



PINK SANDS  
HARBOUR ISLAND

## MALCOLM 51

### DINNER

#### PRIX FIXE OFFERING

**FOUR COURSES** | pick and choose any soup, appetizer, entrée, and dessert 85

#### APPETIZERS

**LOBSTER & COCONUT BISQUE** | ginger, lime, lemongrass, shiitake mushrooms, lobster toast 20

**MIXED CITRUS SALAD & LOCAL ARUGULA** | ricotta salata, marcona almonds, pomegranate 19

**LOCAL ARUGULA SALAD** | pecorino romano, marinated pine nuts, red onion, balsamic 18

**MARINATED OCTOPUS** | spiced peanuts, fingerlings, red onions, niçoise olives, ají amarillo aioli 22

**LOCAL EGGPLANT TORTELLINI** | local lobster, peppers, broccolini, pine nuts, parmesan brodo broth 23

**SOFT SHELL CRAB FRITO MISTO** | sweet pepper, yam, zucchini, eggplant, dijon aioli 23

#### ENTRÉES

**ROASTED MAHI MAHI** | en papillote, capers, olives, tomatoes, zucchini, eggplant caponata 45

**GRILLED BEEF TENDERLOIN** | native lobster, mixed mushrooms, crème fraîche, baked macaroni, greens 52

**CURRIED FISH STEW** | lobster, clams, mussels, mahi, scallions, peppers, celery, seafood broth, turmeric cous cous 46

**NATIVE LOBSTER & SHRIMP LINGUINI** | kale, leeks, zucchini, broccoli, parmesan lemon cream 47

**ROASTED HALF CHICKEN** | marinated grilled local greens, garlic potato purée, wild mushroom velouté 38

**HOUSE PANCETTA BUCATINI** | broccolini, pickled eggplant, pine nuts, peppers, kale, lemon, garlic 39

For your convenience, 20% service charge and 12% VAT is added to your check