA

Fresh tomato, basil and shaved parmesan on olive-oil grilled bread 12

HUMMUS PLATTER

Housemade hummus served with marinated olives, warm pita, carrots & celery 12

SALADS

add Citrus Shrimp +12 Grilled Chicken +9 Seared Tuna +12

VALENTINE'S COBB

Mixed field greens, tomato, cucumber, roasted corn, carrot, crumbled bleu cheese, boiled egg & applewood-smoked bacon with creamy balsamic vinaigrette 20

MANGO CAPRESE

Island mango, fresh mozzarella, basil pesto, olive oil & lime 18

MEDITERRANEAN

Mixed field greens, tomato, cucumber, marinated olives, red onion, roasted red pepper and creamy balsamic vinaigrette 20

CLASSIC CAESAR

Romaine hearts, garlic croutons, shaved parmesan and house made caesar dressing 17

THE WORLD FAMOUS HEARTBREAKER

Full 8oz certified angus beef burger seared to a perfect medium, crisp iceberg, tomato, red onion, white cheddar cheese, dill pickle chips & applewood smoked bacon made perfect with John & Tom's special sauce. With sweet potato fries (mmmmm) 26

Beyond Heart Breaking (see above, but swap the angus for a Beyond Burger!) 28

ENTREES

FRESH CATCH OF THE DAY

Pan seared, grilled or fried straight up or on a brioche bun. Served with fries, side salad or Bahamian peas-n-rice 28

FIRE CRACKER TACOS

Warm flour tortillas loaded with crispy fish or shrimp, house slaw, salsa & chili mayonnaise served with crispy sweet potato fries or jasmine rice 26

CALYPSO CHICKEN SANDWICH

Out Island grilled chicken breast, pepper jack cheese, lettuce, tomato, and jerk mayonnaise on a brioche bun 22

GRILLED STEAK WRAP

Shaved ribeye with caramelized onions, sautéed peppers, spicy cheese sauce, lettuce & tomato 24

PENNE PASTA

Spicy arrabiata or creamy alfredo 22
add shrimp +12 grilled chicken +9 vegetables +6

SESAME-SEARED AHI TUNA

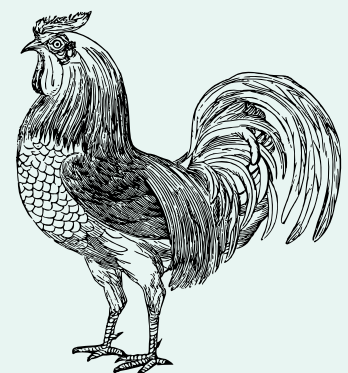
Fresh vegetables and jasmine rice with pickled ginger, seaweed salad, wasabi & soy sauce 32

SIX DOLLAR SIDES

Garlic Whipped Potatoes Sweet Potato Fries French Fries
Bahamian Macaroni & Cheese Peas-n-Rice Grilled Vegetables
Grilled Asparagus Grilled Honey-Glazed Pineapple Jasmine Rice
Butter-Glazed Vanilla Carrots Pineapple Coleslaw



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ROOSTER TAIL BAR



DRINKS

COCKTAILS

GOOMBAY SMASH 12 Light, gold & coconut rums with orange and pineapple juice. THE Bahamian cocktail.

