



BLUE BAR

KITCHEN & LOUNGE

MENU

Breakfast

Granola Bowl 18

house granola, fresh berries, tropical fruit, toasted coconut & sliced almonds

Avocado Toast 20

wheatberry bread, radish, cucumber, tomato, local greens, lime

Fruit & Cheese Plate 23

daily selection of seasonal fruit & artisan cheese

Egg-White Cast Iron Skillet 23

mushroom, kale, feta, cherry tomato, avocado, arugula, pesto

French Omelet 22

goat cheese, fresh herbs, shaved red onion, local greens

Euro Ham & Manchego Omelet 25

slow roasted ham, sheep's milk cheese, avocado, cucumber, cherry tomato

Steel Cut Oatmeal 17

candied walnuts, raisins, apricots, brown sugar, cinnamon, honey

Pink Sands Breakfast 21

two eggs, bacon or sausage, breakfast potato hash, toast

Blueberry Buttermilk Pancakes 26

whipped cream, ginger blueberry, maple syrup, bacon or sausage

Smoked Salmon Bagel 24

cream cheese, capers, tomato, red onion, avocado

Blue Bar Breakfast Sandwich 20

bacon, pineapple pepper jelly, sunny side up egg, house focaccia toast, whipped farmer's cheese

Vegan Oatmeal Banana Pancakes 19

whipped cream, caramelized banana, maple syrup

SIDES 8

Smoked Bacon

Pork Sausage

Breakfast Potato Hash

Two Eggs Any Style

Choice of Toast, Butter and Jam

Fresh Fruit Plate

Bagel and Cream Cheese

DRINKS

Fresh Squeezed Orange Juice 9

V8, Grapefruit, Cranberry, 6

Pineapple Junkanoo Local Roast 6

Coffee Espresso Single Shot 6

Cappuccino, Latte, Macchiato 8

Hot Tea 6

Irish Coffee 12

Brut Mimosa 12

Pineapple Bellini 12

Bloody Mary 12

For your convenience, 20% service charge and 10% VAT is added to your check





BLUE BAR

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MENU

Lunch

APPETIZERS

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**add seared local catch or gulf shrimp 12

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Steak Sandwich 50

seared 8oz angus filet, gruyere, caramelized sweet onion, arugula, roasted garlic aioli, riche, hand cut truffle parmesan fries

Beyond Burger 29

plant based sliders, vegan mozzarella, red onion, romaine, tomato, gluten free bun, hand cut fries

DESSERT

House Made Ice Cream & Sorbet 12

daily selection

For your convenience, 20% service charge and 10% VAT is added to your check





Malcolm 51

LEGENDARY DINING

MENU

Dinner

APPETIZERS

Native Pumpkin & Leek Soup 18

crispy prosciutto, espresso whipped cream, fried sage

Stone Crab Salad 30

roasted beets, citrus, arugula, avocado, olive oil breadcrumbs, green goddess dressing

Watermelon, Tomato & Feta Salad 23

black olive, walnuts, cucumber, red onion, oregano honey vinaigrette

Island Arugula Salad 25

winter citrus, marcona almonds, shaved fennel, pomegranate, goat cheese crema

Grilled Octopus 29

mirliton, pickled carrot, mint, bird's eye chili, tamarind bbq, lime aioli, olive oil breadcrumbs

Spiny Lobster 32

mushroom agnolotti, grilled kale, parmesan snow, truffle cauliflower puree

Crispy Pork Belly 23

charred pineapple, scallion, shaved green cabbage, pepper jelly glaze

Conch Crudo 24

passionfruit, cilantro, crispy cassava, goat pepper-lime vinaigrette

ENTRÉES

Native Grouper 53

tian of andouille, mushroom, zucchini, tomato, sweet onion, eleuthera dill broth

Bahamian Bouillabaise 54

spiny lobster, conch, local catch, pumpkin, cassava, lemongrass-bird's eye pepper

Atlantic Shrimp 48

blistered sweet pepper, roasted onion, cherry tomato, soybeans, goat cheese-thyme stone ground grits, new orleans bbq reduction

Roast Farmhouse Chicken Breast 45

warm brussel sprout, mushroom, confit of leg & kale salad, mustard jus

Chargrilled 8oz Angus Filet 62

creamy cassava, island arugula, cilantro, roasted garlic, red pepper chimichurri

14oz Veal Porterhouse 65

sweet & sour fingerling potatoes, red wine cabbage, allspice veal jus