



Sea Grapes Lunch Menu

AT LUNCH 'N' LATER

SNACKS & SOUPS

Coconut Shrimp 15
Crunchy coconut panko shrimp
with spicy aioli and lime
Conch Chowder 12
Native conch and corn chowder
with bacon in a brioche bun

Chilled Curried Pumpkin and Coconut Soup 12
with curry oil and cilantro
Jerk Wings 12
crunchy spicy chicken wings
with jerk sour cream dip and

CHILL OUT SALADS

Blue Cheese Wedge 14
Ice burg with creamy blue cheese
dressing, toasted almonds and
cherry tomatoes
Hot and Crunchy 16
Goats Cheese Salad with fennel,
orange and grape chutney

Shrimp Cocktail 15
with an avocado half
cherry tomato, cucumber,
Charred lime, Flamingo
dressing

Coffee and Sesame 18
Tuna Carpaccio
with flame grilled pineapple
and avocado
Tomato Mozzarella Salad 15
with toasted pine nuts, basil
pesto and balsamic reduction

COMFORT ZONE

Fish 'N' Chips 22
Beer battered local fish
with fries and tartar sauce
Sea Grapes Burger 16
8oz cheese burger cooked to
your liking with house slaw
and fries
Turkey Club Panini 18
Bacon, garlic mayo, tomato,
Smoked turkey, cheese house
slaw and fries

Fish Tacos 16
2 flour tacos with guacamole, sour
cream, black bean salsa with charred
lime
BBQ Pork Ribs 20
Native Peas 'N' Rice house slaw
Jerk Chicken Wrap 16
with grilled pineapple, avocado,
roasted peppers served with house
slaw and fries
'The Smoky Blue' 18
8oz patty with smoked bacon,
blue cheese and BBQ sauce

Fried Fish Sandwich 18
Beer battered Local fish
House slaw, tartar sauce,
cheese in a sesame bun
Cracked Conch 18
Native Peas 'N' Rice, house slaw
and flamingo sauce
Blackened Snapper 25
In a light curry coconut broth,
Native Peas 'N' Rice and cilantro
black bean salsa

DESSERTS

Key Lime Pie 12
with raspberry sauce
and whipped cream
Classic Tiramisu 12
with Kahlua soaked
lady fingers
Rum Raisin Cheesecake 12
with caramel sauce
Chef Selection 8
Ice Creams & Sorbets

THE SHORE CLUB SIGNATIRE POKE BOWLS

Tuna- Diced Tuna 16
with seasoned rice,
avocado and crunchy
seaweed
Crab- Flaked Crab 16
with seasoned rice,
cucumber relish





Sea Grapes Drink Menu

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COCKTAILS

By The Shore 15
citrus vodka, Cointreau,
lime, curacao, soda

Bahama Mama 15
coconut rum, banana
liqueur, pineapple,
grenadine, angostura,

Daiquiri 15
Choice Of
strawberry, passion fruit,
mango, banana,

Basil Cooler 15
Basil, lime, vodka, club
soda, fresh ginger syrup,

Margarita 15
Classic, Skinny or Frozen

Mai Tai 15
Dark rum, light rum
amaretto pineapple,
angostura,

Reggae Rum Punch 15
Bambarra rum, orange,
pineapple, grenadine,
angostura

LB Breeze 15
dark rum, orange vodka,
curacao, lime

One Love 15
passion fruit liqueur,
passion fruit coconut rum

MOCKTAILS

Virgin Coloda (Frozen) 10
coconut milk, coconut syrup,
pineapple juice

Strawberry No-Jito (Frozen) 10
limes, strawberry syrup mint,
club soda

Reggae Sun splash 10
orange, pineapple,
grenadine, passionfruit

HOME-MADE SOFTS

Pink Lemonade 10
Fresh Lemons, Strawberries

**Peanut Butter & Banana
Smoothie** 10
peanut butter, fresh banana,
vanilla, coconut milk

Home-Made Ice Tea 8
Classic

BEER

Local Beer 8
Bottle or Draft
Turks Head Lager/Amber
Bottled IPA
Light

**Selection of Imported
Beers** 9

Cider

Please ask your server

BY THE GLASS OR BUY THE BOTTLE

SPARKLING

**Masottina Brut Prosecco,
Italy** gls15 BTL 59
Fresh and lively with a fruity
hit of fresh citrus fruits

Langlois Chateau, Brut Rose
gls18 BTL 80
Elegant nose of red fruits
while being fresh, fruity and
full bodied in the mouth

**Taittinger Brut Reserve, Reims,
Champagne, France NV**
gls 22 BTL 105
fine bubbles with fragrances
of peach, white flowers and
vanilla pod

WHITE WINES

**Chardonnay, Murphy Goode
California** gls15 BTL 56
pairs well with spicier foods and
light seafoods

**Santa Margarita, Pinot Grigio,
Valdadige** gls 17 BTL 65
A clean intense aroma and a dry
golden apple taste. Great for an
aperitif

**Sauvignon Blanc, Murphy Goode
California** gls 15 BTL 56
Notes of tangerine, peach, pear,



ROSE WINE

**Chateau Minuty, Moments Cotes de
Provence AOP, France** gls 15 btl 55
A classic blend of ripe citrus fruits, easy
drinking on the beach

**Whispering Angel Chateau Esclans, Cotes
de Provence France 2017** gls 18 BTL 80
Notes of white peach and apricot, mixed
with passion fruit and mango

RED WINES

**Merlot, Murphy Goode,
California** gls 15 BTL 56
Delicious aromas and flavor of black
cherry, blackberry, blueberry with a
hint of vanilla

**Pinot Noir, Murphy Goode,
California** gls 15 BTL 56
A dark fruity character with intense
black cherry aromas and vanilla