RUM PUNCH 12

Light, dark & coconut rums with orange and pineapple juice

BAHAMIAN SUNSET 12

Castillo rum, orange juice & grenadine

PEACH LEMONADE 12

Vodka, fresh-squeezed lemonade & peach puree



VALENTINES' JOHN DALY 15

Pink Sand Vodka, fresh lemonade & iced tea

MOJITO 12

Rum muddled with fresh mint & lime
Add strawberry, peach or mango +1

BAHAMA BREEZE 12

Grey Goose Citron, pineapple & cranberry juice

SUN SPLASH 12

Prosecco, pineapple & orange juice

MOSCOW MULE 12

Vodka, ginger beer & fresh lime in a copper mug

SKY JUICE 12

Gin, coconut water & sweetened condensed milk

MARGARITA 15

Tequila, fresh lime & simple syrup

SPICY MARGARITA 15

Tequila, fresh lime & jalapeño simple syrup

PALOMA 15

Tequila, grapefruit juice & soda

DARK N' STORMY 12

Gosling's dark rum, ginger beer & lime

MIMOSA 12

Champagne with a splash of orange juice

CRANBERRY COCKTAIL 15

Chilled vodka & cranberry juice topped with prosecco

WHISKEY SOUR 15

Bourbon, sweet & sour and lime

AMARETTO SOUR 12

Amaretto, sweet & sour and lime



PINK SAND GULLY WASH 15

Pink Sand Hibiscus Gin & coconut water

THREE DOLLAR HAPPY HOUR SHOT SPECIALS



KAMIKAZE Pink Sand Island Citrus Vodka, Triple Sec, Lime

LEMON DROP Pink Sand Vodka, Fresh Lemon & Simple Syrup

PINEAPPLE UPSIDEDOWN Rum, Pineapple & Grenadine

SCREWDRIVER Vodka & Orange Juice

BAHAMA BLUE Vodka, Blue Curacao & Pineapple

FIZZY WHISKEY Whiskey, Lemon & Simple Syrup



4-6PM DAILY

FROZEN DELIGHTS

PINA COLADA 15

Rum, coconut milk & pineapple

FROZE 15

Peach or Strawberry
Made with Chateau St. Michelle

DAIQUIRI 15

Strawberry, Banana or Mango

BAHAMA TRAUMA 15

Banana rum, Bacardi Light, Bacardi Gold, coconut, pineapple & fruit punch

MUDSLIDE 15

Vodka, Kamora, Bailey's Irish Cream, Tropics ice cream mix

The only **DRAFT BEER** on the island

SANDS 7

SANDS LIGHT 7

BOTTLES & CANS

KALIK 6 Regular, Light or Gold

BUD LIGHT 6

HEINEKEN 6

CORONA 6 Regular or Light

GUINNESS 6

STELLA 7

WHITE CLAW 6

NON-ALCOHOLIC

ICED TEA (CLASSIC OR MANGO) 6

FRUIT PUNCH 6

FRESH-SQUEEZED LEMONADE 6

ROY ROGERS 6

ARNOLD PALMER 6

SHIRLEY TEMPLE 6

DAIQUIRI 8

RUM FLIGHTS

PREMIUM RUM TASTING FLIGHT

Taste the island life with your choice of (3) one ounce rums. We have a premium selection of local and Caribbean rums including some sold exclusively in the islands. Ask your server about what we have on hand for you to try today.



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ROOSTER TAIL BAR

DINNER

CONCH FRITTERS

An island classic! Local conch, onion, peppers & spices, beer battered to golden brown and served with lime & calypso sauce 14

CRACKED CONCH

Strips of local conch lightly battered and served with tartar sauce & fresh lime 24

BAHAMIAN CONCH CHOWDER

with homemade bread 10

ANDROS BLUE CRAB CAKE

A great big, jumbo lump crab cake nestled in organic greens and drizzled with garlic aioli & lemon vinaigrette 28

BOATHOUSE SALAD

Local arugula, jerk-spiced & roasted walnuts, grape tomatoes, orange supremes, warm goat cheese & mango vinaigrette 18

MANGO CAPRESE

Island mango, fresh mozzarella, basil pesto, olive oil & lime 18

add Citrus Shrimp +12 Grilled Chicken +9 Seared Tuna +12

STARTERS

ROOSTER TAIL WINGS

Crispy fried chicken wings with mango BBQ, buffalo, honey garlic or Jamaican jerk dry rub served with bleu cheese, carrots & celery 16

