



# Malcolm 51

LEGENDARY DINING

## Drinks

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### 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

bacardi 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

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### WINE BY THE GLASS

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

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### SPARKLING WINE & CHAMPAGNE

Prosecco, Il Faggeto, Italy	15 / 60
Champagne, Moët & Chandon, France	45
Billecart Salmon Brut Réserve, France	190
Billecart Salmon Rosé, France	280
Bollinger Special Cuvée, France	210
Veuve Clicquot NV Yellow Label, France	250

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### SINGLE MALT

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

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### 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

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### BEER

Kalik, Kalik Light	9
Sands, Sands Light	9
Bud Light	9
Corona	9
Heineken	9



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### RUM

Ron Zacapa Sistema 23yr	18
John Watling's Pale	17
John Watling's Buena Vista	18
Appleton Estate 21yr One	26
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

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### PORT

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

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### CIGARS

Cohiba Siglo	50
Monte Cristo Nr. 2	50
Romeo Y Julieta Church Hil	40
H.Upman Nr. 2	50

### COGNAC

Courvoisier V.S.	15
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### GRAPPA

Antinori Tignanello	20
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## Wine

White			Red		
<b>Light &amp; Sweet</b>			<b>Light Bodied</b>		
<b>Bin</b>			<b>Bin</b>		
201	Riesling, Chateau Ste. Michelle, WA	60	601	Beaujolais Villages, Louis Latour, France	70
202	Chardonnay, Concha Marques, Chile	90	602	Pinot Noir, Willakenzie Estate, Or	155
203	Gewuerztraminer, Leon Beyer, France	125	603	Pinot Noir, Angela Estate, CA	85
204	Moscato d'Asti, Italy	50	604	Pinot Noir, Penner-Ash, OR	145
			605	Pinot Noir, Sojourn, Sonoma Coast, CA	140
			606	Pinot Noir, Belle Glos, CA	180
<b>Light &amp; Zesty</b>			<b>Medium Bodied</b>		
<b>Bin</b>			<b>Bin</b>		
301	Albarino, Deusa Nai, Rias Baixas, Spain	75	701	Pinot Noir, Josh, Central Coast, CA	18 / 80
302	Pinot Grigio, Barone Fini, Italy	70	702	Chianti, Antinori Peppoli, Italy	75
303	Pinot Grigio, Livio Felluga, Italy	95	703	Marques de Riscal, Reserver Rioja, Spain	95
304	Sancerre, "La Chatellenie", France	115	704	Nebbiolo, Gaja Sito Moresco, Italy	110
305	Sauvignon Blanc, Oyster Bay, New Zealand	17 / 70	705	Malbec, Trivento Golden Reserve, Argentina	80
306	Sauvignon Blanc, Thre Crossings, New Zealand	80	706	Prunotto Barbaresco, Italy	155
307	Chablis, William Fevre, France	110	707	Petit Syrah, Stag's Leap, CA	195
308	Pinot Grigio, Stemmari, Italy	15 / 60			
309	Sauvignon Blanc, Joel Gott, Saint Helena, CA	70			
310	Fume Blanc, Ferrari Carano, Sonoma, CA	85			
311	Sauvignon Blanc, Livio Felluga, Italy	95			
<b>Bold &amp; Dry</b>			<b>Full Bodied</b>		
<b>Bin</b>			<b>Bin</b>		
401	Chardonnay, Joel Gott, Napa Valley, CA	17 / 70	801	Merlot, Josh, Napa Valley, CA	17 / 70
402	Chardonnay, Rombauer, Carneros, CA	150	802	Cabernet Sauvignon, Freakshow, CA	20 / 85
403	Viognier, The Hermit Crab, Australia	80	803	Cabernet Sauvignon, Pierofosco, IGT, Italy	95
404	Chardonnay, Sterling Vineyards, CA	75	804	Cabernet Sauvignon, Justin, Paso, CA	140
405	Vin de France Blanc, La Vielle Ferme, France	15 / 60	805	Cabernet Sauvignon, Sanctuary, CA	190
406	Chardonnay, Domaine Jacqueson, France	95	806	Cabernet Sauvignon, Duckhorn, CA	225
			807	Cabernet Sauvignon, Beringer Reserve, CA	500
			808	Chateau Valois, Bordeaux, France	190
			809	Chateau Latour Martillac, Bordeaux, France	225
			810	Cabernet Sauvignon, Caymus, CA	265
			811	Antinori Tignanello, Italy	295
<b>Sparkling Wine &amp; Champagne</b>			<b>Rose</b>		
<b>Bin</b>			<b>Bin</b>		
101	Il Faggeto, Italy	15 / 60	901	The Pale by Whispering Angel, France AIX,	75
102	Moet & Chandon Brut, France	45	902	Provence, France	80
103	Pierre Jouet Brut, France	190	903	Chateau Minuty, France	20 / 95
104	Billecart Salmon Brut Reserve, France	190	904	Pinot Gris, J. Mellot, "Les Milets", France	95
105	Billecart Salmon Rose, France	280	905	Miraval, Provence, France	105
106	Bollinger, Special Cuvee, France	210			
107	Veuve Cliquot NV, Yellow Label, France	250			



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## Appetizers

### Coconut Conch Soup 18

shaved conch, grilled green onion, cilantro

### Beef Tenderloin Carpaccio 28

pickled grapes, arugula capers, pine nuts, aged pecorino

### Mushroom & Goat Cheese Ravioli 30

roasted zucchini, garlic shrimp, dill lemon butter

### Tempura Spiny Lobster Salad 32

mixed greens, grapefruit segments, pickled fennel, sea salt, almonds, citrus vinaigrette

### Classic Chopped Caesar 22

hearts of romaine, garlic focaccia croutons, parmesan snow

### Eleuthera Arugula & Burrata Salad 25

beets, cucumber, radish, watermelon, basil oil

### Conch Passionfruit Crudo 24

shaved raw conch, cilantro, green onion, peppers, crispy cassava, passion fruit sauce

### Grilled Smoked Paprika Octopus 29

garlic celery root puree, mushrooms, onions, parsley, black olive and feta

### Local Catch Coconut Ceviche 29

spicy peppers, coconut leche de tigre, red onions, cilantro

### Stone Crab Salad 38

roasted beets, arugula, avocado green goddess dressing

## Entrees

### Roasted Vegetable Cavatelli 38

local pumpkin, crispy pancetta, brussels sprouts, pumpkin seeds, mustard parmesan cream

### Quinoa Cauliflower Steak 37

warm quinoa salad of cabbage, tomato, pumpkin, tofu

### Bucatini Wagyu Bolognese 40

wagyu cooked with garlic, san marzano tomatoes, herbed lemon ricotta, charred broccolini

### Farm House Chicken Schnitzel 45

warm brussels sprouts salad, smoked bacon, apples, pickled onions, egg, cider vinaigrette, salsa verde

### Veal Porterhouse 58

rosemary maple sweet potatoes, farro, roasted cauliflower

### Chargrilled 8oz Angus Filet Mignon 62

red wine cabbage, goat cheese crema, yuca fries, black garlic butter

### Native Grouper Barigoule 53

artichokes, celery root, carrot, fennel, onions, anchovy parsley butter

### Enchanting Local Lobster 62

grilled lobster tail, tomatoes, calabrian chili, rose pappardelle, basil, bread crumbs