

ROOSTERTAIL

BAR AND GRILL



STARTERS

SPICY TUNA STACK 28

Sushi rice layered with fresh tuna, creamy avocado and crisp cucumber topped with soy glaze, sriracha mayo and sesame seeds.

HOUSEMADE GUACAMOLE 22

Fresh guacamole with chopped red onion, tomato, and a squeeze of lime served with light and crispy plantain chips.

GROUPE FINGERS 34

Strips of lightly breaded, island-seasoned grouper fried to perfection and served with citrus-herb aioli.

CONCH FRITTERS 18

Golden-brown fritters packed with fresh caught conch and island herbs and spices, served with a zesty dipping sauce.

SALADS Add grilled chicken +12, shrimp +14, or lobster +27

CAESAR SALAD 24

Crisp romaine lettuce tossed in our creamy Caesar dressing, topped with shaved parmesan, crunchy croutons and cracked black pepper served with a lemon wedge.

LOCAL LOBSTER SALAD 44

Poached Lobster meat tossed in a creamy lemon aioli in a crispy butter lettuce cup and served with a lemon wedge and plantain chips.

FIELD TO FORK SALAD 28

A vibrant mix of locally-sourced greens, roasted beets, avocado, spiced sunflower seeds, dried cranberries, quinoa and plant-based feta lightly drizzled with citrus honey vinaigrette.

FRESH CATCH CEVICHE 30

Fresh fish, avocado, thinly-sliced red onion, mango and pineapple tossed in a coconut citrus marinade with crispy plantain chips.

ROOSTER TAIL WINGS 18

Crispy or naked fried wings served with ranch, fresh veggie sticks and your choice of parmesan garlic, buffalo or honey BBQ.

CRACKED CONCH 26

Lightly battered cracked conch, fried until golden, and served with creamy tartar sauce and a lemon wedge.

BITES & BOWLS

LUNCH

CLASSIC TURKEY CLUB 30

Roasted turkey, crispy bacon, lettuce, tomato, avocado and zesty pepper jack topped with a creamy chipotle aioli. Served with plantain chips.

FRESH FISH TACOS 30

Blackened, crispy, or grilled fish on warm corn tortillas with a crunchy cabbage slaw, avocado, pico de gallo and chipotle aioli.

TUNA POKE BOWL 36

Fresh spicy tuna over sushi rice with pickled ginger, seaweed salad, edamame, cucumber, avocado, sesame seeds, sriracha mayo and sweet soy.

CURRY CHICKEN SALAD WRAP 28

Freshly-shredded chicken tossed in curry aioli with cranberries, diced apple, herbs, lettuce and avocado. Served with plantain chips and a pickle spear.

ISLAND FIRE CHICKEN SANDWICH 30

Grilled chicken with jerk mayo, pepper jack, lettuce, tomato and onion on a toasted bun. Served with plantain chips and a pickle spear. **Sub gluten free bun +4**

CHEESY QUESADILLA 22

A blend of cheeses with cilantro and scallions. Served with fresh salsa and sour cream. **Add veggies +6, grilled chicken +12, shrimp +14, or lobster +27**

DOCKSIDE DELIGHT 36

Grilled, seared, or crispy catch of the day served with traditional peas 'n' rice and your choice of coleslaw or fried plantains.

VEGGIE COCONUT CURRY 32

Cauliflower, chickpeas, squash and spinach in coconut curry with jasmine rice, roasted cashews, and pomegranate seeds.

THE FAMOUS HEARTBREAKER BURGER 34

An 8 oz Angus beef patty with crisp lettuce, tomato, red onions, melty white cheddar cheese and smoky chipotle aioli on a brioche bun with sweet potato or regular fries.

Gluten-Free Bun +4, Impossible Burger +6

SIDES GRILLED VEGETABLES 16 JASMINE RICE 7 FRENCH FRIES 7 SWEET POTATO FRIES 8 PLANTAIN CHIPS 6

For your convenience a 18% gratuity & 10% VAT will be added to your check. Please inform your server of any allergies.



STARTERS

- CRISPY RICE TRIO**28
Crispy rice topped with delicate stone crab, fresh avocado and spicy tuna, finished with a sweet soy glaze and sriracha mayo.
- STONE CRAB CLAWS**46
Half a pound of fresh, local stone crab claws served with a tangy key lime dipping sauce and a lemon wedge.
- CONCH CHOWDER**20
Rich tomato broth filled with tender conch, fresh local herbs, diced carrots and potatoes and served with grilled island bread.
- LOBSTER SPRING ROLLS**32
Filled with lobster meat, crisp veggies and herbs wrapped and fried until golden and served with sweet Thai chili sauce.
- CONCH FRITTERS**18
Golden-brown fritters packed with fresh caught conch and island herbs and spices, served with a zesty dipping sauce.

SIDES MASHED POTATOES 10 ROASTED FINGERLING POTATOES 14 GRILLED VEGETABLES 16 JASMINE RICE 7 FRENCH FRIES 7 SWEET POTATO FRIES 8

SALADS Add grilled chicken +12, shrimp +14, or lobster +27

DINNER

- CAESAR SALAD**24
Crisp romaine tossed in creamy Caesar dressing, topped with shaved parmesan, house-made croutons and a lemon wedge.
- FIELD-TO-FORK SALAD**28
Fresh greens with avocado, quinoa, dried cranberries, pomegranate, pepitas, feta cheese and our house vinaigrette.

MAINS

- CATCH OF THE DAY**54
Locally sourced fish prepared with seasonal island flavors served with your choice of two sides. Ask for today's selection.
- GRILLED SPINY LOBSTER**64
Tender Bahamian lobster grilled to perfection and served with jasmine rice, steamed vegetables, butter and lemon.
- TROPICAL CITRUS CHICKEN BREAST**45
grilled bone-in chicken breast topped with a fresh pineapple salsa and served with jasmine rice and seasonal vegetables.
- 8OZ FILET MIGNON**65
Premium hand-cut filet grilled to your liking with sauteed broccolini and creamy mashed potatoes.
Add grilled shrimp +14 or lobster +27
- GRILLED MANGO PORK CHOP**48
Thick-cut pork chop topped with a tangy mango chutney and served with herb sweet potato mash and seasonal vegetables.
- CURRIED CAULIFLOWER**36
Roasted cauliflower in a fragrant yellow curry with creamy coconut milk, chickpeas, and cilantro over jasmine rice.
- THAI COCONUT GROUPER CURRY**54
Succulent grouper simmered in a fragrant Thai red curry with coconut milk, lime, and ginger served over jasmine rice.
- LINGUINE WITH FRESH TOMATO SAUCE**30
Al dente linguine pasta tossed in house-made tomato sauce garnished with fresh basil and a drizzle of olive oil.
Add chicken +12, shrimp +14, lobster +27 | GF Penne +4

- THE FAMOUS 'HEARTBREAKER' BURGER**34
Our world-famous burger made with 100% Angus beef, melty cheddar, lettuce, tomato, bacon, caramelized onions and our secret heartbreaker sauce on a brioche bun served with fries and a pickle spear. **Gluten-Free Bun +4, Impossible Burger +6**



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HARBOUR ISLAND, THE BAHAMAS