

BAYHOUSE

RESTAURANT & BAR



MODERN CARIBBEAN SPECIALS

*Lunch*

US\$50 / EC\$135

APPETIZERS

**Stuffed Local Clams**

*Gratinated with cajun persillade & panko breadcrumbs*

or

**Local Honey & Thyme Goat Cheese Salad**

*Baby spinach, dried mango, crushed cashews & pomegranate dressing*

or

**Spiced Crispy Fried Okra**

*zesty cream*

MAINS

**Grilled Shrimp Kebabs, Callaloo Sauce**

*Plantain mash & roasted sweet peppers*

or

**Grilled Pork Chop, Rum & Raisin Sauce**

*Sweet potato mash & wilted spinach*

or

**Escovitch Catch Tacos**

*Lettuce, cucumber, lime, Escovitch pickles & fried plantain*

or

**Vegan Market Bowl**

*Coconut, carrot & ginger slaw, coconut creamed cucumbers, roasted local sweet potatoes, avocado, black bean dip & plantain tostones, mixed leaves, toasted pumpkin seeds*

SWEETS

**Lightly Spiced Coconut Milk Rice Pudding**

*Lime & pineapple salsa, coconut Tuile*

or

**Home-made Bush Tea & Honey Sorbet**

BEVERAGE

Mocktail of the moment



Please choose one appetizer, one main, one sweet and one beverage per person us\$50 / ec\$135 is inclusive of 17% abst & 10% service charge

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MODERN CARIBBEAN SPECIALS

*Dinner*

US\$75 / EC\$200

APPETIZERS

**Mahi & Mango Ceviche**

*Fresh passion fruit, lime zests, cilantro & a hint of chilies*

or

**Curried Goat Croquettes**

or

**Local Honey & Thyme Goat Cheese Salad**

*Baby spinach, dried mango, crushed cashews & pomegranate dressing*

MAINS

**Snapper Fillet Cooked in a Banana Leaf**

*Crèole seasonings, vanilla mash & roasted pumpkin*

or

**Seafood Trio**

*Dombre dumpling, spicy rum & coconut bisque, greens & chives*

or

**Coffee & Spice Rubbed Striploin Steak**

*Crispy baby potatoes, charred broccolini, roast corn Chimichurri sauce*

or

**Guava Jelly Glazed Duck Breast**

*Crispy baby potatoes, charred broccolini, red wine jus*

or

**Pumpkin Risotto**

*with a hint of Sage*

SWEETS

**Antiguan Rum Crème Brûlée**

or

**Home-made Bush Tea & Honey Sorbet**

BEVERAGE

Choose from one glass of selected wine,  
Mocktail or Cocktail of the moment



Please choose one appetizer, one main, one sweet and one beverage  
per person us\$50 / ec\$135 is inclusive of 17% abst & 10% service charge

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MODERN CARIBBEAN SPECIALS

*Cocktail & Bites*

FOR TWO  
US\$50 / EC\$135

BITES

**Seafood Board**

*Local clams, fried calamari, dark rum & coconut shrimps on plantain tostones*

or

**Meats Board**

*Goat croquettes, passion wings, jerk chicken skewers*

or

**Cheese Board**

*3 cheese board, guava cheese,  
home-made chutney & spiced crispy okra*

BEVERAGE

Choose one cocktail each, from a selected list



Please choose one board, and two beverages per couple  
us\$50 / ec\$135 is inclusive of 17% abst & 10% service charge