STRAND

BEACH GRILL

APPETIZERS

SPINACH & ARTICHOKE DIP
warm spinach, artichokes and melted cheeses, spiced tortilla chips

CRAB CAKE
jumbo lump crab, roasted corn relish, cajun remoulade

WEDGE SALAD — GF
iceberg lettuce, smoked bacon, cherry tomatoes, blue cheese dressing

JUMBO SHRIMP COCKTAIL — GF
chilled poached shrimp, classic cocktail sauce

GRILLED ZUCCHINI — GF,VV
walnut bagna cauda, mint

ROASTED BRUSSELS SPROUTS — GF, VV
maple-dijon glaze, toasted pecans, pickled red onion

ENTREES

FILET MIGNON — GF
whipped potato, broccoli, herb de provence bearnaise

LAMB CHOPS — GF
sesame seed cucumbers, sweet chili

GRILLED CAULIFLOWER STEAK — GF, VV
red pigeon pea stew, roasted sweet potatoes, scallion chimichurri

GRILLED SHRIMP & CHEDDAR GRITS — GF
creamy cheddar grits, tomato-bacon relish, scallions

BLACKENED LOCAL CATCH — GF
coconut-herb rice, blistered tomatoes, charred green beans, lemon-caper butter

COFFEE-RUBBED SHORT RIB — GF
whipped potatoes, grilled carrots, red wine jus

HERB-ROASTED CHICKEN — GF
roasted root vegetables, creamed spinach, chicken jus

DESSERTS

BASQUE CHEESECAKE
blue mountain coffee, caramel

PEANUT BUTTER PIE
chocolate mousse, meringue

RUM & ROOTS SUNDAE
raisins, ginger sponge

COCKTAILS

HANDS UP - bright and bubbly citrus spritz combining limoncello, sparkling wine, and soda water for a light, refreshing finish

GOOMBAY SMASH - caribbean favorite from bahamas bursting with tropical flavor, the blending rums, coconut, pineapple, and citrus

SPICY "YAAD WATA" - bold and refreshing highball featuring scotch bonnet-infused tequila, fresh lime, and soda water, for a caribbean kick of heat

SHORELINE SHAKE - vibrant and fruit-forward cocktail featuring bourbon, blackberry cordial, cranberry juice, and fresh lime, balancing rich flavors

ARC OLD FASHIONED - a timeless classic reimagined with the warmth of caribbean rum

RED SANGRIA - rich and tropical cocktail that combines gold rum, orange liqueur, and dry red wine with fresh lime, creating a smooth balance of citrus, spice, and dark fruit flavors

WINES BY THE BOTTLE

CHAMPAGNE $165
Veuve Clicquot Reims, France

CHARDONNAY $55
Vintner's Kendall-Jackson California

ROSE $69
Whispering Angel Chateau D'Esclans Provence, France

PINOT NOIR $119
Hilt Estate Santa Barbra, California

CABERNET SAUVIGNON $135
Silver Oak Estate Napa, California

MALBEC $59
Catena Estates Mendoza, Argentina

V — VEGETARIAN VV — VEGAN GF — GLUTEN 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 local farmers and artisans to source quality, fresh-picked ingredients.