

# BAY HOUSE

Restaurant - Cocktail Bar

## Dinner Menu

### STARTERS

Passion Fruit Catch of the day Ceviche fresh local white fish, passion fruit leche de tigre, lime	50	Caribbean Angus Beef Tartar angus beef, season pepper, tartar sauce, crouton	40
Exotic Tuna Tartar, Pico de Gallo local tuna, mango, avocado, sesame seed, soya,	50	Bay House Ginger Pumpkin Soup garlic crouton	32
Fried Calamari creole lime mayo	39	Lobster Bisque aioli crouton	45

### MAINS

Pan-Seared Tuna Medallion local tuna, caribbean ratatouille	95
Catch of the Day creole virgin sauce, sauteed vegetables basmati rice	90
Slow Cooked Pork Filet Mignon rum & raisin glaze, roasted baby potatoes	80
Pan-Seared Salmon, Sweet Tamarind Glaze carrots, turmeric & ginger purée, sauteed vegetables	80
Coconut Curry Chicken Thighs basmati rice, plantain mash, & chips, fresh cilantro	70
Roasted Rack of Lamb sweet mash, sauteed vegetables and reduction sauce	110
Fresh Prime Angus Beef Striploin Tournedos mash potatoes, asparagus and wine reduction sauce	130

### PASTA & RISOTTO

Seafood Fettuccine shrimp, lobster, clams, mussels, creamy curry sauce	92
Lobster Risotto, Bisque Emulsion lobster, arborio rice and bisque emulsion	95
Chicken Pesto Penne basil pesto, pinenuts	60
Salmon & Spinach Fettuccine smoked salmon, creamy spinach, ricotta	80

### EXTRA SIDES

Basmati Rice, Fried Plantains or Sauteed Veg.	16	Spiced Potato Wedges, Baby Potatoes	22
Fries, Veg Salad., Plantain Mash, Sweet Potato Mash	18		

### DESSERTS

Antiguan Rum Crème Brûlée	32	Carrot & Orange Cake	38
Pineapple Carpaccio, Passion Fruit Sorbet	32	Classic Chocolate Fondant	38
Assorted Ice-Creams & Sorbets			
one scoop	12	two scoops	19

The dinner menu is available from 6pm daily.

Dish modifications are accommodated as far as possible, this may result in a price change|Prices are inclusive of 17% ABST & exclusive of 10% service charge.