SPINACH ARTICHOKE DIP

With warm pita, carrots & celery 12

QUESADILLA

Black beans, queso fresco, salsa, guacamole choose from chicken 16 or lobster 28

SEAFOOD TRIO

Applewood smoked bacon-wrapped scallops, citrus grilled shrimp and fish ceviche with fresh lime & accompaniments 25

CHEF'S CHARCUTERIE BOARD

Chef's choice of imported meats and cheese with nuts, dried fruit, spicy mustard & baguette 34

BRUSCHETTA TOSCANA

Fresh tomato, basil and shaved parmesan on olive-oil grilled bread 12

HUMMUS PLATTER

Housemade hummus served with marinated olives, warm pita, carrots & celery 12

HARBOUR ISLAND LOBSTER BISQUE

Velvety smooth with cognac foam & saffron rouille 20

SALADS

MEDITERRANEAN

Mixed field greens, tomato, cucumber, marinated olives, red onion, roasted red pepper and creamy balsamic vinaigrette 20

CLASSIC CAESAR

Romaine hearts, garlic croutons, shaved parmesan and house made caesar dressing 17

ENTREES

FRESH CATCH OF THE DAY

Pan seared, grilled or fried straight up or on a brioche bun. Served with fries, side salad or Bahamian peas-n-rice 28

FIRE CRACKER TACOS

Warm flour tortillas loaded with crispy fish or shrimp, house slaw, salsa & chili mayo served with crispy sweet potato fries 26

CALYPSO CHICKEN

Jerk chicken breast with spiced pineapple relish over garlic whipped potatoes & grilled vegetables 40

STONE CRAB CLAWS

Steamed with garlic butter or chilled with dijon honey mustard, Louisiana cocktail & calypso sauces 70

JOSEF'S SCHNITZEL UIENNESE

When your chef is from Vienna, you lean in. Tender breaded pork, pan fried and served with lingonberry compote, red cabbage, lemon & crispy fries 40

SESAME-SEARED AHI TUNA

Fresh vegetables and jasmine rice with pickled ginger, seaweed salad, wasabi & soy sauce 32

OUT ISLAND SHRIMP BOWL

Plump shrimp in creamy jerk sauce with sweet corn, black beans & bacon-wrapped plantains over jasmine rice 32

NY ANGUS AU POIURE

Grilled 12 ounce strip steak topped with sautéed mushrooms & green peppercorn sauce 48

PENNE PASTA

Spicy arrabiata or creamy alfredo 22
add shrimp +12 grilled chicken +9 vegetables +6

SURF & TURF

Filet mignon & Bahamian lobster tail with citrus beurre blanc, classic béarnaise & green peppercorn sauce 65

COCONUT CRUSTED GROUPER

Fresh caught, local grouper coated in coconut, fried & served with remoulade 42

WATERFALL LOBSTER TAIL

With drawn garlic butter 50

SNAPPER A LA MEUNIERE

Bathed in a bright and rich lemon caper sauce 38

THE WORLD FAMOUS HEARTBREAKER

Full 8oz certified angus beef burger, crisp iceberg, tomato, red onion, white cheddar cheese, dill pickle chips & applewood smoked bacon made perfect with John & Tom's special sauce & sweet potato fries (swap the angus for a Beyond Burger) 28

PRIME RIB - FRIDAY & SATURDAY ONLY

Slow roasted angus prime rib, beef jus, horseradish cream & a classic baked potato 48

SIX DOLLAR SIDES

Garlic Whipped Potatoes Grilled Asparagus Sweet Potato Fries Grilled Honey-Glazed Pineapple French Fries Jasmine Rice Bahamian Macaroni & Cheese Butter-Glazed Vanilla Carrots Peas-n-Rice Pineapple Coleslaw Grilled Vegetables

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BAHAMA BREEZE 12

Grey Goose Citron, pineapple & cranberry juice

SUN SPLASH 12

Prosecco, pineapple & orange juice

MOSCOW MULE 12

Vodka, ginger beer & fresh lime in a copper mug

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Gin, coconut water & sweetened condensed milk

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Pink Sand Hibiscus Gin & coconut water

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