

Blue Bar Dinner Menu

Starters

Grouper Ceviche

Cured in a Lime and Lemongrass Dressing with Segmented Orange, Fresh Coriander and Sweet peppers

\$16-

Soft Shell Crab

Tempura Fried Soft Shell Crab Over Sake Cured Cucumber and Mango Salad with Spicy Aioli

\$21

Market Salad

Crisp Organic Summer Greens and Herbed Goat Cheese Torta with Vine Ripened Tomatoes and
Roasted Shallot Vinaigrette

\$15-

Lobster Summer Roll

Herb Poached Local Lobster Tail with Citrus Gelee, Rice Vermicelli, Baby Carrots and Cucumber rolled
in Vietnamese Rice Paper

\$20-

For your convenience a 15% service charge will be added to the bill.

Executive Chef
James Van Dyke

Executive Sous Chef
Marcellis Higgins

Curried Chicken Samosas

Authentic Indian Spiced Crispy Dumplings with Organic Free Range Chicken, Summer Vegetables and Cilantro Yogurt Dip

\$16-

Baby Spinach

Organic Baby Spinach with Smokey Bacon Lardoons and Slivered Grapes in a warm Ice Wine Vinaigrette

\$15-

Crispy Squid Salad

Buttermilk Fried Calamari on a Bed of Marinated Papaya and Mango with Toasted Sesame Vinaigrette

\$17-

French Onion Soup

With Local Sweet Onions, Fresh Thyme, Crisp Brioche and Melted Parmesan

\$13-

Entrees

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Executive Chef
James Van Dyke

Executive Sous Chef
Marcellis Higgins

Black Sea Bass \$41-

Pistachio Crusted Sea Bass Filet with Curried Blue Crab, Sautéed Haricot Verts
And Crispy Potatoes in a Lemongrass Spiked Coconut Broth

Lamb Rack \$39-

Coriander Crusted New Zealand Lamb Rack with French Couscous Salad, Asian Pears,
Broiled Snap Peas and a Broken Cilantro Vinaigrette

Grouper \$36-

Seared local Grouper Filet with Steamed Coconut Sticky Rice wrapped in a Banana Leaf,
Sautéed Spinach and Sweet Pepper Confetti and A Mild Yellow Curry Sauce

Pepperpot \$38-

Fresh Local Harbor Island Seafood with House made Chorizo and Jasmine Rice in a Roasted
Tomato and Saffron Broth

Mahi Filet \$35-

Cedar Grilled Line Caught Mahi Filet Rubbed with Thai Chilies and Lime Served over
Wilted Bok Choy and Mojito Rubbed Fingerling Potatoes

Pasta Papparadelli \$37-

Authentic De Cecco Italian Pasta with Roasted Tomatoes, Brown Garlic and Butter Poached
Lobster in a Light Cream and Saffron Sauce with Fresh Shaved Parmigiano Reggiano and Basil

Rib Eye Steak \$45-

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Executive Chef
James Van Dyke

Executive Sous Chef
Marcellis Higgins

Grilled 20oz Bone-in Certified Angus Ribeye with Sweet Potato and Herb Gratin, Broiled

Asparagus, Roasted Pepper and Sundried Tomato Relish Relish

Veal Chop

\$41-

Blackened 14oz Veal Chop with Crispy Potato Brochette, Sweet Onion Compote and

Roasted Baby Carrots in a Shitake Butter Glaze

Organic Chicken Breast

\$36

Certified Free Range Airline Chicken Breast Simply Grilled and Set on a Bed

of Stir Fried Summer Vegetables and Soba Noodle Salad

Sides - \$7 each

Green Beans, Sautéed Spinach, Fingerling Potatoes, Wilted Bok Choy, Au Gratin Potatoes,
Asparagus, Baby Carrot, Cous Cous,

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