



Starters

Soup of the Day 22

Your server will mention the Soup du Jour at the table.

Fisherman's Broth 38

Sautéed lobster (seasonal,) shrimp, scallops, and local deep sea fish, in a clear, broth-style, soup with potato, carrots, lemon grass and fresh chives.

Lobster Bisque 38

Shredded lobster in a home-made, velvet cream sauce with dry sherry, black pepper and chives.

Tuna Tartare & Avocado Puppodum 45

Flavours of ginger, cilantro, and lemon zest are complimented with a spicy duo of a (sriracha) Asian sauce and a ginger & lime mayonnaise. Served with Avocado smudged Puppodum.

Lobster Rangoons 40

Shredded local Lobster (seasonal) leg meat, spiced to perfection, wrapped in wonton skins.
Served with cilantro duck sauce.

Cajun Jumbo Shrimp 40

Basted with a dry pepper butter and seared. Served with house bleu cheese sauce and fresh basil.

Grilled Bell Pepper & Humus Dip 30

Grilled bell pepper and home-made humus served with a side of local flat bread.

Thai Teepee 35

Beef satay, flash-grilled to medium-rare and served with a sweet teriyaki glaze and peanut sauce.

Beach House Crab Cakes 42

Land Crab, lightly seasoned and served with a sweet, spicy cucumber and poppy seed vinaigrette.

We accept Visa, Master Card, and Visa/Amex Travelers Cheques.

All prices are in Eastern Caribbean dollars and are VAT inclusive.

N.B. Lunch & Dinner Menus have been amalgamated online for convenience.



Seafood

Grilled or Thermidor Local Spiny Lobster 120

(Sept. – Apr.)

- Tender, tail-meat medallions of lobster, grilled and served with garlic and cilantro butter.
- Tender, tail-meat medallions of lobster baked in a dry-sherry white sauce with mozzarella cheese and fresh chives.

Beach House Jumbo Shrimp 90

- Cajun - Basted with a dry pepper butter and seared. Served with house bleu cheese sauce and fresh basil.
- Seared - Served with garlic and cilantro butter.
- Reduced in a spicy, Madras curry sauce with Coconut Milk, Cumin, Ginger, Cinnamon & Lime Leaves. Served with Daily rice and local Fruit Chutney.

Spicy Scallops 90

Tender sea scallops, Cajun spiced, seared and topped with a coconut and saffron sauce and fresh basil.

Daily Fresh Catch

Deep Sea Catch ~ 68 Reef Catch ~ 78

(We only ever have available one or the other.)

Your server will mention the day's available catch at the table.)

Seared fresh catch, delicately seasoned and topped with tomato & fruit salsa.

Seared Tuna (House Specialty) 85

Local, fresh, Nigiri grade tuna, sesame crusted, seared and plated with our Saki, Soy, Ginger & Cilantro dipping sauce. Served with wasabi mashed potatoes.

Wild Nigiri Grade Scottish Salmon 115

- Blackened and Seared with a dry pepper butter and Nutmeg Glaze. Topped with fresh basil.
- Pan Seared with Olive Oil and topped with Sautéed Citrus Onions.

A 10% Service Charge will be included on the final bill.



Meats

Baby Back Ribs 75

Marinated, char-grilled and served with our signature BBQ sauce.

New Zealand Rack of Lamb 148

Marinated in Rosemary, Thyme & Garlic.
Char-Grilled and served with a Mint Mango Chutney.

Filet Mignon 120

Choice beef tenderloin, char-grilled and served with Brown Brandy sauce.

Pepper Filet 120

Black pepper-marinated, Choice beef tenderloin, char-grilled and served with Creamy peppercorn sauce.

Cornish Hen 70

Char-Grilled & brushed with a sweet tomato, garlic & herb glaze.
Served with balsamic candied onions.

New York Strip Loin 95

10oz. Strip loin Steak char-grilled and served with garlic & cilantro butter.

Vegetarian

Eggplant Parmesan 65

Grilled aubergine (eggplant) layered in a cream cheese and homemade Tomato sauce. Topped with Parmesan and Mozzarella cheeses. Baked until golden brown and served with fettuccine pasta.

Tomato & Basil Gnocchi 79

Our very own home-made Italian potato dumplings, with fresh homemade Tomato sauce,
Steamed Broccoli, and fresh chopped basil.
Topped with a dollop of sour cream, Parmesan cheese and cracked black pepper.

Spicy Vegetable Curry 60

A selection of fresh vegetables reduced in a spicy, Madras curry sauce with Coconut Milk, Cumin, Ginger
Cinnamon & Lime Leaves. Served with Daily rice and local Fruit Chutney.



Beach House Burgers

Beach House Beef Burger 28

Seasoned with garlic and fresh herbs and served with lettuce, tomato, and grilled onions on a soft Kaiser roll.

Beach House Fish Burger

(Local Deep Sea Catch - 35)

(Local Reef Catch - 45)

Delicately seasoned and seared. Served with lettuce & tomato, on a soft Kaiser roll.

(Please ask our server for the complimentary lemon & basil aioli, ketchup, or mustard to accompany your Burger.)

Rotis

Indian dough with crushed chick peas, filled with curried potato, cumin and saffron.

Served with local Fruit Chutney.

Chicken or Fish - 35 / Shellfish - 55 / Veggie - 30

Salads & Pasta

Caesar Salad * 35

Romaine lettuce, homemade croutons, freshly grated Parmesan cheese with creamy,

Anchovy based, classical Caesar dressing.

Summer Salad * 45

Mixed green lettuce, spinach, goat's cheese, green apples, candied pecans, fresh herbs and dried cranberries.

Served with citrus vinaigrette.

