

PINK SANDS

HARBOUR ISLAND

BRUNCH

APPETIZERS

NATIVE RED CONCH CHOWDER house spiced oyster crackers			\$18
LOCAL GARDEN SALAD local tomatoes, beets, radish, cucumber, tarragon vinaigrette			\$15
GREEK SALAD feta, walnuts, olives, chickpeas, oregano vinaigrette, sumac yogurt			\$16
CONCH SALAD tomatoes, local peppers, sweet onions, lime juice, sour orange			\$16
BAHAMIAN CONCH FRITTERS goat pepper aioli			\$16
	ENTI	RÉES	
WAGYU SKIRT STEAK AND EGGS breakfast potato hash, toast			\$30
FISHERMAN'S BREAKFAST lobster, shrimp, fresh eggs, bacon or sausage, breakfast potato hash, toast			\$24
PINK SHRIMP AND GRITS roasted tomato sofrito, local greens			\$24
EGGS SHAKSHUKA spicy tomato sauce, jalapeno, toast			\$20
HUEVOS RANCHEROS salsa fresca, salsa verde, crema, chorizo, tortillas, hash			\$22
SMOKED SALMON TOAST roasted whole wheat, goat cheese, tomato caper salad			\$19
BREAKFAST CHEESEBURGER fried egg, aged cheddar, lettuce, tomato, onion, russet potato fries			\$21
CRISPY LOCAL FISH SANDWICH buttermilk, fennel cabbage salad, pickled jalapeno aioli			\$30
LOBSTER SALAD cucumber radish salad, crispy french bread boat			\$32
CRISPY FISH TACOS cabbage salad, cumin aioli, black beans, salsa verde			\$28
	CHILDRE	N'S MENU	
EGGS & TOAST	\$8	GRILLED CHEESE SANDWICH	\$12
EGGS, BACON OR SAUSAGE, TOAST	\$10	LOCAL FISH FINGERS	\$12
PANCAKES, BACON OR SAUSAGE	\$10	COCONUT SHRIMP	\$12
OATMEAL	\$8	CHICKEN TENDERS	\$12