



BLUE BAR

KITCHEN & LOUNGE

MENU

Breakfast

Granola Bowl 18

house granola, fresh berries, tropical fruit, toasted coconut & sliced almonds

Avocado Toast 20

wheatberry bread, radish, cucumber, tomato, local greens, lime

Fruit & Cheese Plate 23

daily selection of seasonal fresh fruit & artisan cheese

Egg-White Cast Iron Skillet 23

mushroom, kale, feta, cherry tomatoes, avocado, arugula, pesto

French Omelet 22

goat cheese, fresh herbs, shaved red onion, local greens

Euro Ham & Manchego Omelet 25

slow roasted ham, sheep's milk cheese, avocado, cucumber, cherry tomatoes

Steel Cut Oatmeal 17

candied walnuts, raisins, apricots, brown sugar, cinnamon, honey

Pink Sands Breakfast 21

two eggs, bacon or sausage, breakfast potato hash, toast

Blueberry Buttermilk Pancakes 26

whipped cream, ginger blueberry, maple syrup, bacon or sausage

Smoked Salmon Bagel 24

cream cheese, capers, tomatoes, red onion, avocado

Blue Bar Breakfast Sandwich 20

bacon, pineapple pepper jelly, sunny side up egg, house focaccia toast, whipped farmer's cheese

Vegan Oatmeal Banana Pancakes 19

whipped cream, caramelized banana, maple syrup

SIDES 8

Smoked Bacon

Pork Sausage

Breakfast Potato Hash

Two Eggs Any Style

Choice of Toast, Butter and Jam

Fresh Fruit Plate

Bagel and Cream Cheese

DRINKS

Fresh Squeezed Orange Juice 8

V8, Grapefruit, Cranberry, Pineapple 6

Junkanoo Local Roast Coffee 6

Espresso 6

Single Shot Cappuccino, Latte, Macchiato 8

Hot Tea 6

Irish Coffee 12

Brut Mimosa 12

Pineapple Bellini 12

Bloody Mary 12

For your convenience, 20% service charge and 10% VAT is added to your check





BLUE BAR

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MENU

Lunch

APPETIZERS

Blue Bar Conch Salad 25

sweet & hot peppers, shaved onion, passion fruit, lemon, lime, crispy cassava

House Smoked Mahi Dip 21

lemon aioli, fresh herbs, house pickles, old bay roasted saltine crackers

Bahamian Conch Fritters 19

calypso sauce

Shrimp Toast A La Placha 24

pickled mirilton, radish, grilled house focaccia, miso-coconut

Spicy Conch Chowder 18

coconut, tomatoes, goat pepper, crispy cassava

Mojo Criollo Pulled Pork Nachos 19

black beans, red onions, pickled jalapeno, salsa fresca, avocado crema

ENTRÉES

Island Greens Salad 22

cucumber, cherry tomato, crispy bacon, hardboiled egg, farmer's greens, goat cheese & greek yogurt dressing**

Chilled Spiny Lobster Salad 39

cantaloupe, avocado, mint, radish, arugula, passionfruit vinaigrette, red pepper chimichurri

Sesame Crusted Local Catch Lettuce Wraps 35

carrot, cucumber, scallion, mint, pickled ginger, peanut sauce, tamarind chili sauce

Ahi Tuna Poke Bowl 34

cucumber, avocado, seaweed salad, house kimchee, edamame, pickled ginger, tumeric-lime aioli

**add seared local catch or gulf shrimp 12

Crispy Local Catch Tacos 29

roasted sweet peppers, onions, black beans, queso fresco, salsa verde, chipotle crema

Crispy Chicken Sandwich 27

melted onion, romaine, pickles, hot sauce, lemon-miso aioli

Blue Bar Burger 32

cheddar, pickled red onions, romaine, tomatoes, bacon jam, pimento aioli, brioche, hand cut fries

Steak Sandwich 50

seared 8oz angus filet, gruyere, caramelized sweet onions, arugula, roasted garlic aioli, riche, hand cut truffle parmesan fries

Beyond Burger 29

plant based sliders, vegan mozzarella, red onions, romaine, tomatoes, gluten free bun, hand cut fries

