



DINNER MENU

APPETIZER

Creamy Conch Chowder \$15

Conch in a savory creamy broth with local spices, vegetables, herbs and grilled crostini

Conch Fritters \$16

Fried dumplings with conch, local herbs and spices served with calypso sauce

Tropical Jerk Chicken Salad \$24

Jerk chicken, mixed greens, onion, bell pepper, mango, cherry tomato, mandarin orange

Caesar Salad \$15

Crisp romaine, cherry tomato, parmesan cheese, caesar dressing, croutons

Grand Cobb \$24

Mixed greens, bacon, cheddar, tomato, onion, ½ boiled egg, ham, honey lime vinaigrette

Add shrimp \$10, mahi 4oz \$11 or 8oz \$27, bacon \$6 or chicken \$9

Chicken Wings \$16

Choices of mango chili, jerk bbq, buffalo blue cheese dip, carrot and celery sticks

Spinach Dip \$16

Creamy onion, spinach and artichoke dip with tortilla chips

Chips And Dip \$15

Tortilla chips served with nacho cheese sauce, bacon, scallions, salsa and sour cream

Skipper's Tataki \$32

Seared sesame crusted tuna served with wasabi mayo and ginger chili

Sunset Hummus \$15

Traditional hummus served with toasted flat bread

SIGNATURE CREATIONS

Grand Burger \$28

Homemade beef patty topped with bacon, jalapeno, onion jam swiss american cheese and house made remoulade

Exuma Cream & Crisp \$31

Spaghetti pasta tossed in garlic cream sauce, onions, bacon and finished with an egg yolk.

Palapa Sunset Penne \$32

Tender chicken tossed in marinara sauce with traditional bahamian aromatics and spices

Bahama Reef Alfredo \$49

Linguine alfredo cooked to perfection folded in with mahi, shrimp, conch, broccoli and local herbs.

Fish In da Foil \$47

Snapper slow simmered with coconut milk, butter and market vegetables served with coconut rice

PALAPA PLATE CREATIONS

Each plate comes with assorted vegetable medley and one side

Sides*

Coconut Thyme Rice \$7, Vegetable Medley \$8

Roasted Sweet Potato \$7, Mash Potatoes \$8

Cajun Fries \$7, House Salad \$8

Entrees

Jerk Chicken \$32

Grilled jerk marinated chicken with a jerk bbq sauce and pineapple and cucumber salsa

Curried Chickpea \$28

Chickpea sauteed with onion, carrot, celery and potatoes and simmered in an aromatic curry coconut sauce

Seafood Curry \$43

Shrimp and conch sauteed with onion, carrot, celery and potatoes and simmered in an aromatic curry coconut sauce

Drunken Shrimp \$38

Corn starch dusted shrimp panfried and sauteed in onions, bell peppers, broccoli and tossed in an asian bahamian twist glaze

Pork Ribs \$37

Tender pork ribs smoked and glazed in a mango bbq sauce

12oz Striploin \$60

Grilled strip loin served with fried onions, mushrooms and red wine port reduction

Duet Reef & Turf \$60

6oz striploin with shrimp 16/20
Served with fried onions, sauteed mushrooms and onions, garlic herb butter and savory red wine port reduction

Dessert

Apple Empanadas \$14, Pineapple Upside Down \$14

Cherry Cheesecake \$13, Chocolate Cake \$15



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