

GOOD MORNING

WELCOME TO THE COURTYARD BREAKFAST

COMPLIMENTARY A LA CARTE BREAKFAST

BEVERAGE SELECTIONS

fine tea, ginger tea or freshly brewed coffee
cranberry, orange or apple juice

BAKERY BASKET

selection of freshly baked Danish, croissants and muffins

TROPICAL FRUIT PLATTER

assorted tropical sliced fruits

2 EGGS ANY WAY

poached, fried, scrambled or boiled with rustic potatoes,
grilled tomato and choice of bacon or sausage

TCI BENEDICT

rice-n-peas poached egg and jerk hollandaise

HUEVOS RANCHEROS

fried eggs over a soft corn tortilla smeared with refried
beans and ranchero sauce

OUR ENERGIZING OATS

plain or with nuts & honey

GRANOLA

with your choice of milk or yogurt

FROM THE BAR

Espresso Shots \$6 | Double Espresso \$8
Cappuccino | Latte \$8
Sodas \$4 | Bottled Water \$8

Kindly notify one of our
service team if you have any
allergy intolerance or food
intolerance.



THE SHORE CLUB
TURKS AND CAICOS

15% service charge & 12%
government tax will be
added to your final check



THE SHORE CLUB

TURKS AND CAICOS

COLONNADE

SMALL PLATES AND BOWLS

JERK CHICKEN SKEWERS 14
with jerk sour cream

FRIED COCONUT SHRIMP 16
with chipotle aioli

POTATO & PEA SAMOSA 12
with mint chutney

MR WILLIAMS SEAFOOD CHOWDER 10

FALAFEL SHAWARMA 12
with mini raita in pita pocket

TUNA POKE BOWL 18
with spicy poke sauce

THE LIGHTER SIDE OF LIFE

THE HOUSE SALAD 12
with Japanese and ginger dressing

THE COBB SALAD 18
chopped chicken, egg, bacon, blue cheese

THE SHORE CLUB CAESAR 14

HUMMUS SALAD 14
with vine ripened tomatoes and basil
in toasted pita

JUST ROLL WITH IT SUSHI

CALIFORNIA ROLL 18
with crab, cucumber, avocado, tobiko

SPICY TUNA ROLL 18

ASIAN FUSION ROLL 20
with tuna, avocado, crispy crab

SALMON ROLL 18
with avocado, and chili aioli

BENTO BOX 24
choice of roll, house salad, coconut shrimp & jerk chicken skewers

CHEF'S SPECIALS

HOT & CRUNCHY SNAPPER ESCOVISH 28

CLASSIC JAMAICAN JERK CHICKEN 24
with corn and festival

GRILLED, BONELESS 100Z RIBEYE 34
with fries and chimichurri sauce

SHRIMP BLACK TAGLIATELLE 28
with white wine and rose cream sauce

SNACKS

FISH TACOS, MANGO & BLACK BEAN SALSA 14

CLASSIC ANGUS CHEESEBURGER & FRIES 14

IN DA HOUSE FISH & CHIPS, TARTER SAUCE 22

THIN & CRISPY PEPPERONI PIZZA 16

SIDES - 5 EACH

SIDE SALAD, FRENCH FRIES, GARLIC SAUTED BROCCOLINI, RASTA
RINGS, PEAS-N-RICE, STEAMED JASMINE RICE

SPICE UP YOUR LIFE SKILLET CURRIES

all served with steamed rice, raita, pickles & poppadums

CARIBBEAN SHRIMP CURRY 28

CHICKN TIKKA MASSALA 25

SRI LANKAN FISH CURRY 25

SAAG ALOO - POTATO & SPINACH CURRY 20

DESSERTS - 10 EACH

LEMON GRASS PANNACOTTA WITH A ORGANIC MANGO PAPAYA COMPOTE

GERMAN CHOCOLATE CAKE WITH CHOCOLATE SWIRL ICE CREAM

CLASSIC KEY LIME PIE SERVED WITH CRÈME CHANTILLY

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THE SHORE CLUB
TURKS AND CAICOS

