

COLONNADE

SMALL PLATES AND BOWLS

Beetroot Hummus

With feta cheese and walnuts
served with toasted pita bread
18

**Mango and Shrimp
Vietnamese Hand Roll**

With sweet chili dipping sauce
18

Chicken Satay Skewers

In a peanut sauce
16

Crunchy Fried Coconut Shrimp

With smoked chipotle aioli and lemon
19

Curried Potato Samosa

With mint riatā
16

Beet Cured Salmon

with caper, pomegranate salsa, dill
sour cream & toasted sour dough
22

Melon and Parma Ham

shaved prosciutto San Daniel
aged balsamic
24

Tuna Poke Tacos

2 Corn tacos filled with, sushi rice,
diced Ahi tuna, avocado, seaweed
salad, eel sauce and spicy mayo
26

Truffle Chili Cheese Dog

beef hot dog with brioche bun, beef
& bean chili, mozzarella and finished
with truffle mayo, served with fries
28

Spiced Chicken Shawarma

spinach wrap with pickled vegetables,
yogurt tahini dressing and fries
28

VEGAN SPECIALS

Vegan ‘Slaw’

Crunchy vegetable strips with mango
and crunchy peanut satay dressing
20

Faux Caesar

Chopped Romaine hearts tossed with
cashew nut and garlic dressing,
avocado, and vegan parmesan
26

Falafel Shawarma

Chickpea, parsley and tahini fritters,
pita bread and drizzled with vegan,
lemon mayonnaise
22

Kindly notify one of our service team if you have
any allergy intolerance or food intolerance. 15%
service charge & 12% government tax will be
added to your final check

THE LIGHTER SIDE OF LIFE

Grilled Tuna Niçoise Salad

Crispy sweet potato, green beans,
anchovy, olives, cherry tomato and
balsamic dressing
26

**Baked Quiche with Smoked
Bacon, Onion and 3 Cheeses**

With arugula salad, cherry tomato
and garlic anchovy dressing
24

Beef Carpaccio

Seared Angus beef filet sliced paper thin
with crunchy parmesan chips, shaved fen-
nel, arugula and sauce gribiche
24

Blue Cheese & Endive Salad

With toasted cinnamon honey walnuts,
cranberries and blue cheese dressing
18

The Shore Club Caesar Salad

Chopped Romaine hearts with
garlic anchovy dressing
18

Colonnade House Salad

Artisan mixed leaves with Japanese
carrot and ginger dressing
16

CHEF’S SPECIALS

Grilled Salmon

With shaved fennel, orange
and arugula salad
38

Antipasto Platter

With grilled seasonal vegetables,
olives, cured salami, and artisan
cheeses with toasted sour dough and
crispy lavash ‘Serves 2’
38

Classic Jamaican Jerk Chicken

With corn and festival
28

Grilled, Boneless 12 oz Ribeye

With fries and chimichurri sauce
48

Shrimp Penne Pasta

With white wine and
rose cream sauce
36

SIDES \$10 EACH

Side Salad

French Fries

Garlic Sauteed Broccolini

Rasta Rings

Peas and Rice

Jasmine Rice

JUST ROLL WITH IT SUSHI

California Roll

with crab, cucumber,
avocado and tobiko
20

Spicy Tuna Roll

with spring onion,
tempura crisps
22

Asian Fusion Roll

with tuna, avocado and crispy
crab flakes
25

Volcano Roll

with spicy shrimp tempura
24

Bento Box

choice of roll, house salad,
coconut shrimp & chicken satay
28

CLASSICS

Fish Tacos

With mango chutney and
pomegranate salsa
18

**Classic Angus
Cheeseburger and Fries**

18
**In Da House Fish
and Chips**

28
**Thin and Crispy
Pepperoni Pizza**

20
Caribbean Shrimp Curry

With jasmine rice,
poppadoms and pickle
34

Chicken Tikka Masala

With jasmine rice,
poppadoms pickle
34

DESSERT

Artisan Cheese Platter

With homemade chutney, lavash,
dried fruits and cracker basket
34

**Valrhona Dark Chocolate and
Caramel Tartlet**

In a sweet pastry crust
18

Vanilla Creme Brulé

Baked custard with Tahitian
vanilla beans
18

Classic Key Lime Pie

With Crème Chantilly
18



THE SHORE CLUB

LONG BAY BEACH