

The QUEEN'S PEARL

PUBLIC HOUSE



◉ PUB CLASSICS ◉

APPETIZER

CORN CHOWDER

Grilled country bread

MOZZARELLA STICKS

Spicy tomato dip

B.L.A.T

Romaine lettuce, bacon, avocado, tomato,
blue cheese crumbles, blue cheese dressing

ENTREE



SIGNATURE DISH

FISH & CHIPS

Beer battered fish fillet, mushy peas,
tartar sauce, fries

BUFFALO CHICKEN WINGS

Crispy fried wings, Louisiana hot sauce,
celery & carrot sticks, blue cheese dip, fries

COTTAGE PIE

Sautéed minced beef, onion, carrots, green peas,
brown gravy, creamy whipped potato

CHICKEN TIKKA

Indian spiced, yogurt marinated
chicken thigh, chat masala, green salad,
cumin-mint chutney

CLASSIC BURGER

Grilled beef burger, Cheddar cheese,
bacon, onion rings, steak fries

PREMIUM PLANT-BASED HUNGRY PLANET® BURGER

Toasted bun, lettuce, tomato, onion,
dill pickles, tomato chutney, steak fries

DESSERT


RICH CHOCOLATE BROWNIE

Chocolate sauce

WARM BREAD PUDDING

Raisins, crème anglaise



 **BALANCED LIFESTYLE** Healthier preparations and lower calorie counts

 **GLUTEN-FREE** Can be prepared gluten free

 **LACTOSE-FREE** Can be prepared lactose free

 **VEGETARIAN**  **VEGAN**

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: Exuma Farmer's Association • Green Leaf Farms