

COLONNADE

SMALL PLATES AND BOWLS

Beetroot Hummus

With feta cheese and walnuts
served with toasted pita bread
20

Mango and Shrimp Vietnamese Hand Roll

With sweet chili dipping sauce
20

Chicken Satay Skewers

In a peanut sauce
18

Crunchy Fried Coconut Shrimp

With smoked chipotle aioli and lemon
20

Curried Potato Samosa

With mint riatā
18

Beet Cured Salmon

with caper, pomegranate salsa, dill
sour cream & toasted sour dough
24

Melon and Parma Ham

shaved prosciutto San Daniel
aged balsamic
25

Tuna Poke Tacos

2 Corn tacos filled with, sushi rice,
diced Ahi tuna, avocado, seaweed
salad, eel sauce and spicy mayo
27

Truffle Chili Cheese Dog

beef hot dog with brioche bun, beef
& bean chili, mozzarella and finished
with truffle mayo, served with fries
29

Spiced Chicken Shawarma

spinach wrap with pickled vegetables,
yogurt tahini dressing and fries
30

VEGAN SPECIALS

Vegan 'Slaw'

Crunchy vegetable strips with mango
and crunchy peanut satay dressing
22

Faux Caesar

Chopped Romaine hearts tossed with
cashew nut and garlic dressing,
avocado, and vegan parmesan
27

Falafel Shawarma

Chickpea, parsley and tahini fritters,
pita bread and drizzled with vegan,
lemon mayonnaise
25

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
28

Baked Quiche with Smoked Bacon, Onion and 3 Cheeses

With arugula salad, cherry tomato
and garlic anchovy dressing
26

Beef Carpaccio

Seared Angus beef filet sliced paper thin
with crunchy parmesan chips, shaved fen-
nel, arugula and sauce gribiche
26

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
20

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
40

Antipasto Platter

With grilled seasonal vegetables,
olives, cured salami, and artisan
cheeses with toasted sour dough and
crispy lavash 'Serves 2'
40

Classic Jamaican Jerk Chicken

With corn and festival
30

Grilled, Boneless 12 oz Ribeye

With fries and chimichurri sauce
52

Shrimp Penne Pasta

With white wine and
rose cream sauce
38

SIDES \$12 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
22

Spicy Tuna Roll

with spring onion,
tempura crisps
24

Asian Fusion Roll

with tuna, avocado and crispy
crab flakes
26

Volcano Roll

with spicy shrimp tempura
25

Bento Box

choice of roll, house salad,
coconut shrimp & chicken satay
30

CLASSICS

Fish Tacos

With mango chutney and
pomegranate salsa
20

Classic Angus Cheeseburger and Fries

20

In Da House Fish and Chips

29

Thin and Crispy Pepperoni Pizza

22

Caribbean Shrimp Curry

With jasmine rice,
poppadoms and pickle
35

Chicken Tikka Masala

With jasmine rice,
poppadoms pickle
35

DESSERT

Artisan Cheese Platter

With homemade chutney, lavash,
dried fruits and cracker basket
36

Valrhona Dark Chocolate and Caramel Tartlet

In a sweet pastry crust
19

Vanilla Creme Brûlée

Baked custard with Tahitian
vanilla beans
19

Classic Key Lime Pie

With Crème Chantilly
19



THE SHORE CLUB

LONG BAY BEACH



DRINK MENU

ICONIC CARIBBEAN COCKTAILS 20

PAIN KILLER - British Virgin Islands

Gold rum, fresh pineapple and orange juice, coconut cream, freshly grated nutmeg

RUM SWIZZLE - Bermuda Island

Dark rum, fresh orange and pineapple juice, grenadine and angostura bitter

ARIBA ARUBA - Aruba Island

Vodka and light rum, fresh orange and pineapple juice, grenadine, banana puree, fresh lemon juice

BAHAMA MAMA - Bahamas

Coconut rum, banana liquor, pineapple juice, grenadine and angostura bitter

DAIQUIRI

Choose your favorite flavors: strawberry, passion fruit, mango, banana light rum, fresh lime and sugar syrup

MOCKTAILS & NON-ALCOHOLIC

VIRGIN COLADA (Frozen) 16

Coconut milk, coconut syrup, pineapple juice

STRAWBERRY NO-JITO (Frozen) 16

Limes, strawberry syrup, mint, club soda

REGGAE SUN SPLASH 16

Orange, pineapple, grenadine, passionfruit

PINK LEMONADE 14

Fresh lemons, strawberries

PEANUT BUTTER & BANANA SMOOTHIE 18

Peanut butter, fresh banana, vanilla, coconut milk

HOME-MADE ICE TEA 9

LOW CALORIE SODAS 9

La Croix Flavored: Lime, Passion Fruit, Mango, Orange

BEERS

LOCAL BEER 9

Bottle or Draft

Turks Head Lager/Amber

Bottled IPA or Light

SELECTION OF IMPORTED BEERS 11

Corona, Heineken,

Coors Light, Presidente

O'Doul's (non-alcoholic beer)

TEQUILA LOVERS 19

CLASSIC MARGARITA

Gold tequila, Cointreau, fresh lime

JALAPENO SPICY MARGARITA

Silver tequila, Cointreau, fresh lime and Mexican jalapeno muddled

PALOMA

Tequila gold, fresh lime, grapefruit juice and club soda

CADILAC MARGARITA

Tequila gold, fresh lime, Grand Marnier

WINES BY THE GLASS 18 (BTL 70)

Domaine de l'Herré Sauvignon Blanc
Côtes de Gascogne France

Domaine Tariquet

Chardonnay - Côtes de Gascogn France

La Vis Pinot Grigio – Trentino Italy

Murphy Goode

Pinot Noir - California

Beringer Main & Wine

Cabernet Sauvignon

Claude Val Rose Wine

Languedoc Roussillon France

SPARKLING WINES BY THE GLASS

Corte delle Rose
Prosecco Extra Dry
GL 18 BTL 70

Piper Heidsieck Cuvee
Brut Champagne
GL 25 BTL 140

WINES BY BOTTLE

Moet Chandon Ice Brut 190

Moet Chandon Rose 220

Taittinger Champagne Brut 160

Veuve Clicquot Brut Yellow Label 220

Minuty Rose

Cotes De Provence France 88

Whispering Angel Rose

Chateau D'esclans France 93

Summer in a Bottle Rose NV

Long Island, New York 87



THE SHORE CLUB

LONG BAY BEACH

