

Barefoot

By the Sea

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

JERK CARROT & GRILLED PINEAPPLE

Slow roasted jerk carrots, sweet pepper relish

CARIBBEAN SPICED SEAFOOD CHOWDER

Lemongrass cream, sourdough bread bowl

CURRY-COCONUT MUSSELS

Steamed mussels, curry-coconut broth, crusty bread

HEIRLOOM TOMATO & HEARTS OF PALM SALAD

Sliced red onions, herb vinaigrette

COCONUT CRUSTED SHRIMP

Spicy mango sauce

TCI CONCH FRITTERS

Lemon & cracked black pepper aioli

ENTRÉES

GRILLED MAHI MAHI

Signature Dish

Crushed sweet potatoes, Bambarra rum infused raisins, crispy okra, cauliflower, coconut-lime milk

LINE CAUGHT SNAPPER

Sautéed snapper, roasted corn & potato succotash, smoked paprika & lime brown butter

DECONSTRUCTED TUNA NIÇOISE

Roasted potatoes, green beans, cherry tomatoes, grilled romaine hearts, poached egg, olive tapenade, citrus-herb vinaigrette

VEGAN WEST INDIAN VEGETABLE & BEEF CURRY

Premium Plant-Based Hungry Planet® meat, pumpkin, root vegetables, garbanzo beans, curry-coconut sauce, rice

CHARGRILLED CHICKEN BREAST

Root vegetable-bacon-lentil stew, rosemary-Merlot demi-glaze

SHRIMP SURF & TURF

Grilled shrimp kabob, Boston cut strip steak, whipped potato, market vegetables, port wine reduction, cilantro & scotch bonnet relish

KIDS

CELERY & CARROTS WITH RANCH DRESSING

HAM & CHEESE WRAP

PENNE PASTA WITH CHICKEN & BROCCOLI

DESSERTS

WHITE CHOCOLATE CHEESE CAKE

Mango, white chocolate crumble

LEMON TART

Raspberry sauce, whipped cream

SUNSET BEACH COCONUT CAKE

Stewed berries, cinnamon tuile



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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: First Choice IGA
• Island Fresh Produce • Fresh Products TCI Ltd • GK Food Service