

# BLUE

# BAR

PINK SANDS

HARBOUR ISLAND  
BAHAMAS

## LUNCH

### SMALL BITES

#### Fresh Briland Seafood Duo

Catch of the day prepared as a Tar Tar or Ceveche, accompanied with House Made Wonton Chips

– \$15 –

#### Local Stone Crab Claws

(seasonally available)

Served to Sweet perfection with Stone Ground Cajun Mustard

– \$22 –

#### Classic Harbour Island Conch Chowder

– \$15 –

#### Market Salad

Mixed Petit Greens with Aged Chevre, Local Sweet Peppers, Cucumber and Tomato with Balsamic Vinaigrette

– \$14 –

#### Caesar Salad

Crisp Romaine hearts, Garlic Crustini, Apple Wood Smoked Bacon, Shaved Parmesan and Classic Dressing

– \$12 –

#### Yellowfin Tuna Salad

Seared Yellowfin Tuna served rare over a crisp Arugula and Wakami Salad with a Sweet Soy Vinaigrette

– \$19 –

#### Coconut Crusted Shrimp

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

– \$15 –

#### Soup Of the Day

Please ask your server for today's Selection

– \$15 –

#### Calamari

Crisp Calamari served with Spicy Aioli

– \$14 –

### HOUSE MADE THIN CRUST PIZZA

Hand Tossed 10" pizza with your choice of two toppings.

– \$18 –

Each Additional topping - \$2.25

(Choices)

Pepperoni  
Sausage  
Ham

Chorizo  
Basil  
Fresh Tomato

Pineapple  
Bacon  
Sweet Peppers

Olives  
Mushrooms  
Red Onion

# BLUE BAR

## LARGE BITES

(\*\*) Comes with choice of Coleslaw, Fries or Garden Salad

### Grouper Hoagie\*\*

Blackened Local Grouper with Crisp Romaine, Roma Tomato, Shaved Red onion and Sweet Pickle Aioli on Soft Ciabatta  
– \$20 –

### Angus Beef Burger\*\*

Certified Angus 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 Ciabatta Roll  
– \$24 –

### Fish Tacos\*\*

Blue Bar's Famous Fish Tacos with Seasoned Local Mahi, Cabbage Slaw, Red Onion, Fresh Guacamole and Pico De Gallo Salsa  
– \$22 –

### Cracked Lobster

Crispy Fried Harbour Island Lobster Tail over Baby Green Salad with Island Spiced Mayo  
– \$28 –

### Stir Fried Lo Mein

Flash Sauteed Lomein Noodles with Sweet Peppers, Garden Veggies and your choice of Chicken, Pork or Beef.  
Add Shrimp - \$4.75  
– \$19 –

### Picatta Corn Fried Chicken

Organic Chicken Breast Pan Fried in yellow Cornmeal with Pickled Guava Onion, Spiced Mayo and  
Baby Greens on a House Made Ciabatta Bun  
– \$19 –

### Briland Nacho's

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)  
– \$16 –

### 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  
– \$17 –

## SIDES

Grilled Chicken	\$7	Coleslaw	\$6
Grilled Mahi Filet	\$10	Regular Fries	\$5
Grilled Shrimp	\$12		

## DESSERTS

Chocolate Brownie	\$10
Drunken Rum Raisin Cake	\$9
Vanilla Bean Ice Cream	\$8
Carrot Cake	\$9

Blue Bar Polo Shirts are available for Purchase in our Boutique.

For your convenience, a 15% surcharge will be added to the bill.