



Malcolm 51

LEGENDARY DINING

Drinks

ISLAND SPECIALTY DRINKS

PINK SANDS GOOMBAY SMASH 15

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

HARBOUR ISLAND RUM PUNCH 15

myer's dark rum, orange juice, pineapple juice, lime juice, grenadine, bitters

PAINKILLER 15

barcardi gold, pineapple juice, orange juice, cream of coconut, freshly grated nutmeg

ISLAND SUNSET 15

absolut, coconut rum, sour orange

TROPICAL SPECIALTY DRINKS

PINK SANDS PINKY 15

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

NATIVE PASSIONFRUIT CAIPIRINHA 15

hibiscus infused cachaca, lime juice, orange syrup, fresh mint

GINGER MOJITO 15

bacardi superior, captain morgan, pineapple ginger reduction, fresh mint, lime, caramelized pineapple

TROPICAL SANGRIA 15

sauvignon blanc, native passionfruit, guava juice

WINE BY THE GLASS

Champagne, Moët & Chandon, France	45
Prosecco, Il Faggeto, Italy	15/60
Vin de France Blanc, La Vielle Ferme, Rhone	15/60
Pinot Grigio, Stemmari, Italy	15/60
Chardonnay, Joel Gott, Napa Valley, CA	17/70
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
Rosé, Chateau Minuty "M", Provence, France	20/90

SCOTCH & BOURBON

Crown Royal	15
Jameson Irish	15
Chivas Regal 12yr	17
Johnnie Walker Gold	25
Johnnie Walker Black Label	18
Johnnie Walker Red Label	15
Buchanans Deluxe 12yr	16
Michter's Single Rye	18
Michter's Bourbon	18
Maker's Mark Whiskey	17
Basil Hayden Bourbon	18
Bulleit Bourbon	20
Knob Creek Bourbon	18
Woodford Reserve	25
Jack Daniels	15
Jim Beam	15

CHAMPAGNE

Billecart Salmon Brut Réserve, France	190
Billecart Salmon Rosé, France	280
Bollinger Special Cuvée, France	210
Veuve Clicquot NV Yellow Label, France	210

SINGLE MALT

Aberfelby 12yr Highland	21
Glenmorangie Highland	22
Glenfiddich 12yr	20

BEER 9

Kalik	Bud Light
Kalik Light	Corona
Sands	Heineken
Sands Light	

House Made Pepper Sauce 15

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



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RUM

Ron Zacapa Sistema 23yr	18
John Watling's Pale	17
John Watling's Buena Vista	18
Appleton Estate 21yr	26
One Drop Harbor Island	18
J.A.B Sugar Cane	20

TEQUILA

Don Julio 1942	40
Codigo 1530 Rosa	25
Patron Añejo	20
Patron Reposado	18
Patron Silver	15

CIGARS

Cohiba Siglo	80
Cohiba Robustos	65
Romeo Y Julieta Church Hill	55
Bolivar	50
Partagas 2	45
Partagas 4	35

PORT

W. & J. Graham's 20 Tawny Porto	24
W. & J. Graham's LBV Porto	18

COGNAC

Courvoisier V.S.	15
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GRAPPA

Antinori Tignanello	20
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MENU

Wine

WHITE

LIGHT & SWEET

Gewürztraminer, Leon Beyer, Alsace, France	125
Riesling, Chateau Ste. Michelle, WA	60

LIGHT & ZESTY

Albariño, Deusa Nai, Rias Baixas, Spain	75
Chablis, William Fevre, France	110
Pinot Grigio, Barone Fini, Italy	70
Pinot Grigio, Livio Felluga, Italy	95

HERBACEOUS

Sauvignon Blanc, Joel Gott, Saint Helena, CA	70
Sauvignon Blanc, The Crossings, Marlborough, NZ	80
Fume Blanc, Ferrari Carano, Sonoma, CA	85
Sauvignon Blanc, Livio Felluga, Italy	95
Sancerre, Comte Lafond, Loire, France	115

