

### BREAKFAST MENU \_\_\_\_\_

Fresh Fruit Plate Selection of Seasonal Fruits	29	Poached Eggs Florentine Poached Eggs, English Muffin, Hollandaise Sauce and Steamed Spinach	32
Two Eggs any Style Side of Toast	18	Bagel with Cream Cheese & Smoked Salmon	32
Eggs Benedict Poached Eggs, Ham, English Muffin and Hollandaise Sauce	35	Breakfast Burrito Veggies: Cheese, Spinach, Mushroom, Plantain & Avocado*	42
		Meat Lovers: Scrambled Eggs, Sausage, Bacon, Cheese and Avocado*	
The Bay House Omelet Includes: Onions, Peppers, Cheese	27	English Breakfast	45
Add Veggies: Tomatoes, Mushroom, Spinach Add Proteins: Ham, Bacon	7 each 8 each	Two Eggs any Style, Sausage, Bacon, Mushroom Tomatoes, Baked Beans, Hash Brown and Toast	
Breakfast Pita Pizza Cream Cheese, Bacon, Ham, Spinach, Tomatoes and Sunny-Side-Up Egg	38	Bay House Home-Made Waffle Plain or with Banana, Blueberry or Strawberry Topping Syrup, Whipped Cream and Butter	35
American Style Pancakes Plain or with Banana, Blueberry or Strawberry Topping, Syrup, Whipped Cream and Butter	35	Antiguan Breakfast Salted Fish, Hard Boiled Eggs, Spinach, Avocado* and Johnny Cakes	49
Caramelised Cinnamon French Toast	35	Sides:	
Mixed Berries topped with Wiped Cream		Toast, Home Fried Potatoes, Tomatoes, Mushrooms, Plantains*, Baked Beans, Spinach, Hash brown, Egg, Avocado*	8
Cereals	15	Streaky Bacon (Ham or Turkey), Back Bacon, Ham, Sausages	12
Corn Flakes, Raisin Bran, Frosted Flakes		Salt Fish, Smoked Salmon	20
Porridge Oats or Cream of Wheat	18		

# BREAKFAST BEVERAGES \_\_\_\_\_

Teas & Coffees			
Selection of Tea	12	Bay House Special Blend	18
Freshly Brewed Coffee	14	Juices: Apple, Cranberry, Orange,	16
Espresso, Cappuccino or Café Latte	16	Pineapple or Local Assortment	
Hot Chocolate with or without Whipped Cream	15	Smoothies and Crushes: Assorted Flavours	22

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#### DECK MENU \_\_\_\_\_ **BURGERS** 45 Classic Beef Burger Crispy Chicken Burger 8 OZ Beef Pattie topped with Lettuce, Tomatoes and Cucumbers Deep Fried Chicken Breast topped with Spicy Mayo and Cole Slaw Blue Cheese Burger 54 Chef's Burger 8 OZ Beef Pattie Topped with Blue Cheese, Sautéed 8 OZ Beef Pattie topped with Fried Egg, Ham, Cheese, Mushrooms & Deep Fried Onion Rings Caramelized Onions and BBQ Sauce 49 56 Mahi Mahi Burger Bay House Stuffed Cheese Burger 8 OZ Beef Pattie Stuffed with Cheddar Cheese & topped with Grilled Mahi Mahi topped with Caper Mayonnaise Bacon and Caramelized Onions and Slow Cooked Onions All Burgers are Served with a Side order of French Fries or Wedges OTHERS \_\_ Steak Sandwich 59 Caramelized Onions, Mushrooms, Mozzarella Cabbage Coleslaw, Avocado Mousse, Salsaand Chipotle Mayo and Cheddar Cheese 45 Jerk Chicken 55 Fish Ouesadillas Shrimp 59 Salsa, Sour Cream, Guacamole Marinated Vegetables 40 All sandwich / wraps are Served with a Side order of French Fries or Wedges Jerk Chicken 45 59 Shrimp PASTAS

Amatriciana Pasta Bacon, Fresh Tomatoes & Herbs Tossed in a Light Tomato Sauce	45	Shrimp Pasta Sautéed Shrimp, Asparagus, Cherry Tomatoes, Roasted Garlic, Parsley and Olive Oil	69
Creamy Chicken Pesto Pasta Grilled Chicken Breast in a Pesto Cream Sauce	52	Spaghetti Bolognese Herbed Minced Beef, Carrots & Cherry Tomatoes in Tomato Sauce	54
Pasta Alla Norma A melody of Veggies served in a Light Tomato Sauce	49	Spicy Clam Pasta Local Clams tossed in a White Wineand Roasted Garlic Sauce	58
Seafood Pasta Shrimp, Fish, Clams, Calamari, Mussels, and Scallops in a light Cream Sauce	89	Smoked Salmon & Spinach Pasta Smoked Salmon and Spinach served in a Light Cream Sauce	69