Pasta Alfredo * 45

Ribboned Pasta sautéed in a classical Alfredo sauce with nutmeg.

* Side Pasta or Salad Available at Half Price.

* Add grilled or cajun Shellfish skewer +40

* Add grilled or cajun spiced Chicken or local Deep Sea Fish +20

* Add Nigiri grade, local Tuna +40

* Add grilled seasonal Vegetables skewer +15

* Add grilled or cajun local Reef Fish +30

* Add Nigiri grade Scottish Salmon +70



Dessert Menu

The price is quoted in Eastern Caribbean Dollars
and is inclusive of V.A.T.

Chocolate Bread Pudding

Simply a heart warming Grenadian chocolate bread pudding, topped with whipped cream and caramel sauce.

Served with a side of vanilla ice-cream.

35

Crème Brûlée

Je T'Aime! Classical French cooked custard with Rwandan vanilla bean. Served with its usual hard burnt sugar cap.

32

Baked Cheesecake

Silky, vanilla infused cheesecake.

Plain or Topped with chocolate mousse, caramel, or fresh fruit preserves, whipped cream and toasted almonds.

28

Lime Curd Chiffon Cream Pot

Pucker Up! A tart lime curd cream chiffon made from fresh lime juice and lime zest.

Topped with a brown sugar crumble.

28

Coffee & Cream Gateaux

Coffee sponge cake with tiny pieces of roasted coffee beans layered with a coffee cream and yogurt filling.

Served with a coffee liqueur glaze.

42

Affogato

A large scoop of vanilla ice-cream with a single shot of hot espresso. This can be further enhanced with a local rum or liqueur shooter for a modest \$10 upcharge.

28

Coconut Cream Trifle

A coconut lover's dream dessert. Very light coconut and mascarpone cream layers between rum soaked lady fingers.

Topped with a clear, banana caramel and toasted coconut.

32

Signature Grand Etang Mud Pie

Get out the Hiking Boots!

Chocolate cookie crust, topped with a mountain mosaic of coffee, chocolate & vanilla ice-creams, whipped cream, Nutella, nuts and chocolate sauce.

40

Thinking about a special Gift?

*Share the Beach House experience
by purchasing a Gift Certificate
for that special someone.*



House White & Rosé Wine

Chardonnay, Redwood Creek - *California*
Pinot Grigio, Redwood Creek - *California*
Sauvignon Blanc, Redwood Creek - *California*

Le Poussin Rosé, Sacha Lichine - *France*

Half Carafe	55
Bottle	110
Glass	22

House Red Wine

Cabernet Sauvignon, Redwood Creek - *California*
Pinot Noir, Redwood Creek - *California*
Merlot, Redwood Creek - *California*

Half Carafe	55
Bottle	110
Glass	22

House Sparkling Wine

Vina Spumante Bianco, Gran Cuvée / Vinicola Serena - *Italy*

Bottle	80
Glass	20

Please take a further look at our other wine selections and pricing, offered exclusively by the bottle.



Champagne

Dom Pérignon

800

Moët & Chandon Grand Vintage Rosé

565

Veuvre Cliquot

395

Moët & Chandon Brut

350

Sparkling Wine

Prosecco, San Venanzio / Valdobbiadene Superiore - *Italy*

130

Kaapse Vonkel Brut, Simonsig - *South Africa*

120

Prosecco (Rosé or Blanc) / Cantine Maschio - *Italy*

115



White Wine

Chablis, Louis Latour - *France*

195

Sophie (Chardonnay, Viognier, Sauv. Blanc), Manincor - *Italy*

180

Podium Classico (Verdicchio), Dei Castelli Di Jesi - *Italy*

130

Chardonnay Locura, Clos des Fous - *Chile*

120

Pinot, Grigio, Fantini / Farnese - *Italy*

120

Chardonnay, Luis Felipe Edwards Reserve - *Chile*

110

Muscadet, Barton & Guestier - *France*

100

Chenin Blanc, Beringer - *California*

100

Serra Del Conte Classico (Verdicchio), Castelli Di Jesi - *Italy*

90

Rosé & White Zinfandel

White Zinfandel, Beringer - *California*

130

Côtes du Rhône Rose, Louis Bernard - *France*

125



Red Wine

Lalande de Pomerol, Chateau Tournefeuille "La Cure" - *France*

250

Mason (Pinot Nero), Manincor - *Italy*

206

Parcela #7, Aconcagua Valley - *Chile*

150

Fleurie, Bouchard Aine & Fils - *France*

140

Shiraz, Rosemount - *Australia*

128

Cotes du Rhone, Parrallel 45 - Paul Jaboulet - *France*

125

Shiraz, Jacob Creek Private Reserve - *Australia*

120

Sangiovese, Fantini - *Italy*

120

Rioja, Marques de Caceres - *Spain*

115

Carmenere, Canepa Reserve - *Chile*

110

Escudo Rojo, Baron Philippe de Rothschild - *Chile*

110

Farnio (Montepulciano, Sangiovese), Garofoli - *Italy*

110



Cappuccino, Espresso, Macchiato, & Latté Macchiato

Available in decaffeinated too.

12

Double Espresso

Defined as double shot strength.

14

Coffee & Tea Selection

Available in decaffeinated too.

10

Ice-Coffee

Available in decaffeinated too.

20

Liqueur Coffees

22

Grenadian:

Westerhall Rum & Cinnamon Liqueur.

Aspen:

Frangelico, Bailey's and Kahlua.

Irish:

Jameson Irish Whiskey.

Spanish:

Tía Maria & Tequila.

Café Royal:

Tía Maria & Cognac.

(Add Grenadian Chocolate Sampler

60% Cocoa, 71% Cocoa, 82% Cocoa, Nib-A-Licious) 12