BOLD & DRY

Viognier, The Hermit Crab, Mc Laren Vale, Australia	80
Chardonnay, Bramito Della Sala, Umbria, Italy	70
Chardonnay, Bouchard Père & Fils, Burgundy, France	80
Chardonnay, Domaine Jacqueson, Burgundy, France	120
Chardonnay, Sterling Vineyards, Napa Valley, CA	100
Chardonnay, Rombauer, Carneros, CA	150
Meursault, Bouchard Père et Fils, Burgundy, France	160

RED

LIGHT BODIED

Gamay, Beaujolais Villages, Louis Latour, France	70
Pinot Noir, Bouchard Père & Fils, Burgundy, France	85
Pinot Noir, Willakenzie Estate, Willamette Valley, OR	130
Pinot Noir, Angela Estate, Yamhill-Carlton, OR	140
Pinot Noir, Sojourn, Sonoma Coast, CA	140
Pinot Noir, Penner-Ash, Willamette Valley, OR	145
Pinot Noir, Belle Glos, Las Alturas Vineyard, CA	180

MEDIUM BODIED

Nebbiolo, Gaja Sito Moresco, Italy	190
Valpolicella, Masi Costasera, Italy	210
Cabernet Sauvignon, Justin, Paso Robles, CA	115
Cabernet Sauvignon, Sanctuary, Napa Valley, CA	125
Cabernet Sauvignon, Beringer Private Reserve, Napa, CA	500
Red Blend, Marqués de Riscal, Reserve. Rioja, Spain	95
Red Blend, Pessimist, Daou, Napa Valley, CA	115

ROSÉ

AIX, Provence, France	80
Pinot Gris, J. Mellot "Les Milets", Loire Valle, France	95
Whispering Angel, Provence, France	95
Miraval, Provence, France	105

WINE BY THE GLASS

Champagne, Moët & Chandon, France	45
Prosecco, Il Faggeto, Italy	15/60
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Rosé, Chateau Minuty "M", Provence, France	20/90

CHAMPAGNE

AIX, Provence, France	80
Billecart Salmon Brut Réserve, France	190
Billecart Salmon Rosé, France Bollinger	280
Special Cuvée, France	210
Veuve Clicquot NV Yellow Label, France	210



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MENU

Dinner

APPETIZERS

Native Pumpkin & Leek Soup 18
creamy pumpkin, crispy prosciutto, spiced whipped cream

Stone Crab Salad 30
roasted beets, arugula, avocado, green goddess dressing

Watermelon, Tomato & Feta Salad 23
feta, black olive, walnuts, cucumber, red onion, oregano
honey vinaigrette

Island Arugula Salad 25
winter citrus, roasted almonds, shaved fennel, pomegranate,
goat cheese crema

Grilled Octopus 29
cucumber, pickled carrot, mint, bird's eye chili, tamarind
barbecue, lime aioli, olive oil breadcrumbs

Spiny Lobster 32
mushroom agnolotti, grilled kale, parmesan snow, truffle
cauliflower puree

Crispy Pork Belly 23
charred pineapple, plantain, scallion, shaved green cabbage,
pepper jelly glaze

Conch Crudo 24
passionfruit, cilantro, crispy cassava, goat pepper-lime vinaigrette

ENTRÉES

Native Grouper 53
tian of andouille, mushroom, zucchini, tomato, sweet onion,
eleuthera dill broth

Bahamian Bouillabaise 54
spiny lobster, conch, local catch, pumpkin, cassava, lemongrass-
bird's eye pepper broth

Atlantic Shrimp 48
blistered sweet pepper, roasted onion, cherry tomato, goat
cheese-thyme stone ground grits, new orleans barbecue
reduction

Roast Farmhouse Chicken Breast 45
roasted chicken, coconut lime sweet potato mash, green
beans, blistered tomato, arugula sofrito

Chargrilled 8oz Angus Filet 62
steak tenderloin, yuca fries, roasted red pepper thyme jam,
zesty arugula

Enchanting Lobster 62
grilled lobster tail, creamy rose pappardelle