



PINK SANDS®

HARBOUR ISLAND

MALCOLM 51

DINNER

APPETIZERS

CREAMY CARMALIZED ONION SOUP spicy shrimp, sweet peppers, garlic chives	16
ROASTED BEET AND LOCAL ARUGULA SALAD crispy brie, pear, almonds, tomatoes, apple cider vinaigrette	18
BLACKFIN TUNA TARTARE capers, cornichon, lemon, horseradish, shallot, green goddess aioli, grilled baguette	24
RICOTTA TORTELLO WITH FARM EGG parmesan, local pumpkin, spiced pepitas, sage brown butter	24
GRILLED ATLANTIC OCTOPUS celery root salad, pomegranate, pine nuts, kalamata aioli, fava bean puree	24
PINK SHRIMP MEZZELUNA RAVIOLI grilled scallion tapenade, zima tomatoes, zucchini, lemon, parmesan	24

ENTRÉES

16oz BONE-IN NY STRIP STEAK thyme potato gratin, pickled tomato herb salad, black garlic butter	48
ISLAND CURRIED FISH STEW lobster, shrimp, shellfish, pumpkin, leeks, peas, carrots, roti flat bread, raita yogurt	44
PASTIS-GLAZED NATIVE FISH local vegetable ratatouille, picholine olive puree, crispy fingerlings, garden pesto	46
SPINY LOBSTER & SHRIMP LINGUINI kale, leeks, zucchini, broccolini, parmesan lemon cream	47
ROASTED HALF CHICKEN mushrooms, yukon gold gnocchi, brussel sprouts, dijon butter emulsion	38
NATIVE LOBSTER TAILS local pumpkin puree, baby mustard greens, lemon rosemary butter	52