DESSERT

House Made Ice Cream & Sorbet 12

daily selection

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Weekends Only

Brunch

BREAKFAST

Yogurt Bowl 18

house granola, greek yogurt, seasonal fresh fruit, toasted coconut

Bacon & Broccoli Omelette 20

home fries, seasonal fresh fruit

Tuscan in Paradise Bun 18

2 egg omelet, pesto brie, parmigiano, caramelized onions

Blue Bar Breakfast 21

two eggs, bacon or sausage, potato hash, baked beans, grilled tomato, toast

SMALL PLATES

Caesar Salad** 19

romain, parmigiano, anchovies, croutons

Crispy Cauliflower 18

sweet and tangy sauce

Chapel Street Salad 18

local greens, quinoa, cucumbers, tomatoes, carrots, cabbage, onions, peppers, house vinaigrette

**add seared local catch or gulf shrimp 12

Conch Salad 25

tomatoes, peppers, onions, lime, sour orange

Bahamian Conch Fritters 19

minced vegetables, herbs, goat pepper, calypso sauce

Burattina 26

arugula, pesto, cherry tomatoes, prosciutto, balsamic reduction

BRUNCH

Egg Shakshuka 24

spicy tomato sauce, feta cheese, toast

"Greek In Paradise" Chicken Pillard 26

greek salad, feta, pita, lemon oregano vinaigrette

Breakfast Cheeseburger 32

fried egg, bacon, aged cheddar, avocado crema, home fries

Blue Bar Buffalo Wings 18

house buffalo sauce, avocado ranch dressing

Pink Shrimp & Eleutherin Grits 28

roasted tomato sofrito, prosciutto, scallions, peppers, onions, cheddar

Steak & Eggs 50

grilled steak, 2 eggs, home fries, pepper thyme jam, pesto arugula

Mahi Bun 28

jerk seasoned mahi, arugula, pineapple relish, brioche

Avocado Toast 20

tomatoes, bacon, red onions, arugula, egg sunny side up, multi grain toast

DESSERT

Wild Berry French Toast 19

berry compote, cinnamon

Pancakes 26

whipped cream, wild berry compote, maple syrup, bacon or sausage

****All You Can Drink Mimosas & Bloody Marys 40****

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DRINK MENU

Soft Drinks 6

fruit punch
homemade lemonade
iced tea
juice (orange, pineapple, cranberry, apple) soda (coke, diet coke, sprite, ginger ale)

Beers 9

kalik
kalik light
sands
sands light
bud light
corona
heineken

Cigars

cohiba siglo 80
cohiba robustos 65
romeo y julieta church hill 55
bolivar 50
partagas 2 45
partagas 4 35

Harbour Island Goombay Smash 16

coconut rum, spice rum, bacardi superior, pineapple juice, orange juice

Pink Sands Painkiller 15

bacardi gold, pineapple juice, orange juice, cream of coconut, nutmeg

The Famous Pinky 15

bacardi superior, triple sec, lime juice, lemon juice, pineapple juice, cranberry juice

Spicy Margarita 15

patron silver, mango, triple sec, lime juice, homemade hot sauce, cajun rim

Blue Bar Cooler 15

hendrick's fresh mint, cucumber, lime juice, blue curacao

Bahama Mama 15

bacardi gold, coconut rum, kahlua, pineapple juice, orange juice, grenadine

Tropical Sangria 14

sauvignon blanc, native passion fruit, guava juice

WINE BY THE GLASS

Champagne, Moet & Chandon, France 45
Prosecco, Il Faggeto, Italy 15/60
Pinot Grigio, Stemmari, Italy 15/60
Sauvignon Blanc, Oyster Bay, NZ 17/70
Merlot, Josh, Napa Valley, CA 17/70
Cabernet Sauvignon, Freakshow, CA 20/85
Pinot Noir, Josh, Central Coast, CA 18/80
Rose, Minuty "M" Provence, France 20/90

CHAMPAGNE

AIX, Provence, France 80
Billecart Salmon Brut Reserve, France 190
Billecart Salmon Rose, France 280
Billecart Special Cuvee, France 210
Veuve Clicquot, NV Yellow Label, France 210

