



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

SEAFOOD BISQUE

Spicy cheese grissini, chopped scallions

SEAFOOD RILLETTES

Smoked seafood spread (salmon-marlin-trout), garlic crostini

CAESAR SALAD

Crisp Romaine lettuce, garlic herb dressing, croutons, Parmesan cheese

GOLDEN FRIED CALAMARI

Garlic aioli

FISH & SEAFOOD SALAD

Whitefish, shrimp, scallops, squid, celery, red onion, peppers, corn kernels, cilantro, lime

MELON & FIELD GREENS SALAD

Shaved cantaloupe & honeydew melon, mint, cilantro, arugula, lemon, extra virgin olive oil dressing

ENTRÉES

CHORIZO & REEF SHRIMP KEBAB

(Signature Dish)

Seasonal vegetable, roasted potato, salsa verde

BLACKENED SALMON FILLET

Buttered broccoli, Creole sauce, charred corn, steamed rice

CHICKEN CONFIT

Slow cooked chicken legs, parsley potato, broccoli-bacon and cheddar cheese sauce

PENNE RIGATE

Premium plant-based Hungry Planet® meat & tomato ragoût, chopped scallions

SURF & TURF

Tender shrimp Thermidor in rich Cognac cream, Gruyère cheese, chargrilled Boston cut striploin steak, mashed potatoes, sautéed market vegetables, red-wine sauce

FISH YOUR WAY

FISH

Grilled Swordfish Steak
Pan-fried Mahi Mahi Fillet
Seared Tuna Steak
Grilled Snapper

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



Vegan



Vegetarian



Balanced Lifestyle
These dishes offer healthier preparations and lower calorie counts



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



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



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.