

Decadent Desserts

\$22

Waterfront Carrot Cake - with walnuts, coconut and pineapple, topped with a cream cheese icing.

Warmed Apple Pie - with ice cream.

Bread & Butter Pudding - with ginger custard sauce.

Salty Caramel Pie - with whipped cream.

Rich Warm Chocolate Tart - with Vanilla ice-cream.

Tiramisu - made with coffee soaked sponge and mascarpone cheese.

Stewed Guava Fruit - with vanilla ice-cream.

Ice-Cream Bowl - choice of Dutch Chocolate, French Vanilla, Coconut or Rum & Raisin.

Frozen Caramel Frappe - a cold beverage treat with sweet caramel & bold coffee flavor. Topped with whipped cream. 18

Special Liqueur Coffees

\$28

Careenage Coffee

An exciting blend of Extra Old Rum, Khalua and coffee topped with whipped cream.

Irish Coffee

Irish whiskey & coffee topped off with whipped cream.

French Coffee

Courvoisier Cognac blended into coffee, with whipped cream on top. *Oui si'il vous plait!*

Italian Coffee

Romano Sambuca & coffee topped off with whipped cream.

Fresh Brewed Coffee

Americano - Espresso - Cappuccino - Latte - Café Mocha 8

English Tea and Herbal Selection

8

Beer

\$6-\$12

Banks • Corona • Heineken • Deputy • Carib
• 10 Saints • Guinness Stout

Bottled Water - Still or Sparkling
Small bottle \$6 Large bottle \$12

Cocktails

Hurricane Warning

Rum, vodka, Galliano, grenadine, orange juice, shaken. 18

Waterfront Connection

Rum, piña colada, Galliano, white Crème de Cacao & orange. 18

Caribbean Cooler

Vodka, guava, banana, coconut cream & pineapple juice, frozen. 18

Careenage Kick

Brown rum, Campari, orange and grapefruit juices. 18

Rum Sour

Brown rum, fresh lime juice & syrup, shaken. 16

Planters Punch

Brown rum, grapefruit, lime & orange with a dash of bitters. 16

Classic Rum Punch

Brown rum, lime juice, cane juice, dash of bitters. 12

Piña Colada

Brown rum, coconut cream, pineapple juice & syrup. 16

Ginger Cucumber Colada

Brown rum, coconut cream, fresh ginger, cucumber, frozen. 18

Melon Colada

Brown rum, melon liqueur & piña colada blended. 18

Daiquiri

Blended with your choice of lime, banana, guava or strawberry. 18

Peachy Mimosa

Peachtree Schnapps, sparkling wine & orange juice. 18

Margarita - Frozen or Shaken

Tequila, fresh lime juice, Triple Sec, blended, frozen. 18

Sex On The Beach

Vodka, Peachtree Schnapps, cranberry and pineapple juices. 18

Long Island Iced Tea

White rum, tequilla, gin, vodka Triple Sec and lime juice. 22

Mudslide

Vodka, Bailey's & Khalua, blended with chocolate ice-cream. 22

Mojito

Brown rum, lime, sugar & crushed mint leaf, shaken over ice. Try our strawberry or guava choices. 18

Mai Tai

Brown rum, Triple Sec, Amaretto, lime and pineapple, shaken. 18

NON ALCOHOLIC

Virgin Piña Colada

Coconut cream, pineapple juice & syrup. 12

Virgin Ginger

Cucumber Colada
Coconut cream, fresh ginger, cucumber, frozen. 12

Frozen Fruit Punch

A delicious blend of guava, banana and orange juice. 12

Fruit Juices

Please ask your server for our choices. 10

Milkshakes

Chocolate, vanilla, strawberry or banana. 14

HAPPY HOUR 10-12noon • 3-5 pm

Prices are quoted in Barbados dollars and include the compulsory 17.5 VAT
Tipping is not included except for parties of 6 and more where a 10% will be added.
Master & Visa Cards accepted. Exchange rate USD\$1.00 - BDS\$1.95



BRIDGETOWN MARINA • THE CAREENAGE • BRIDGETOWN • BARBADOS
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WATERFRONT Café

