

# Blue Bar Lunch Menu

## Small Bites

Fresh Briland Conch  
Cracked Conch, Conch Salad or T raditional Conch Fritters  
-\$15-

Crisp Romaine Caesar  
T ossed with S mokey Bacon, S haved Parmesan and Buttermilk Caesar Dressing  
-\$12-

Local Stone Crab Claws  
With S tone Ground Cajun Mustard Sauce  
-\$23-

Baby Arugula Salad  
With S livered Pears, Pine Nuts, Roquefort Blue Cheese and Balsamic Vinaigrette  
-\$14-

Beet Salad  
S low Roasted Beets S tuffed with Goat Cheese S erved over a Bed of Baby Greens  
-\$15-

## Hand Made Pizzas

Pizza Margherita  
With Oven Roasted T omatoes, Fresh Basil and Mozzarella  
-\$16-

Pesto Pizza  
Fresh Basil and Hazelnut Pesto, Grilled Vegetables, Goat Cheese and S haved Parmesan  
-\$14-

## Large Bites

Burger and Sandwich come with your choice of Regular or Sweet Potato Fries, Coleslaw, Side Salad or Terra Chips

### Classic Burger

Grilled 8oz Angus Beef Patty with Bacon, Grilled Onion and Cheddar Cheese

-\$18-

### Jerk Chicken Quesadilla

Crispy Flour Tortilla with Braised Jerk Chicken, Two Cheeses, Wood Roasted Piquillo Peppers, Shaved Romaine and Chipotle Crema

-\$17

### Spanish Wells Grouper Hoagie

With Baby Greens, Roma Tomato and Tartar Sauce

-\$20-

### Cuban Sandwich

Slow Roasted Pork Con Mojo, Smoked Ham, Spicy Mustard and Sweet Pickles Layered in Crispy Cuban Bread

-\$18-

### Grand Bahama Lobster Salad

On Crispy Herbed Focaccia with Sweet Peppers and Baby Greens

-\$25-

### Grilled Fish Tacos

With Spiced Mahi, Shredded Greens, Chipotle Crema and Guacamole

-\$22-

## Sides and Sweets

Grilled Chicken	-\$6-	Grilled Shrimp	-\$9-
Regular or Sweet Potato Fries	-\$6-	Side Salad	-\$7-
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Vanilla Ice Cream Sundae	-\$10-	Drunken Rum Raisin Cake	-\$10-

For your convenience a 15% service charge will be added to the bill.