



# BAHAMA BAY

CARIBBEAN CUISINE

With views of Exuma's stunning Emerald Bay, this two-level open concept restaurant offers an extensive buffet breakfast. At lunch, indulge in an impressive culinary variety, from Asian to Continental, that changes every day. For dinner, the chefs at Bahama Bay lay out a spectacular à la carte menu of the finest Bahamian and Caribbean cuisine.

## APPETIZERS

### ROASTED PUMPKIN BISQUE

Coconut cream, puff pastry twist, allspice dust



### BAHAMIAN CONCH FRITTERS

Spicy Calypso sauce

### TROPICAL SALAD

Frisée lettuce, radicchio, green leaf lettuce, orange segments, grapes, tomato, cucumber, papaya vinaigrette



### SEAFOOD SALAD

Shrimp, conch, calamari, onion, red and green peppers, cilantro lime dressing

### ISLAND SPICED FISHCAKE

Pineapple coleslaw, spicy Remoulade sauce

### CHICKEN WING LOLLIPOPS

Spice and herb marinated chicken wings, green papaya slaw

## ENTRÉES

### SEARED SNAPPER FILLET

- SIGNATURE DISH -

Roasted pumpkin, sautéed green beans, tropical fruit relish

### GRILLED PORK CHOP

Peas & rice, seasonal vegetables, natural jus, tropical fruit relish

### VEGETABLE STEW

Sweet potatoes, squash, peas, onion, garlic, coconut milk



### SURF & TURF

Chargrilled Boston cut New York strip steak, broiled lobster tail, garlic-herb butter, sautéed market vegetables, mashed potatoes, tamarind jus

### ISLAND-SPICED FRIED CHICKEN

Coleslaw, macaroni pie, thyme gravy

### JERKED VEGAN SAUSAGE & VEGETABLE SKEWER

Premium plant-based Hungry Planet® chorizo sausage, onion, pepper, zucchini, Creole sauce, steamed rice



### CURRIED CONCH & SEAFOOD

Island-flavored seafood stew, root vegetables, steamed rice

### BLACKENED MAHI MAHI FILLET

Roasted pumpkin, sautéed spinach, steamed rice, creole sauce

## DESSERTS

### DELUXE GUAVA DUFF

Warm guava cake, rum sauce, Chantilly cream

### CREAMY COCONUT PIE

Baked coconut pie, vanilla-infused rum

### TROPICAL CHEESE CAKE

Raspberry liqueur infused, forest berries

### CHOCOLATE PECAN TART

Pecans, baked chocolate syrup, caramelized oranges

 Vegetarian

 Vegan



Balanced Lifestyle  
These dishes offer  
healthier preparations  
and lower calorie counts



Gluten Free  
Please consult your server on which  
dishes can be prepared gluten-free



Lactose Free  
Please consult your server on which  
dishes can be prepared lactose-free



\*Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: Exuma's Farmer's Association · Green Leaf Farms