



PINK SANDS

HARBOUR ISLAND

BEACH MENU

BLUE BAR PLATTER serves 2-4	\$50
fresh selected sliced fruit, prosciutto, assorted cheese, house-made hummus, chips, grilled flatbread, conch salad	
PINK SANDS YACHTSMAN PLATTER serves 4-6	\$120
fresh selected sliced fruit, prosciutto, assorted cheese, house-made hummus, chips, grilled flatbread, conch salad, pink shrimp coconut ceviche, lobster salad bruschetta, vegan caper tomato salad	
STONE CRAB PLATTER serves 2-4	\$95
two pounds of chilled local stone crabs, crackers, cocktail sauce, horseradish cream, honey mustard aioli, charred lemon	

Á LA CARTE

LOCAL GARDEN SALAD local tomatoes, beets, radish, cucumber, tarragon vinaigrette	\$15
BAHAMIAN CONCH FRITTERS goat pepper aioli	\$16
CRISPY CORN TORTILLA CHIPS spicy tomatillo jalapeño salsa, mild red tomato salsa	\$15
LOCAL SNAPPER COCONUT CEVICHE ginger, cilantro, sweet peppers, crisps	\$18
GREEK SALAD feta, walnuts, olives, chickpeas, oregano vinaigrette, sumac yogurt	\$16
CONCH SALAD tomatoes, local peppers, sweet onions, lime juice, sour orange	\$16
LOBSTER SALAD cucumber radish salad, crispy french bread boat	\$32
GRILLED CHEESEBURGER aged cheddar, lettuce, tomato, onion, special sauce, russet potato fries	\$20
ICE CREAM SANDWICHES	\$8 ea.
HOUSE MADE POPISCLE without alcohol	\$8 ea.
HOUSE MADE POPISCLE with alcohol	\$12 ea.