STRAND

BEACH GRILL

LUNCH MENU

SNACKS

Island Spiced Fries — GF, VV
spicy ketchup

Spinach & Artichoke Dip
warm spinach, artichokes and melted cheeses, spiced tortilla chips

Eggplant Fries — GF, V
cucumber ranch

Snapper Ceviche — GF
coconut leche de tigre, chocho, chili oil

SALADS

Asian Crunchy — GF, VV
shaved cabbage, cucumber, scallions, sesame-ginger dressing

Roasted Beet & Goat Cheese — GF, VV
mixed greens, toasted pecans, pickled red onion, balsamic vinaigrette

MAINS

Ital Cauliflower — GF, VV
carrot quinoa, roasted mushrooms, avocado, green goddess sauce

Chicken Paillard — GF
greens, avocado, tomato, cucumber, crispy potatoes, lemon-dijon vinaigrette

Blackened Catch — GF
marinated cucumbers, quinoa, green goddess

HANDHELDS

Turkey Avocado Club
roasted turkey breast, smoked bacon, avocado, lettuce, tomato, herb mayonnaise, toasted wheat bread

Crispy Chicken Sandwich
buttermilk-fried chicken, slaw, pickles, green seasoning, brioche

Blackened Fish Sandwich
local white fish, shredded lettuce, tomato, pickles, cajun remoulade, brioche

Double Smash Burger
two griddled beef patties, American cheese, shaved onions, pickles, house burger sauce, toasted bun

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.