



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

Beef Carpaccio

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

Shrimp Ceviche

Red onion, cilantro, mango, tomato, avocado

Pan–Fried Scallops

Corn bread, anchovy mayonnaise, pulled pork

Bahamian Fish Chowder

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

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, cilantro steamed rice

Also available with chicken or vegetables

Can be made V or VV

Köfta

Grilled premium plant–based Hungry Planet® meat kebab, harissa glaze, Israeli cous cous, grilled pita bread

Chargrilled Pork Porterhouse

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

Surf & Turf

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

DESSERTS

Lemon Mango Tart

Swiss Meringue

Rum Cream Malva Pudding

Rum cream caramel, chantilly cream, streusel

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