



DINNER MENU

Starter

"The Great House" Conch Chowder

17

Slow cooked conch in a tomato broth with fine vegetables and a hint of spice.

Roasted Organic Tomato Soup (G) (v)

17

Oven-roasted tomato soup with island spices, crumbled goat cheese, almonds, and a crispy curried puff pastry.

Bahamian Style Boil Fish

17

Local caught snapper slow cooked in an aromatic Caribbean broth with fine herbs of carrots, onion, celery, okra and plantains with a hint of local hot pepper citrus topped with a roasted pineapple chutney.

Sailrock Caesar Salad

16

Crispy romaine leaves with creamy lemon garlic and anchovy dressing, grated parmesan cheese, & deep-fried tortillas.

Add chicken 8

Add shrimp 12

South Caicos Seafood Salad (G)

32

A harmonious combination of cilantro-scented minced crabmeat and Caribbean shrimp salad tomato chutney, pickled cucumbers, and cabbage slaw drizzled with roasted basil oil.

Roasted Duck Breast and Arugula Salad (G)

22

Spice-rubbed duck breast on a bed of arugula topped with crispy fried leeks and drizzled with a savory chilled raspberry and balsamic vinegar reduction.

The Caribbean Style Shrimp Cocktail

25

Citrus marinated shrimp, spicy lemon cocktail sauce, crispy fried nachos and guacamole.

Maryland Goat Cheese & Pineapple Strudel (v)

24

Caramelized Caribbean pineapple chunks with fresh ginger mixed with Maryland goat cheese, wrapped in paper-thin phyllo pastry and oven-baked. Served with a passion fruit coulis.

(G) Gluten Free and (v) Vegetarian

The Kitchen Team would be pleased to try to attend to any of your requests.

Special Orders will be accommodated within 45 minutes.

A 10% Service Charge and an 12% Government Tax will be added to your check.



Main Course

South Caicos Snapper Fillet

42

Fresh Caught local snapper cooked to your choice of pan-fried, grilled, blackened or broiled with a blend of Roasted root vegetables garden Braised potatoes all resting in aromatic Caribbean style fish broth with essence of local spices.

Grilled Lobster Tail (¢)

55*

South Caicos fresh spiny butterfly lobster tail. Simply grilled and served with a garlic herb Lemon butter atop sun-dried tomato risotto and array of buttered, organic vegetables.

Blackened Chicken (¢)

35

Coated with Caribbean spices, tossed in a hot pan and cooked to perfection. Sliced then Topped with a pineapple chutney placed on a hot polenta cake surrounded by a Caribbean chicken jus with a hint of curry and coconut and paired with by roasted Root vegetables.

Herb Crusted New Zealand Roasted Lamb Rack (¢)

45

Spice Rubbed, mustard coated lamb with a fresh basil Provençal crust. Served with Garlic mashed potatoes and a wild garlic and rosemary-scented lamb jus.

Seafood Risotto (¢)

42

Roasted tomato risotto slow cooked with shrimp, crab and conch with roasted tomatoes and a hint of truffle oil, saffron, and a creamy garlic blend then. Baked with a Parmesan crust.

Peppercorn Crusted Beef Loin (¢)

48*

Peppercorn crusted beef loin pan-seared to your taste. Served with a classic demi-glace with essence of truffle oil, baked potato galette, and buttered farm vegetables.

Caribbean Shrimp Scampi

32

Sautéed shrimps in a garlic butter and white wine sauce served with rice noodles.

Linguini Pasta (v)

21

Linguini tossed with either herb roasted tomato sauce or in a garlic cream sauce.

Gluten free version available with rice noodles available. (¢)

Add chopped vegetables 6

Add chicken 8

Add shrimp 12

*Meals not included in All-Inclusive Plan