

# nonsuch bay

ANTIGUA

## LUNCH MENU

### Appetizers

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**Soup of the day** 27 / 10  
Chef choice

**The Bay's "Steamed Mussels"** 35 / 13  
Cooked in a light red curry sauce with a splash of Ginger Wine and Garlic Baguette

**Crispy Vegetable Samosas / Spring Rolls** 30 / 11  
With petite Leaf salad, curry mayonnaise and Chili Plum dressing

**"Crab Cakes"** 32 / 12  
Nested on wok fried vegetables and Arugula Aioli

**Shrimp Cocktail** 32 / 12  
Orange pickled Shrimp, chilled and served with The Bay's cocktail dressing

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### WRAPS

**Coronation Grilled Chicken** 35 / 13  
With curry sensation and homemade Mango chutney

**Zesty Tuna** 35 / 13

With Tomatoes, Basil and spicy mayonnaise

All wraps are served with Arugula, Baby Spinach, Cherry Tomato salad and Plantain crisp

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### SANDWICHES

**The Bay's Club** 37 / 14  
Grilled Chicken, crispy Bacon, Ham, Lettuce and Tomatoes  
On special selected bread

**Grilled Beef (open faced)** 37 / 14  
Topped with caramelized Onions and spicy Tomato jam on a lightly toasted Ciabatta Bread

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### PANINI'S

**Pulled Pork** 37 / 14

**Tuna Melt** 35 / 13

**Jerk Mahi Mahi** 37 / 14

**Roasted Local Vegetables** 32 / 12

**Lobster** 43 / 16

All Panini's are served with a choice of Cheddar, Pepper Jack or Mozzarella cheese on Ciabatta bread with Salad and Plantain crisp

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### BURGER

**The Bay's Classic Burger** 40 / 15  
Homemade burger nested on a toasted Sesame seed bun with special sauce.

Grilled pineapple, locally fried Plantain and Avocado salsa

Add Cheddar or stilton cheese 5 / 2

Crispy bacon 5 / 2

**EC/US Prices**

Tax and Service Charge will be added.

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## ANTIGUA

### PASTAS

#### **Linguini or Penne 54/20**

Tossed in extra virgin Olive oil with Parmesan Cheese

Chunky tomato and basil sauce

Mushroom cream sauce

Bolognese

Your choice of **Prawns 72 / 27**

**Chicken 60 / 22**

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### STIR FRY

Selection of Basmati rice or Oriental noodles, Light Teriyaki glaze or Sweet and Sour sauce

With Bell Peppers, Cherry Tomatoes, Asparagus and Red Onions

Your choice of **Vegetables 54 / 20**

**Chicken 60 / 22**

**Beef 67 / 25**

**Pork 67 / 25**

**Prawns 72 / 27**

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### Entrées

#### **"FRUITS DE MER" BOULLABAISSE STYLE 78 / 29**

{Mussels, Prawns, Bay Scallops, and Snapper} poached in Shellfish bisque with saffron infused herb  
Basmati rice and Pesto

#### **SEARED FILLET OF TUNA 73 / 27**

Crusted with Peppercorns on Wakame Shitake, Edaname Beans Salad with Soy and Ginger Jus.

#### **STRIP LOIN STEAK 78 / 29**

Grilled to your preference, with baked Tomato, large cut fries, Avocado Salsa Verde and Béarnaise  
sauce

#### **GRILLED LOBSTER 94 / 35**

With organic salad, sautéed Mushroom and Spinach drizzled with lemon infused Garlic Butter

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### SALADS

#### **Mixed Mescaline salad 54 / 20**

With pickled Beet root, Feta cheese, toasted Pine nuts and feathered with Balsamic dressing

#### **The Bay's Caesar salad 54 / 20**

Crunchy Romaine hearts and selection of Tomatoes and Mushrooms, tossed in a zesty dressing with Garlic  
Croutons and shaved Parmesan

Your choice of **Blackened Snapper 67 / 25**

**Grilled Chicken Breast 60 / 22**

**Tiger Shrimps 72 / 27**

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### SIDES

**Spicy sweet Potato Wedges, Fresh Garlic bread, Breadfruit chips 18 / 7**

**Should you wish to have any dish plain, please ask your waiter for assistance.**

EC/US Prices

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## DINNER MENU

### APPETIZERS

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**27/10**

#### **SOUP**

*The Bay's Seafood Chowder*

**40/15**

#### **THE BAY'S "STEAMED MUSSELS"**

*Cooked in a light red curry sauce with a splash of Ginger Wine  
and Garlic Baguette*

**40/15**

#### **CRISPY FRIED CALAMARI**

*On Tropical Island Salad with Chili and Caper Aioli*

**40/15**

#### **GRILLED WILD MUSHROOM SALAD**

*Tossed with Arugula, Roasted Peppers and Feta Cheese in a  
Parmesan Cup drizzled with Lemon –Balsamic vinaigrette*

**40/15**

#### **LINGUINE 'CARBONARA'**

*With a lightly Poached Egg, Crisp Bacon Tuille, Chives, Green  
Peas and Parmesan Cream Sauce*

**45/17**

#### **PENNE PASTA**

*Tossed in Extra Virgin Olive Oil with strips of Smoke Salmon,  
Capers, Red Onions Bell Peppers, Cherry Tomatoes and fresh  
basil leaves*

**54/20**

#### **PAN FRIED SOFT SHELLED CRAB**

*On a Caprice salad with Basil and Peppercorn marmalade*

**MAIN COURSES**

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**75/28**

**ROASTED CORNISH HEN**

*On Crushed Buttered Green Peas with Prosciutto Tuille and Hearty Vegetable Stew*

**80/30**

**PAN SEARED FILLET OF RED SNAPPER**

*Glazed with Herb butter, Nicoise Salad and Apricot-mustard glazed*

**80/30**

**COCO SPICED WAHOO**

*Served with a Napoleon of sautéed Spinach and Potato, seasonal vegetables and Chimichurri sauce*

**80/30**

**ROASTED DUCK BREAST**

*With Saffron Mash Potatoes, Garlic Flavored Vegetables, Gremolata and Rosemary Jus*

**94/35**

**JERK PORK CHOP**

*Served with Bubble and Squeak cake, Green Beans bundle, Homemade spiced Apple Chutney and braised Black Beans*

**107/40**

**LOBSTER GRILLED OR STEAMED... (Half tail)**

*Shellfish bisque and plantain cracker*

**107/40**

**RIB EYE STEAK**

*Grilled to your preference, served with Pearl Onion ragout, Garlic chips, twice baked potato, Grilled tomato - Béarnaise cup*

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**Sides 18/7**

***Mixed Garden Salad, Fresh Market Vegetables, Grilled Vegetables, Steamed Basmati Rice or French fries. Should you wish to have any dish plain grilled, please request with your waiter.***

**EC/US Prices**

Tax and Service Charge will be added.