SUI REN SUSHI BAR & GRILL

EDAMAME BOWL 5

CHOCOLATE, AVOCADO BREAD, YUZU MARMELADE 5

MAKIMONO

SPECIALTY SUSHI (EIGHT PIECES PER SELECTION)

RAINBOW CRAB, SHRIMP, TUNA, SALMON, AVOCADO 20

CALIFORNIA CRAB, CUCUMBER, AVOCADO, TOBIKO CAVIAR 20

SPICY TUNA SPRING ONION, TEMPURA CRISPS 20

GREEN VEGGIE GRILLED ZUCCHINI, GREEN PEPPER AND ASPARAGUS 16

ASIAN FUSION TUNA, AVOCADO, CRISPY CRAB STICKS 20

VOLCANO SPICY SHRIMP TEMPURA 20

THE LIGHTER SIDE OF LIFE

SUI REN CAESAR

Crunchy Marcona almonds, romaine, kale and smoked bacon in a creamy anchovy dressing 14

SPICY TUNA 

Tuna tataki, spicy aioli, mixed greens, cucumber, avocado and shiso furikake 22

NIKKEI 

Mixed greens, avocado, cucumber served with our own Nikkei sauce and shiso furikake 14

HAMACHI SASHIMI

Tobiko, Jalapeno ponzu 18



Spicy



Vegetarian



Gluten Free



Contains Nuts



THE SHORE CLUB
TURKS AND CAICOS

BOWLS

SUI REN UDON NOODLES, BROTH
BBQ pork, chili, egg 12

MISO SOUP

Miso and dashi broth with tofu and scallions 10

SEAFOOD CHUPPO

Mixed seafood in a creamy cilantro broth 12

YAKI



SIMPLY GRILLED SELECTION

Enhanced with Miso jus, Tokyo butter and lightly grilled asparagus:2

8 Oz. Angus Beef Filet 44

14 Oz. Dry Aged Boneless Ribeye Steak 44

Native Mahi Mahi Filet 32

Salmon Filet 34

Tuna Steak 34

ENTRÉES

Enjoy our culinary team's interpretation of International Influences

PARMESAN FRIED CRAB CAKES

Kimchi and grain mustard butter sauce, shaved mango, cilantro salad 36

MISO GLAZED SALMON



Crunchy peanut steamed rice 36

PAN FRIED CHICKEN KATSU



Crispy panko Organic chicken breast with spicy lemongrass curry
sauce and fried rice 28

CHEF RAHEEM'S TOFU CURRY



Sri Lankan tofu and eggplant spicy black pepper curry 26

SPECIAL PHO

Chicken, shrimp and pork with rice noodles, snow peas, garlic, mint
and basil 26



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THE SHORE CLUB
TURKS AND CAICOS

ENTRÉES, CON'T

BALINESE BEEF RENDANG

4 hour slow braised beef, garden scallion, chili and Asian basil, with steamed coconut rice 32

NASI GORENG

Wok fried chicken and shrimp rice, fried egg and a fresh cucumber and tomato salad 28
(Vegetarian style available also)

ACCOMPANIMENTS 7 EACH

Fried Rice with Guacamole (CONTAINS EGG)

Herb Crushed Potato Mash

Sautéed Vegetables

Steamed Rice

Fries

DESSERTS 14 EACH

APPLE TARTIN

Yuzu elder flower ice cream and sesame seed ginger Tuille

MOLTEN LAVA CAKE

Burnt chocolate snap and Peruvian mocha crunch ice cream

MANGO PASSION DOME

Mango Passion Bavarian Cream, Green Tea Soil, and lemon grass
Yuzu sorbet

MINI TIRAMISU CANNOLI

Crispy mini sweet cannoli filled with Java coffee, citrus cream

Kindly notify one of our service team if you have any allergies or food intolerance.

15% service charge & 12% government tax will be added to your final check.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.



Spicy



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Gluten Free



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