





SOUP

Baby Shrimp and Mixed Bean and Pea “Pistou”, Herb Croutes

Appetizers

Cornmeal Crusted Butterfish
Creole Style “Ratatouille”, Vermouth Emulsion

Smooth Chicken Liver Parfait
Grape Chutney, Melba Style Toast

Stuffed Artichokes with Goat Cheese and Olives
Saffron Wilted Vegetables, Beetroot Reduction

SALADS

Caesar Salad

Classic Caesar Dressing with Crisp Romaine Lettuce, Croutons and Anchovies

Fresh Spinach Salad

Tossed with Bacon and Mushroom, Honey Dijon Vinaigrette

Smoked Ham and Chick Peas

Local Greens, Creamy Mustard Dressing

The consumption of raw or undercooked foods may cause illness.
Menu items may be prepared in areas where peanuts and similar allergens are present.



SEAGRAPE

AT GALLEY BAY



ENTREES

Accompanied by Roasted Zucchini and Squash with Herb Emulsion

Grilled Striploin Steak of the Day
“Twice Baked Potato” with Green Onions, Garlic Soured Cream

Coffee “Dusted” Beef Flank Steak
Green Banana and Dasheen Mash, Spiced Mango “Relish”

Citrus Roasted Shoulder of Pork
Pumpkin and Cilantro Rice, Grenadine Citrus Jus

Pan Seared Fillet of Grouper
Over Grilled Egg Plant, Tossed Arugula, White Wine and Herb Butter Sauce

Penne Pasta “Puttanesca”

Lentil, Herb and Blue Cheese “Chimichanga”
Roasted Corn Salsa

Native Pot Caught Lobster, Your Style
(Subject to availability with a U.S. \$25.00 surcharge)
(Service charge and government tax is included)

DESSERTS

Selection of Ice Cream with “Almond Palms”

Strawberry Panna Cotta, Champagne Macerated Strawberries

Warm, Dark Chocolate Brioche Bread Pudding

Galley Bay Coffee
Rum Cream and Brandy, topped with Whipped Cream and Brown Sugar

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