#### DESSERTS \_\_\_\_\_ Key Lime Pie 32 Bread & Butter Pudding 32 Caramel Rum Sauce Fudge Brownie Apple-Pie Crumble 32 Vanilla Ice Cream and Chocolate Sauce Vanilla Ice Cream Cheese Cake 32. Assorted Ice-Creams & Sorbets Blueberry, ##Strawberry or Pineapple Sauce One Scoop 11 Two Scoop 18 Coconut Crème Brulee 32 Caramelized Banana and Toasted Coconut Flakes





# LUNCH MENU \_\_\_\_\_

Bay House Pumpkin Soup  Secret Blend of Pumpkin in Spices topped with a Crostini	32	Mahi Mahi Ceviche Served with Tortilla Chips	42
Bay House Classic Caesar Salad Anchovies, Bacon and Garlic Croutons /eggies Only	35 45	Bay House Wings  Deep Fried Wings. Spicy Dipping Sauce or Honey BBQ Sauce	32
Add Chicken Add Shrimp	55	Crispy Calamari Arrabiata Sauce or Tar Tar Sauce	39
Fresh Asparagus Salad Crispy Bacon, Poached Fried Egg & Parmesan	45		

## \_ MAINS \_\_\_\_

Baby Back Ribs	65	Grilled Sirloin	99
Glazed in a Honey Cinnamon BBQ Sauce, Local Rice and Garden Salad		8 OZ Sirloin Steak, French Fries and Fresh Garden Salad	
Jerk Pork Chop  Mashed Potato, Fried Plantain and Steamed Vegetables	65	Spicy West Indian Curry Chicken	52
Catch of the Day	78	Fish Shrimp All Curries are Served with White	64 69
Fried Plantain, Garlic Bread and Side Salad Choice of Garlic Butter or Creole Sauce		Rice & Roti Skin	
Honey Mustard Glazed Herbed Half Chicken Served with Pumpkin Mash and Grilled Asparagus	75	Lunch Sides Rice, Steamed Vegetables, Plantains, Salad, Mashed Potatoes, French Fries or Wedges	15 each
Served with 1 dilipkin brash and Office Asparagus			

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Key Lime Pie	32	Bread & Butter Pudding Caramel Rum Sauce	32
Fudge Brownie Vanilla Ice Cream and Chocolate Sauce	32	Apple-Pie Crumble Vanilla Ice Cream	32
Cheese Cake Strawberry or Pineapple Sauce	32	Assorted Ice-Creams & Sorbets One Scoop	11
Coconut Crème Brulee Caramelized Banana and Toasted Coconut Flakes	32	Two Scoop	18

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### **DINNER MENU**

Caramelized Banana and Toasted Coconut Flakes

DINNER MENU			
APPETISERS			
Bay House Pumpkin Soup A Secret Blend of Pumpkin in Spices topped with a Crostini	32	Crispy Calamari Arrabiata Sauce or Tar Tar Sauce	39
Mahi Mahi Ceviche Served wit hTortilla Chips	42	Roasted Garlic Shrimp Topped with Blitzed Cherry Tomatoes	44
Fresh Asparagus Salad Crispy Bacon, Poached Fried Egg & Parmesan	45	Spinach & Goat Cheese Salad Caramelized Onions, Crispy Bacon, Toasted Almonds	52
PASTAS			
Amatriciana Pasta Bacon, Fresh Tomatoes & Herbs Tossed in a Light Tomato Sauce	45	Shrimp Pasta Sautéed Shrimp, Asparagus, Cherry Tomatoes, Roasted Garlic, Parsley and Olive Oil	69
Creamy Chicken Pesto Pasta Grilled Chicken Breast in a Pesto Cream Sauce	52	Spaghetti Bolognese Herbed Minced Beef, Carrots & Cherry Tomatoes in Tomato Sauce	54
Pasta Alla Norma A melody of Veggies served in a Light Tomato Sauce	49	Spicy Clam Pasta Local Clams tossed in a White Wineand Roasted Garlic Sauce	58
Seafood Pasta Shrimp, Fish, Clams, Calamari, Mussels, and Scallops in a light Cream Sauce	89	Smoked Salmon & Spinach Pasta Smoked Salmon and Spinach served in a Light Cream Sauce	69
MAINS			
Spicy Vegan Stew	55	Rosemary Beef Tenderloin	145
Beans, Lentils & Seasonal Vegetables, Stewed to Perfection, Served with Basmati Rice		8 OZ Beef Tenderloin, Glazed Asparagus and Potato Au Gratin in a Red Wine Reduction Sauce	
Mixed Seafood Trio	109	Sesame Seed Crusted Pan-Seared Salmon	92
Half-Lobster Tail, Shrimp, & Mahi Mahi Served with Mashed Potatoes, Topped with a Lemon Butter Caper Sauce		Batata Harra, Ratatouille, Lemon and Dill Cream Sauce	
Honey Mustard Glazed Herbed Half Chicken Served with Pumpkin Mash and Grilled Asparagus	75	Catch of the Day  Mashed Potatoes or Basmati Rice and Steamed Vegetables Choice of Garlic Butter or Creole Sauce	85
Grilled Rack of Lamb Sweet-Potato Mash, Parmesan Broccoli, Garlic and Rosemary Sauce	149	Barbuda Rock Lobster Thermidor, Garlic Cream or Grilled with Jerk Rum Butter or Lime Butter Served with Local Rice and Steamed Vegetables	125
DESSERTS			
Key Lime Pie	32	Bread & Butter Pudding Caramel Rum Sauce	32
Fudge Brownie Vanilla Ice Cream and Chocolate Sauce	32	Apple-Pie Crumble Vanilla Ice Cream	32
Cheese Cake Strawberry or Pineapple Sauce	32	Assorted Ice-Creams & Sorbets One Scoop	11
Coconut Crème Brulee	32	Two Scoop	18





