



**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

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

### Shrimp Ceviche

Red onion, cilantro, mango, tomato, avocado

### 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, roasted mushroom vinaigrette, crispy capers, horseradish, Parmigiano-Reggiano

## ENTRÉES

### Pan-Seared Swordfish Steak

*Signature Dish*

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

### Köfta

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

### Surf & Turf

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

### Thai Curry Seafood

Curry-coconut cream, lemongrass, eggplant, ginger, chili, cilantro steamed rice

Also available with chicken or vegetables

Can be made  or 

### Chargrilled Pork Porterhouse

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

## DESSERTS

### Mango Chocolate Mousse

Seasonal fruits, puff caramelized crisp


### Red Berry Cheesecake


Clotted cream

 Vegan

 Balanced Lifestyle

 Vegetarian

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

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

 Signature Dish



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