



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 \$28

Mix greens, onion, cucumber, tomato, blue cheese, bacon, avocado, boiled egg, honey lime vinaigrette

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

Chicken Wings \$16

One (1) choice of sauce: 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 soy

SIGNATURE CREATIONS

Grand Burger \$28

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

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

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

Fish & Chips \$39

Fried golden mahi, skin on fries, tartar sauce, malt vinegar and lemon

PALAPA PLATE CREATIONS

Choice of one (1) side

coconut thyme rice, vegetable medley

roasted sweet potato, mash potatoes

cajun fries, house salad

Entrees

Jerk Chicken \$32

Grilled jerk marinated chicken with a jerk bbq sauce and tropical 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 a ginger teriyaki 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

Served with fried onions, mushrooms and onions, red wine port reduction

Sides*

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

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

Cajun Fries \$7, House Salad \$8

Dessert

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

Cherry Cheesecake \$13, Chocolate Cake \$15



GRAND ISLE
RESORT & RESIDENCES

Emerald Bay, Exuma, Bahamas | Phone: (242) 358-5000

www.grandisleresort.com