



# Malcolm 51

LEGENDARY DINING

DINNER

## Appetizers

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### **Lobster & Snapper Mille-Feuille (g)** 36

Lobster And Blue Crab Salad, Layered Snapper Fillets In A Luscious, Creamy Tomato Base, Crispy Tuille

### **Dynamite Rock Shrimp** 34

Battered Shrimp Coated With Spicy Kimchi Mayo, Crispy Seaweed Avocado And Mango Salsa

### **Local Stone Crab Beignets** 39

Apple Fennel Slaw, Horseradish Aioli

### **Hamachi Citrus Crudo (g)** 28

Sliced Japanese Hamachi, Jalapeno Crispy Ponzu, Lime Truffle Dressing

### **Grilled Octopus (g)** 31

Parsley, Gremolata And Squid Ink Mayo, Garden Salad

## Salads

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### **Char Grilled Romaine Caesar** 25

Grilled Romaine, Cured Egg Yolk, Crispy Bacon, Pickled Shallots, Blue Cheese, Freshly Made Caesar Dressing

### **Italian Burrata (g,v)** 26

Romesco, Fennel, Concasse Tomatoes, Sherry Vinaigrette

### **Citrus & Fennel Salad (g,v)** 24

Baby Beets, Oranges, Blood Oranges, Grapefruit, Pine Nuts, Scallions, Fennel Goat Cheese, Citrus Vinaigrette

**g** - gluten free

**v** - vegetarian

We source our ingredients locally, seasonally and sustainably. Due to the exclusivity of Harbour Island, please excuse any menu items that may not be offered at this time. Please communicate with your server with any dietary restrictions based on allergies and preferences.



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## Entrees

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### **Grass Fed 8oz Filet Mignon (g) 70**

Sous Vide Beef Tenderloin, Braised Beef Cheeks, Celeriac And Black Truffle Puree, Baby Carrots, Saffron Potatoes, Red Wine Jus

### **Organic Chicken Breast (g) 48**

Sous Vide Chicken Breast, Winter Vegetables, Jerk Infused Jus

### **Confit Peking Duck Leg (g) 52**

Maple Glazed Duck Leg, Pomme Puree, Grilled Green Beans, Plums, Hoisin Sauce

### **Char Grilled Lamb Chops (g) 65**

Pomme Puree, Braised Carrots, Artichokes, Confit Tomato, Roasted Garlic, Lamb Jus

### **Nassau Pan Seared Grouper (g) 58**

Avocado Lime Crema, Toasted Coconut, Lemon Butter Sauce

### **Lobster Pappardelle 65**

Local Lobster, Pickled Jalapenos, Roasted Plum Tomatoes, Creamy Seafood Sauce, Shaved Parmigiano Reggiano

### **Roasted Sea Scallops (g) 70**

Carrot Shallot Vinaigrette, Celeriac Puree, Fennel Salad

### **Ravioli And Oyster Sautéed Mushrooms (v) 41**

Exotic Mushroom Ravioli, Fermented Garlic, Scallions, Vegetable Nage, Brioche, Poached Organic Egg, Parmigiano Reggiano

## Sides

### **Vegan Tofu Thai Green Curry (g,v) 38**

Crispy Tofu, Broccoli, Basil, Coconut Jasmine Rice, Green Papaya Salad

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### **Crispy Cauliflower 15**

Worcestershire Gastrique, Lemon Zest

### **Truffle Fries (g) 15**

Fines Herbs, Grana Padano, Truffle Aioli

### **Sautéed Local Organic Kale (g) 15**

Garlic, Sambuca, Goat Cheese

### **Truffle Pomme Puree (g) 15**

Pancetta, White Cheddar, Scallions

### **Charred Grilled Broccoli (g) 15**

Tomato, Garlic Chutney

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