



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

House Salad – VV

Seasonal greens, tomato, red onion, cucumber, roasted pumpkin, green olives, balsamic vinaigrette

Shrimp Ceviche

Red onion, cilantro, mango, tomato, avocado, corn chips

Bahamian Fish Chowder

Fish fillets, onion, carrots, celery, potato, thyme, aged sherry wine

Pan–Fried Scallops

Corn bread, anchovy mayonnaise, pulled pork

Not–So–Traditional Beef Carpaccio

Pink roasted beef, arugula leaves, truffle vinaigrette, crispy capers, horseradish, Parmigiano–Reggiano

ENTRÉES

Pan–Seared Swordfish Steak

Signature Dish

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

Thai Curry Seafood

Curry–coconut cream, lemongrass, eggplant, ginger, chili, steamed rice

Also available with chicken or vegetables

Can be made V or VV

Pan–fried Vegetable & Bean Köfta Cakes – VV

Harissa glaze, Israeli cous cous, grilled pita bread

Chargrilled Pork Porterhouse

Sautéed market vegetables, whipped potato, apple compote, red wine demi–glace

Surf & Turf

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

DESSERTS

Mango Chocolate Mousse

Seasonal fruits, puff caramelized crisp

Red Berry Cheesecake

Clotted 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.

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