



SET ON SPECTACULAR LOCATIONS on the soft white sands of some of the Caribbean’s best beaches, Barefoot by the Sea’s charm and ambience is unmatched. Here, you’ll dine on the freshest seafood fare available.

APPETIZERS

MASTERMAN’S CLAM CHOWDER

Chopped onions, carrots, celery, clams, heavy cream, parsley oil, grilled garlic crouton

ABC SALAD

Hand-torn mesclun salad, julienned fresh red apple, raw beet & carrot shoestrings, lemon vinaigrette

COCONUT SHRIMP

Ginger-garlic aioli, pickled julienned vegetables

CALAMARI FRITTI

Fried squid, garlic aioli

GROUND PROVISION CROQUETTES - V

Panko-breaded croquettes of slow cooked sweet potato, cassava, dasheen & sweet corn, smoked BBQ-garlic aioli

CAESAR SALAD

Crisp Romaine lettuce, garlic-herb dressing, herb oil croutons, anchovy fillets, grated Parmesan. Also available with grilled chicken supreme

ENTRÉES

CHICKPEA & PUMPKIN CHOKA CURRY - VV

Slow-cooked & lightly-spiced chickpea-pumpkin curry, coconut rice, mango chutney, handmade roti

GRILLED SUPREME OF CHICKEN

Grilled supreme of chicken, banana pepper jus, sautéed button mushroom, butter-glazed leek ribbons, sautéed potato

GLUTEN-FREE PENNE AL FORNO - VV

Sautéed onion & garlic, zucchini & green peas, thyme-tomato passata, gluten-free penne pasta, gratinated with vegan cheese

SURF & TURF

Chargrilled Boston cut striploin steak, scallop & shrimp skewer, creamy mashed potatoes, veal jus, parsley oil

BLACKENED SALMON FILLET

Buttered broccoli, Creole sauce, charred corn, steamed rice

FISH YOUR WAY

FISH

Swordfish Steak
Mahi Mahi Fillet
Skin-on Salmon Steak

ACCOMPANIMENTS

Mashed Potato
Steamed Jasmine Rice
Roasted Potatoes
Seasonal Vegetables

SAUCES

Teriyaki Glaze
Sauce Hollandaise
Lemon-Caper Beurre Blanc
Creole Sauce

DESSERTS

NUT SLICE

White chocolate cream, caramel sauce

PUMPKIN CHEESE CAKE

Coconut glaze, cinnamon crème anglaise

CHOCOLATE CAKE

Vanilla sauce, strawberry compote



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.