



Gordon’s Pier Restaurant takes grilled meats and seafood to a new culinary level. Located at the tip of the pier surrounded by azure blue waters, Gordon’s offers panoramic ocean views from a romantic seaside setting.

APPETIZERS

Red Beet Salad – V

Local greens, purée beets, diced beets, goat cheese flakes, caramelized pecans, balsamic dressing

Creole Tomato Soup – VV

Slow-cooked fresh, ripe tomatoes & onion smoothly blended, basil oil, thin grissini

Panzanella Salad

Tomato, red onion, crisp bread, basil, green olives, Mozzarella, white balsamic-basil pesto vinaigrette

Panko Crusted Crab Cake

Mango-chili-scallion salsa

Garlic Shrimp

Olive oil crostini

Pan-Fried Scallops

Cornbread, anchovy mayonnaise, BBQ pulled pork

ENTRÉES

Pan-Seared Swordfish Steak

Signature Dish

Sauteed vegetables, whipped potatoes, olive-onion-tomato chutney

Penne alla Arrabbiata

Penne pasta, spicy tomato, basil, grilled garlic bread
Also available with shrimp or grilled chicken breast

Jamaican Style Steamed Snapper Fillet

Peppers, onion, pumpkin, tomato, okra, thyme, garlic, scotch bonnet pepper, coconut reduction

Chicken Supreme

Crispy-skinned, pan-fried supreme of chicken, black pepper sauce, butter glazed leek ribbons, sautéed button mushrooms & potato cubes

Vegetable Barigoule – VV

Slow-simmered tomato, artichokes, zucchini & kalamata olives in tomato sugo, lavash, crisp basil

Surf & Turf

Grilled shrimp kabob, beef tenderloin, whipped potato, sautéed vegetables, port wine reduction

Grilled Lamb Chops

Sautéed bell peppers, asparagus fricassee, red wine reduction

DESSERTS

Mango Chocolate

Cheese Cake

White chocolate coconut sauce

Carrot Cake

Cream cheese frosting, candied rum raisin and walnut relish, vanilla sauce

Chocolate Chunk

Espresso Brownie

Cinnamon cream

Vegetarian - V

Vegan - VV

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.