

Prices in BDS Dollars

STARTERS

Plantation Pork – pork, capers and herbs wrapped in ripe plantain, breaded & fried with salsa	28.
“Jamaican” Jerked Wings – with exotic spices & pepper, char grilled.	28.
Vegetable Samosas – East Indian pastry with potato and vegetables, deep-fried golden	24.
Bajan Fish Cakes – salt cod, fish and potato with fresh herbs, deep-fried with dipping sauce	28.
Ceviche of Kingfish – marinated in fresh lime juice with cucumber, onion and sweet pepper	30.
Caribbean Crab Cake – a blend of crab, fresh herbs and potato off the griddle	32.
Shrimp in Cajun Spice – large shrimp fire grilled with fusion slaw	32.
Melts – delicate roe breaded and crispy fried (seasonal)	30.
Soup of the Day – hot and hearty	14.
Gazpacho – Spicy chilled tomato soup	14.

SALADS

Indian Spiced Chicken Salad – light curry-ginger yogurt dressing with fruit & nuts	42.
Greek Salad – Mediterranean classic with feta and Kalamata olives	34.
Caesar Salad – romaine lettuce in garlic-anchovy dressing with parmesan and croutons	24.
Green Salad – mixed leaf salad with sliced apple, sundried tomato in a Wasabi dressing	28.
Add feta cheese \$6. Add grilled chicken or grilled shrimp	18.

SANDWICHES

All Sandwiches served with potato wedges & salad garnish

Flying Fish on Hoagie Bread – two fillets, deep fried	32.
Crab Cake on Sesame Bun – with tartar sauce	36.
Grilled Chicken Breast on Focaccia Bread – brushed with herb oil and fire-grilled	32.
Toasted Ham & Cheese – on Focaccia Bread	32.
Bridgetown Burger 6oz – on Sesame bun. Add cheese \$2 / ham \$5 / burger \$10.	30.

MAINS

RIBEYE STEAK – 12oz US CHOICE – pan seared to your liking and flamed with a Balsamic reduction. Served with potato wedges.	89.
SLOW ROASTED PORK SHOULDER – glazed with fennel jus, served with sweet potato mash and vegetables	58.
CRUSTED CHICKEN – Succulent breast, panko breaded, fried and served with a cheesy sauce, English potato and vegetables.	58.
PEPPERPOT – hot and spicy meat pot-pourri stew with Caribbean rice and salad	54.
VEGETABLE PRIMAVERA – vegetables in a creamy white wine sauce on tagliatelle pasta. Add shrimp or chicken	18.
FISH OF THE DAY – prepared in Cajun spice and char-grilled or deep fried or brushed with herbs and grilled. Served with english potatoes and vegetables.	60.
SUMPTUOUS LARGE SHRIMP – glazed with herbed oil and char-grilled. Served with Caribbean rice and salad	60.
SEAFOOD ST. JACQUES – fish, shrimp and scallop in a white wine roux. Topped with cheese and baked. Served with garlic bread and salad.	62.
CHILEAN SALMON – crusted in Cajun spice and char-grilled. Served with sweet potato mash and sauteed spinach	62.
FLYING FISH & COU-COU – three fillets steamed in a creole broth and served with fried plantain and cucumber pickle	56.
WHOLE SNAPPER – Bajan seasoned and pan fried with Caribbean rice and salad (seasonal)	60.
SIDES – Roasted vegetables, Caribbean rice, sweet potato mash, english potato, cornmeal cou-cou, seasoned potato wedges, fried plantain, side salad or garlic bread.	each 12.

DECADENT DESSERTS

Bread & Butter Pudding with Ginger Custard	Stewed Guava with Ice Cream	20.
Carrot Cake with Cream Cheese Topping	Warmed Apple Pie with Ice Cream	
Frozen Cheese Cake with Berries	Chocolate Cake with Butter-Orange Icing	
Ice Cream Bowls – Dutch Chocolate, French Vanilla and Coconut		
Frozen Caramel Frappe		18.
Fresh Brewed Coffee, espresso, cappuccino, latte, mocha		
English Tea and Herbal Selection		8.

Allergy Note Menu descriptions may not list all ingredients used.
If you suffer from food allergies, please inquire first as we will be happy to accommodate you.

COCKTAILS

Mojito Rum, lime, sugar & crushed mint leaf, shaken over ice.	18	Waterfront Connection Rum, piña colada, Galliano, white Crème de Cacao & orange.	18
Planter's Punch Brown rum, grapefruit, lime & orange, with a dash of bitters.	16	Daiquiri Blended with your choice of banana, guava or strawberry.	18
Peachy Mimosa Peachtree Schnapps, sparkling wine & orange juice.	18	Frozen Margarita Tequila, fresh lime juice & Triple Sec, blended & frozen.	18
Mai Tai Rum, Triple Sec, Amaretto, lime & pineapple, shaken.	18	Sex On The Beach Vodka, peach schnapps, cranberry & pineapple juices.	18
Caribbean Cooler Vodka, guava, banana, coconut cream & pineapple juice, frozen.	18	Melon Colada Brown rum, melon liqueur & piña colada, blended.	18
Careenage Kick Brown rum, Campari, orange & grapefruit juices.	18	Long Island Iced Tea White rum, tequila, gin, vodka, Triple Sec & lime juice.	22
Mudslide Vodka, Bailey's & Tia Maria, blended with chocolate ice cream.	22	Rum Sour Brown rum, fresh lime juice & syrup, shaken.	16
Fresh Chilled Juices Tropical selection of refreshing juices.	8	Frozen Fruit Punch Delicious blend of guava, banana & orange juice.	10
Virgin Colada Coconut cream, pineapple juice & syrup.	12	Milkshakes Chocolate, vanilla, strawberry, guava or banana.	14

SPECIAL COFFEES

Careenage Coffee An enticing blend of Extra Old Rum, Tia Maria & coffee, topped with whipped cream.	French Coffee Courvoisier Cognac blended into coffee, with whipped cream on top. Oui, s'il vous plaît!
Irish Coffee Irish whisky & coffee, topped off with whipped cream.	Italian Coffee Romano Sambuca & coffee, topped off with whipped cream.

BEER

Banks, Carib, Corona, Heineken, 10 Saints, Deputy & Guinness Stout.

Bottled Water – Still / Sparkling SM \$6 / LG \$12



Prices include compulsory 17.5% VAT and are quoted in Barbados Dollars.

Tipping not included except for parties of 6 or more, 10% will be added.

Master / VISA / Discover Cards accepted. US\$1.00 = BDS\$1.95

BRIDGETOWN MARINA • CAREENAGE • BARBADOS • Tel. (246) 427 0093