



PINK SANDS

HARBOUR ISLAND

BLUE BAR DINNER

APPETIZERS

SWEET CORN SOUP warm potatoes, smoked salmon salad, scallions	\$16
NATIVE ARUGULA SALAD toasted pine nuts, shaved pecorino, aged balsamic	\$16
BURATTA & GRILLED SUMMER VEGETABLES sunflower seeds, white balsamic	\$18
GRILLED LOCAL CONCH lentil hummus, fennel parsley salad, black olive aioli	\$16
MUSHROOM & RICOTTA TORTELLINI local lobster, native greens, lemon herb butter	\$22
ROASTED BEET SALAD crispy goat cheese, red onions, Nassau greens, walnut oil	\$18
BRAISED ESCARGOT burgundy snails, parsley butter, garlic panko	\$18

ENTRÉES

LOCAL GROUPER tamarind glaze, charred Bok choy, miso cauliflower	\$46
NATIVE LOBSTER LINGUINI greens, leeks, zucchini, parmesan lemon cream	\$46
BRILAND BOUILLABAISSÉ conch, prawns, fish, peppers, fennel, tomato broth	\$46
ROASTED MARSH HARBOUR CHICKEN Napa cabbage, fingerlings, sherry, piquillo aioli	\$38
PAN SEARED SHRIMP RAVIOLO ricotta, pecorino, eggplant, peppers, tomato cream	\$44
16oz COWBOY RIBEYE STEAK thyme potato gratin, grilled broccolini, black garlic butter	\$49
EGGPLANT CONFIT FETTUCINI zucchini, greens, walnuts, parmesan red pepper sauce	\$35
BRAISED LAMB SHANK market vegetables, garlic potato purée, bordelaise sauce	\$36

————— 18% gratuity is added to your bill plus a 12% VAT for your convenience —————