



PINK SANDS

HARBOUR ISLAND

LUNCH

APPETIZERS

LOCAL GARDEN SALAD local tomatoes, beets, radish, cucumber, tarragon vinaigrette	\$15
NATIVE RED CONCH CHOWDER house spiced oyster cracker	\$18
BAHAMIAN CONCH FRITTERS goat pepper aioli	\$16
CRISPY CORN TORTILLA CHIPS spicy tomatillo jalapeño salsa, mild red tomato salsa	\$15
GREEK SALAD feta, walnuts, olives, chickpeas, oregano vinaigrette, sumac yogurt	\$16
LOCAL SNAPPER COCONUT CEVICHE ginger, cilantro, sweet peppers, crisps	\$18
CONCH SALAD tomatoes, local peppers, sweet onions, lime juice, sour orange	\$16
COCONUT SHRIMP jumbo prawns, shaved coconut, ginger goat pepper dipping sauce	\$20

ENTRÉES

CRISPY LOCAL FISH SANDWICH buttermilk, fennel cabbage salad, pickled jalapeno aioli	\$30
OPEN FACED LAMB BURGER grilled pita, cucumber yogurt salad, chickpea purée, tomato chutney	\$28
LOBSTER SALAD cucumber radish salad, crispy french bread boat	\$32
CRISPY FISH TACOS cabbage salad, cumin aioli, black beans, salsa verde	\$28
PINK SHRIMP LINGUINI cherry tomato fresca, basil, garlic, chili flakes	\$28
HOT HAM AND CHEESE prosciutto, fontina, pickles, wheat bread, tomato salad	\$28
JERKED CHICKEN SANDWICH romaine, pickled vegetables, allspice aioli, russet potato fries	\$26
GRILLED CHEESEBURGER aged cheddar, lettuce, tomato, onion, special sauce, russet potato fries	\$20