

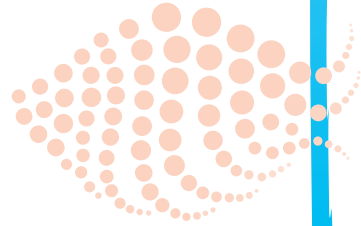
# BLUE

# BAR



P I N K S A N D S

H A R B O U R I S L A N D  
B A H A M A S



## SMALL BITES

### Fresh Briland Conch

Conch it up with your choice of Pink Sands Famous Cracked Conch, Conch Salad or Conch Fritters  
– \$15 –

### Local Stone Crab Claws

(seasonally available)

Served to Sweet perfection with Stone Ground Cajun Mustard  
– \$22 –

### Grande Insalata

Mixed petit Greens with Avocado, Charred Corn, Chihuahua Cheese, Bell Peppers, Shaved Cucumber and Lemon Vinaigrette  
– \$14 –

### Caesar Salad

Crisp Romaine hearts, Garlic Crustini, Apple Wood Smoked Bacon, Shaved Parmesan and Classic Dressing  
– \$12 –

### Coconut Crusted Shrimp

Blue Bar's Signature Coconut Crusted Tiger Shrimp served over a Minted Mango and Cucumber Salad  
– \$15 –

### Watermelon Salad

Fresh Eleuthra Watermelon with Sliced Buffalo Mozzarella and Local Basil  
finished with Spanish Olive Oil and Balsamic Drizzle  
– \$13 –

### Scallops Margherita

Seared Sea Scallops with Cilantro, Fresh Chili, Tomatoes, Tequila – Lime Butter and Petite Arugula  
– \$14 –

### Calamari

Sesame Crusted Tempura Calamari with Pickled Red Onions and Chili Aioli  
– \$15 –

### Briland Tostada

With Sour Cream, Diced Tomatoes, Black Beans, Shaved Lettuce and fresh Pico Degallo and  
your choice of Chicken or Ground Angus Beef. (Add Shrimp for \$6.00 extra)  
– \$13 –

## HOUSE MADE THIN CRUST PIZZA

### Pizza Bahamian

Curried Tomato Sauce, House made Chorizo, Sweet Peppers, Pineapple and Two Cheeses  
– \$15 –

### Pizza Americano

Fresh house made Tomato Sauce, Pepperoni, Sweet Onions and Fresh Mozzarella  
– \$13 –

# BLUE BAR

## LARGE BITES

(\*\*) Comes with choice of Sweet Potato Fries, Regular Fries or Garden Salad

### Grouper Hoagie\*\*

Blackened and Grilled Fish Sandwich with Lettuce, Roma Tomato, Avocado and Sweet Pickle Aioli served on Soft Ciabatta  
– \$20 –

### Kobe Beef Burger\*\*

Certified Kobe Beef Burger with Lettuce, Tomato, Onion and Swiss or Cheddar Cheese.  
(Additional Toppings add \$2.75 per item – Blue Cheese, Applewood Bacon, Sautéed Mushrooms,  
Crispy Onions, Pineapple, Fresh Avocado or Manchégo Cheese)  
– \$19 –

### Towering Lobster Club\*\*

Stacked high with Locally Caught Lobster Salad, Eleuthra Avocado, Smoked Bacon  
and Crisp Lettuce on a House Made Pyramid Sandwich Roll  
– \$25 –

### Fish Tacos\*\*

Blue Bars famous Fish Tacos with Grilled and Seasoned Mahi, Pickled Onion, Shaved Lettuce, Chipotle Crema and Fresh Fruit Salsa  
– \$22 –

### Ahi Tuna Salad

Sushi Grade Ahi Tuna Served Rare Over a Market Green Salad with Pickled Red Onions,  
Sweet Peppers and Cucumber finished with a Briland Citrus Vinaigrette  
– \$22 –

### Linguini

House made Spinach Tagliatelle Pasta in a Drunken White Wine Sauce with Shrimp  
and Fresh Tomato topped in Shaved Parmesan and Basil  
– \$19 –

### Burrito Grande\*\*

Spiced Ground Angus Beef or Grilled Chicken breast with Diced Eleuthra Tomatoes, Shaved Manchégo Cheese  
and Gallo Pinto (Black Beans and Rice)  
– \$19 –

### Queso con Fritas

House Made Nacho's with Diced Tomatoes, Sour Cream, Jalapeño's, Cilantro, Pico De Gallo and Spicy Queso Sauce  
with your Choice of Ground Angus Beef or Grilled Chicken. (Add Shrimp for \$6.00 extra)  
– \$15 –

### Cobb Salad Spinach Wrap\*\*

Grilled Chicken Breast with Blue Cheese, Avocado, Asparagus, Tomato and Market Greens Wrapped  
in a Warm Spinach Tortilla with Home-style Dressing  
– \$18 –

### Pineapple Chicken

Fresh Eleuthra Pineapple and Chili Glazed Organic Chicken Breast with Gallo Pinto (Black Beans and Rice) and Golden Sweet Plantains  
– \$17 –

## SIDES

Grilled Chicken	\$7	Sweet Potato Fries	\$6
Grilled Mahi Filet	\$8	Regular Fries	\$5
Grilled Shrimp	\$12	Organic Terra Chips	\$4.50

## DESSERTS

Warm Brownie Sundae	\$10
Drunken Rum Raisin Cake	\$9
Ice Cream Sundae	\$8