## WINES BY THE BOTTLE

BUBBLES & CHAMPAGNE	
Veuve Clicquo Champagne Brut	449
Laurent-Perrier Champagne Brut	425
Moët & Chandon Champagne Brut, France	409
WHITES	
Santa Margherita Pinto Grigio, Italy	119
Montecampo Pinot Grigio, Italy	99
Kim Crawford Sauvignon Blanc, New Zeeland	165
Rodney Strong Charlotte's Home Sauvignon Blanc, USA	135
Louis Latour Chardonnay, France	129
Domaine Viticole de la Ville de Colmar Alsace Riesling, France	155
Les Baronnes Domaine Henri Bourgeois Loire Sancerre, France	239
Beni di Batasiolo Gavi, Italy	119
REDS	
Mondavi Private Selection Pinot Noir, California	109
Ropiteau Pinot Noir	95
Rodney Strong Sonoma County Merlot, California	159
Santa Magherita Veneto IGT Merlot, Italy	115
19 Crimes Cabernet Sauvignon, Australia	115
Parallele 45 Côtes Du Rhone	139
Château De Pierreux Brouilly, France	155
Penfolds Koonuga Hill Shiraz, Australia	129
ROSÉ	
Whispering Angel Côtes de Provence, France	219
Irrésistible Domaine de la Croix, France	129
Gris Blanc Gérard Bertrand, France	115
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#### WINES BY THE GLASS

BUBBLES & CHAM	IPAGNE			
Prosecco Dolce Collini Brut, Italy	22	95	Prosecco Rose Signore Giuseppe Sparkling, Italy	20
WHITES				
Pinot Grigio Fiordaliso, Italy	18	69	Sauvignon Blanc File, Argentina	16
Sauvignon Blanc Kia Ora, South Africa	26	99	Chardonnay Norton, Argentina	20
REDS				
Pinot Noir Mondavi Woodbridge, USA	22	85	Cabernet Sauvignon Fat Bastard, France	19
Merlot Fat Bastard, France	20	75	Malbec Feil, Argentina	17
ROSÉ				
Rosé Minuty Côtes de Provence, France	27	105	Rosé White Zinfandel, USA	18
SWEET				
Sweet White Barefoot, USA	19	69	Sweet Pink Moscato Barefoot, USA	17
Sweet Red Barefoot, USA	19	69	Signore Giuseppe Sparling Moscato, Italy	22

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# COCKTAIL MENU VODKA COCKTAILS

#### **RUM COCKTAILS**

		KOW COCKIMIES	•
Blue Hawaii	26	Blue Hawaiian	26
Blue Lagoon	26	Daiquiri	25
Caribbean Martini	28	Dark & Stormy	23
Chocolate Martini	28	Long Island Ice Tea	25
Dirty Martini	28	Old Fashion	25
Espresso Martini	28	Mai Tai	25
Cosmopolitan	25	Pina Colada	25
Rum Sour	25	Yellow Bird	25
Sea Breeze	25	Antigua Smile	28
Sex on the Beach	25	Bay House Ice Tea	25
Simple Sweet	25	Wadadli Rock	28
Bloody Mary	28	Mojito	28
Moscow Mule	28		
GIN COCKTAILS			
Tom Collins			18
Painkiller			26
WHISKEY COCKTAI	LS		
Manhattan			25
Mint Julep			26
Rusty Nail			25
TEQUILA COCKTAII			
Paloma			24
Tequila Sunrise			26
Margarita Margarita			
_			26
OTHER COCKTAILS			
Bay House Thirst Quencher			18
Brain Haemorrhage (shot)			18
Mudslide			28
Red & White Sangria			28



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