

The Beach Club

at

CALABASH

GRENADA

TAPAS / SMALL PLATES

*Our tapas menu is designed for sharing using the best ingredients from the island.
We recommend one plate as a Starter or two to three plates per person as a Main Course*

SEAFOOD

GRENADIAN KING CRAB BRIOCHE

shellfish tartar sauce | bergamot | mixed leaves

US\$17 | EC\$45.50

SAUTÉED SHRIMP

al ajillo – flambéed in dark rum | garlic butter | lemon |
grilled bread

US\$16 | EC\$42.75

CRISPY TUNA TAQUITO

wonton crisp | avocado | pickled red onion |
soy vinaigrette

US\$15 | EC\$40.05

HOUSE CURED + SMOKED MARLIN TOSTADA ^(gf)

stewed in creole sauce | corn crisp | avocado | romaine |
sour cream

US\$14 | EC\$37.40

MEAT

BEEF RIBEYE TATAKI ^(gf)

chives | garlic chips | ponzu | cucumber

US\$17 | EC\$45.50

DUCK LEG CONFIT TOSTADA ^(gf)

corn crisp | guacamole | sweet eel sauce | chipotle | romaine

US\$15 | EC\$40.05

JERK CHICKEN ^(gf)

grilled boneless thigh | charred pineapple salsa | Greek yoghurt
tzatziki

US\$14 | EC\$37.40

PROSCIUTTO + TOMATO

BRUSCHETTA

focaccia | garlic | cashew pesto

US\$15 | EC\$40.05

VEGETARIAN

ROOT VEGETABLE TARTE TATIN

caramelized shallots | feta | pesto

US\$13 | EC\$34.70

SAUTÉED EDAMAME ^(gf)

soy sauce | butter | cajun spice | shado beni | lime

US\$12 | EC\$32.05

BEETROOT BRUSCHETTA

whipped Belmont goat cheese | fried plantain |
cashew nut pesto | pomegranate molasses | focaccia

US\$13 | EC\$34.70

SHARING PLATTER

two to three people

marinated olives | hummus | pico de gallo | house focaccia

US\$19 | EC\$50.75

All dishes may contain sesame, nuts, or nut products

Many of our dishes can be altered to suit certain dietary requirements.

Please let us know if you have any allergies or dietary requirements, our dishes may contain trace ingredients.

Please be aware that smoking and the use of e-cigarettes are not permitted in the Bar & Restaurant

LARGE PLATES

BUTTERED DORADO ^(gf)

fondant potato | greens | shrimp & scallop ginger-butter sauce | passion fruit

US\$28 | EC\$74.80

CARIBBEAN SPICED SHRIMP

curried orzo pasta | confit bell pepper | chorizo | green onions | cherry tomato | turmeric

US\$27 | EC\$72.10

TUNA POKE NACHOS

marinated tuna | wonton chips | seaweed salad | jalapeño

US\$28 | EC\$74.80

ROTI

kuchela | mango chutney

CATCH	US\$20	EC\$53.50
LAMBIE	US\$25	EC\$66.75
CHICKEN	US\$18	EC\$48.10

FROM THE GRILL ^(gf)

fries | mixed leaves | garlic butter

CATCH	US\$20	EC\$53.50
LOBSTER	US\$25	EC\$66.75
CHICKEN	US\$18	EC\$48.10

SALADS

BEACH CLUB ^(gf)

organic mixed leaves | marinated olives | spiced pumpkin | fried plantain | feta | sherry vinaigrette

US\$28 | EC\$74.80

GRILLED WATERMELON ^(gf)

organic mixed leaves | Belmont Estate goat cheese | cucumber | pumpkin seeds | mango dressing

US\$27 | EC\$72.10

CAESAR

romaine | croutons | bacon | parmesan | house Caesar dressing

US\$28 | EC\$74.80

ANY SALAD CAN BE SERVED WITH:

CATCH	ADD	US\$9	EC\$24.05
SHRIMP	ADD	US\$15	EC\$40.05
CHICKEN	ADD	US\$8	EC\$21.50

BURGERS + SANDWICHES

served with fries or salad

BEEF BURGER

sesame seed bun | bacon | cheese | lettuce | tomato | onion | house-made pickles

US\$23 | EC\$61.50

BEER BATTERED FISH BURGER

potato bun | yoghurt tartar sauce | arugula | lemon

US\$21 | EC\$56.10

JERK CHICKEN WRAP

avocado | fried plantain | kidney beans | romaine

US\$21 | EC\$56.10

CLUB SANDWICH

grilled chicken | bacon | lettuce | tomato | mayo

US\$21 | EC\$56.10

PANINI ^(v)

Belmont goat cheese | broccoli | kale | bell peppers | grilled onion | cashew nut pesto

US\$20 | EC\$53.50

TACOS BAJA

your choice of flour or corn tortilla

coleslaw | pico de gallo | guacamole | pickled onions | chunky spicy salsa

	GRILLED OR BATTERED:	
FISH	US\$20	EC\$53.50
SHRIMP	US\$25	EC\$66.75
VEGETABLES	US\$18	EC\$48.10

QUESADILLA

cheese | pico de gallo | guacamole | charred tomato sauce * (*contains sesame oil*)

CHEESE	US\$16	EC\$45.39
MUSHROOM	US\$18	EC\$48.10
CHICKEN	US\$18	EC\$48.10

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SIDES

SIDE SALAD ^(gf)

US\$7 | EC\$18.70

FRENCH FRIES ^(gf)

US\$6 | EC\$16.05

SWEET POTATO FRIES

za'tar mayo

US\$7 | EC\$18.70

TRUFFLE CALABASH WEDGES

tempura batter | parmesan | parsley | béarnaise

US\$9 | EC\$24.05

FRIED PLANTAIN ^(gf)

US\$5 | EC\$13.35

FOCACCIA

US\$5 | EC\$13.35

TOSTONES ^(gf)

smashed & fried green plantain | souski sauce

US\$6 | EC\$16.05



DESSERTS

BANANA CRUMBLE

the Beach Club classic

dark rum | dulce de leche | banana ice cream

US\$12 | EC\$32.05

GRENADIAN CHOCOLATE TART ^(gf)

macaron crumble crust | cashew praline |

Crayfish Bay Estate 75% chocolate ganache |

vanilla-bougainvillea ice cream

US\$15 | EC\$40.05

SELECTION OF HOUSE-MADE ICE CREAM + SORBETS

our wait staff will inform of today's flavours

US\$10 | EC\$26.70



Lunch 12 noon to 3 pm

EC\$ rates are approximate | All prices include 10% service charge & 15% VAT

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