

STARTERS	EC\$
<i>Soup of the day</i>	18.79
<i>Bay House pumpkin soup</i> with a hint of cream and parsley	19.89
<i>Tomato and mozzarella Napoleon</i> with basil and red onion dressing	28.73
<i>Pan seared scallops on crispy wonton</i> with a warm bacon vinaigrette	33.15
<i>Lobster salad</i> served in a tortilla shell with a herb and citrus dressing	39.78
<i>Risotto croquettes'</i> in a marinara sauce	24.31
<i>Confit chicken</i> with salad leaves and caramelized walnuts	28.73
<i>Stuffed mushrooms</i> stuffed and seasoned with bell peppers, spinach, garlic white wine and herbed butter	27.62
<i>Lemon and lime garlic shrimp</i> with a hint of spice and herb toast	38.67
<i>Chilli con carne salad</i> in a romaine cup with roasted red pepper reduction	26.52
<i>Seafood cake</i> with homemade pineapple chutney aromatic herb and lemon sour cream	28.73
<i>Sweet and spicy mixed salad</i>	22.10

Should you have any allergies or dietetic requirements, please do not hesitate to inform us and we will do our utmost to accommodate you. Bon appetit!

Prices are indicated in Eastern Caribbean Dollars,  
Inclusive of 10.5% ABST and exclusive of 10% service charge.

## MAIN COURSES

EOS

<i>Mahi Mahi poached in shellfish broth</i> with crab sauce and parsley potatoes	79.53
<i>Barbudan rock lobster just the way you like it</i> choose from Newberg, themidor, garlic cream or grilled with lime butter served with rice and vegetables.	108.29
<i>Whole red snapper done to your likeness</i> be it steamed, pan-fried or baked with herbs, served with yam mash or rice, garlic butter or Creole sauce	75.14
<i>Mussels Vera-Cruz with linguine</i> New Zealand green shell mussels steamed in white wine, butter, onion, tomatoes and cayenne, served over linguine pasta	72.93
<i>Hoisin duck breast</i> with warm grilled vegetable salad and bock choy	85.08
<i>Mixed seafood grilled</i> lobster, shrimp and fish grilled to perfection, served with spring onion creamed potatoes, finished with remoulade and gremolata	88.40
<i>Pan roasted supreme of chicken</i> with sweet corn orzo, asparagus and a fine port jus	77.35
<i>Grilled sirloin steak</i> with gratinata truffle Mac and cheese with onion and thyme gravy	83.98
<i>Dry rub rib eye steak</i> with potato wedges and blue cheese butter	86.19
<i>Italian stuffed pork tenderloin</i> marinated and stuffed with pesto, sundried tomatoes and havarti cheese, wrapped in bacon, presented with a toasted pine nut bordelaise sauce, served with sweet potato mash, glazed carrots and dasheen chips	83.98
<i>Gazpacho pasta</i> penne pasta tossed with tomatoes, cucumber, celery, red onion, belle pepper garlic, basil and olive oil	44.20
<i>Gnocchi</i> roasted butternut squash, toasted pine nuts in garlic creamy and fresh herbs	44.20