bridgetown • barbados

nestled among the boats on the water's edge - ground floor



DINE IN • TAKE OUT • CATERING

LIVE JAZZ FREE
Thursday • Friday • Saturday
Book now with your server

www.waterfrontcafe.com

Starters & Sharing

- Crispy Sesame Chicken** - finished in a sweet and sticky Asian Sauce and fried Wontons. 30
- Plantain Parcels** - stuffed with local minced pork, capers & herbs - fried golden on tomato salsa. 28
- Jamaican Jerked Wings** - marinated in pimento & exotic spices and grilled, with spicy-hot jerk sauce. 28
- Bajan Fish Cakes** - salt cod, local fish, herbs & potato, deep fried with dipping sauce. 28
- Cajun Shrimp** - glazed in cajun spice & char-grilled. Served with fusion slaw. 32
- Ceviche of Kingfish** - marinated in fresh lime, coriander, cucumber, sweet pepper & onion, with crusted toast. 30
- Pepper Pot** - a taste of Amerindian stew in sweet & spicy cassareep on cornmeal cou-cou. 28
- Caribbean Crab Cake** - served with a horseradish/ mayo dipping sauce. 35
- Vegetable Samosas** - East Indian pastry with potato & vegetables, fried golden and served with a dipping sauce. 28
- AMUSE BOUCHE for 2** - choose 5 of the above. Served on a platter with assorted dips. 70
- Soup of Today** - hot and hearty. 14
- Chilled Gazpacho** - spicy, chilled tomato soup. 14

Sides

\$14

- French fries** GF
- Sweet potato mash** GF
- Cornmeal cou-cou** GF
- Fried Plantain**
- Medley of vegetables**
- Pickled cucumber**
- Seasoned potato wedges**
- Caribbean rice** GF
- Side salad**
- Scalloped potatoes**
- Garlic bread**
- Fresh bread**

= vegetarian choices

GF = gluten free

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.

Salad Deluxe

- Indian Chicken Salad** - curry ginger yogurt dressing with green mango and toasted almond on mixed lettuce. 42
- Apple, Walnut, Feta mixed leaf Salad** - with wasabi dressing. 38
- Greek Salad** - mediterranean classic with feta & Kalamata olives with red wine vinaigrette. 36
- Caesar Salad** - romaine lettuce, tossed in garlic anchovy dressing with parmesan & croutons. 26
add - feta cheese \$8 add - grilled chicken or shrimp \$18

Sandwiches

- Crab Cake on a Sesame Bun** - with potato wedges salad garnish, and tartar sauce. 36
- Flying Fish on Hoagie Bread** - two fillets, deep fried with potato wedges and salad garnish. 34
- Grilled Chicken Breast on Focaccia Bread** - brushed with herbed oil and fire grilled. Served with potato wedges and salad garnish. 32
- Toasted Ham & Cheese** - on Focaccia bread. Served with potato wedges and salad garnish. 32
- Bridgetown Burger** - 6oz. house made & served on a sesame bun with fusion slaw and wedges. 32
add cheese \$2 / Ham \$5 / Burger \$10
- Roasted Vegetables** - on a baguette with salad greens, tahini dressing and fries. 34



You catch it and we cook it to your satisfaction.

grill it... fry it... creole style it...

Prepared three ways and served on a platter with your choice of 3 sides. 58

Mains

- Seafood St Jacques** - shrimp, fish and scallop in a rich white wine roux, topped with cheese and baked. With garlic bread and salad. 65
- Pan Fried Snapper** - whole fish boned & seasoned Bajan style with Caribbean rice and salad. 62
- Flying Fish & Cou Cou** - three fillets steamed in a creole sauce, with fried plantain, steamed okra and pickled cucumber. 58
- Chilean Salmon** - crusted in Cajun spice and char-grilled with sweet potato, sauteed spinach & vegetables. 70
- Grilled Shrimp** - large shrimp glazed with herb oil char-grilled & served on rice, with salad. 60
- Coconut Curry Shrimp** - cooked in a coconut curry sauce and served with rice, fried plantain and salad. 62
- Fish of the Day** - caught locally and prepared daily by the chef. Ask your server. 60
- Ribeye Steak** - 10oz. US CHOICE - pan-seared and flamed with Balsamic reduction. With potato wedges. 89
- Pork Loin Chop** - seared and flamed in a vermouth, onion and capers sauce with sweet potato and vegetables. 60
- Crusted Chicken** - succulent breast, panko crusted & fried. Served with a cheesy sauce, scalloped potato & vegetables. 58
- Pepper Pot** - a Caribbean favorite. Hot and spicy meat potpourri stew with caribbean rice and salad. 56
- Vegetable Stir Fry** - eight fragrant vegetables served on egg noodles with a sweet Thai sauce. 42
add grilled chicken or shrimp \$24
- Penne Pasta** - in a sweet basil pesto sauce. 36
add grilled chicken or shrimp \$24

Vegetarian Choices

- Five Bean Chili** - slow cooked with root vegetables & served on a bed of rice. **GF** 45
- Beetroot & Feta Pattie** - on homemade naan bread with greens & creamy tahini dressing. Served with fries. 36
- Creole Platter** - cornmeal cou-cou with creole sauce, steamed okra, fried plantain, roasted vegetables & fusion slaw. 38

Vegan meals can be prepared to your specification.

Let your server know and we will be happy to assist.