

BREAKFAST MENU

Fresh Fruit Plate Selection of Seasonal Fruits	30	Poached Eggs Florentine Poached Eggs, English Muffin, Hollandaise Sauce and Steamed Spinach	33
Two Eggs any Style Side of Toast	19	Bagel with Cream Cheese & Smoked Salmon	33
Eggs Benedict Poached Eggs, Ham, English Muffin and Hollandaise Sauce	36	Breakfast Burrito Veggies: Cheese, Spinach, Mushroom, Plantain & Avocado* Meat Lovers: Scrambled Eggs, Sausage, Bacon, Cheese and Avocado*	43
The Bay House Omelet Includes: Onions, Peppers, Cheese Add Veggies: Tomatoes, Mushroom, Spinach Add Proteins: Ham, Bacon	28	English Breakfast Two Eggs any Style, Sausage, Bacon, Mushroom Tomatoes, Baked Beans, Hash Brown and Toast	46
Breakfast Pita Pizza Cream Cheese, Bacon, Ham, Spinach, Tomatoes and Sunny-Side-Up Egg	39	Bay House Home-Made Waffle Plain or with Banana, Blueberry or Strawberry Topping Syrup, Whipped Cream and Butter	36
American Style Pancakes Plain or with Banana, Blueberry or Strawberry Topping, Syrup, Whipped Cream and Butter	36	Antiguan Breakfast Salted Fish, Hard Boiled Eggs, Spinach, Avocado* and Johnny Cakes	50
Caramelised Cinnamon French Toast Mixed Berries topped with Wiped Cream	36	Sides: Toast, Home Fried Potatoes, Tomatoes, Mushrooms, Plantains*, Baked Beans, Spinach, Hash brown, Egg, Avocado*	9
Cereals Corn Flakes, Raisin Bran, Frosted Flakes	16	Streaky Bacon (Ham or Turkey), Back Bacon, Ham, Sausages	13
Porridge Oats or Cream of Wheat	19	Salt Fish, Smoked Salmon	21

BREAKFAST BEVERAGES

Teas & Coffees			
Selection of Tea	13	Bay House Special Blend	19
Freshly Brewed Coffee	15	Juices: Apple, Cranberry, Orange, Pineapple or Local Assortment	17
Espresso, Cappuccino or Café Latte	17	Smoothies and Crushes: Assorted Flavours	27
Hot Chocolate with or without Whipped Cream	16		

All Prices are Inclusive of 17% ABST & Exclusive of 10% Service Charge
 Thank You for Choosing Bay House Restaurant & Bar
www.twhantigua.com - 1-268-462-1223

BAYHOUSE

MODERN CARIBBEAN CUISINE

LUNCH MENU

APPETIZERS

Mahi & Mango Ceviche 🌶️	45
fresh passion fruit, lime zests, cilantro, chilies & season peppers	
Bay House Wings spicy dipping sauce or honey BBQ	33
Crispy Calamari	40
spicy Arrabiata sauce or tartar sauce	
Bay House Pumpkin Soup	33
spiced pumpkin costini	

SALADS

Local Honey & Thyme Goat Cheese 🌶️	46/64	<i>sm/lg</i>
baby spinach, dried mango, crushed cashews, pomegranate dressing		
Shrimp, Orange & Avocado , tarragon vinaigrette	48/68	
Grilled Chicken, Coconut & Lime Caesar 🌶️	40/52	
romaine & kale blend, pink peppercorn, thyme & garlic crouton		
Market Bowl with black bean dip, tostones, spicy cucumber, coconut ginger & carrot slaw, avocado, sweet potato	49	

MAINS

Mahi or Snapper, Créole Sauce	80 / 92 / 96
grilled or steamed, with fried plantain, market salad & garlic bread	
Spicy West Indian Curries 🌶️	
served with basmati rice & roti skin – choose from:	
Chicken	53
Mahi	66
Shrimps	71

Honey Mustard Glazed Half Chicken , pumpkin mash & green asparagus	71
Baby-Back Ribs, Honey Cinnamon BBQ Sauce	67
local rice & garden salad	
Jerk Pork Chop	67
mashed potatoes, fried plantains & steamed vegetables	
Grilled 8oz Stiploin Steak	101
French fries & market salad	

LUNCH SIDES

French fries, Wedges, Plain Basmati Rice, or Mashed Potatoes	16	Fried Plantains, Steamed Vegetables or Market Salad	16
---	----	--	----

DESSERTS

Chocolate & Passion Pavlova	35
crisp Meringue, passion fruit crud, 60% cocoa chocolate Ganache, fresh mint and chocolate crumble	
Antiguan Rum Crème Brûlée 🌶️	35
rum & raisin compote, candied ginger biscotti	

Carrot & Orange Cake	37
topped with a cream cheese mousse, candied pumpkin seeds, orange reduction and vanilla crumble	
Lightly Spiced Rice Pudding	35
coconut milk & Jasmine rice-pudding, served warm with a lime & pineapple salsa and a coconut Tuile	
Assorted Ice-Creams & Sorbets	12
one scoop	19
two scoops	

🌶️ Try one of the Bay House signature dishes

The lunch menu is available until 5.30pm, Dinner is served from 6pm. Our "Deck Menu" is available from 12.00 to 8.30pm, in the pool, lounges & bar area
Dish modifications are accommodated as possible, this may result in a price change | Prices are inclusive of 17% ABST & exclusive of 10% service charge

BAYHOUSE

MODERN CARIBBEAN CUISINE

DINNER MENU

APPETIZERS

Mahi & Mango Ceviche 🌶️ fresh passion fruit, lime zests, cilantro, chilies & season peppers	45	Local Honey & Thyme Goat Cheese Salad 🌶️ baby spinach, dried mango, crushed cashews, pomegranate dressing	46
Roasted Garlic Shrimps with pan roasted cherry tomatoes	45	Grilled Chicken, Coconut & lime Caesar Salad 🌶️ romaine & kale leaves blend, pink peppercorn, thyme & garlic crouton	42
Fried Calamari , spicy Arrabiata or Tartare sauce	40	Bay House Pumpkin Soup , spiced pumpkin costini	32

MAINS

Mahi or Snapper, Créole Sauce 🌶️ grilled or steamed, with mashed potatoes or Basamti rice & vegetables	80 / 92 / 98	Honey Mustard Glazed Half Chicken , pumpkin mash & green asparagus	77
Pan-Seared Salmon, Dill Cream Sauce crispy herb and garlic baby potatoes, wilted spinach	94	Garlic & Rosemary Rack of Lamb sweet potato mash and Parmesan broccolini	149
Seafood Trio, Lemon Butter & Capers half lobster tail, shrimp and mahi, served with mash potato	111	Beef Tenderloin, Red Wine Sauce creamy potato gratin and glazed asparagus	145
Barbuda Rock Lobster 🌶️ choose from Thermidor, garlic cream or grilled with jerk Rum butter served with local rice & steamed vegetables	127	Spicy Beans & Lentils Vegan Stew with seasonal vegetables & basmati rice	56

PASTA

Spicy, Clams Spaghetti 🌶️ olive oil, white wine, roasted garlic, fresh bird-eye chilies, parsley, topped with lemon zests	59	Creamy Seafood Fettuccine , shrimp, clams, mussels & mahi	89
Vegetable Penne tossed in a rich tomato sauce & parmesan	56	Shrimp Fettuccine Primavera tossed in extra virgin olive oil, roasted garlic, fresh herbs, cherry tomatoes & asparagus	71
		Creamy Basil Pesto & Grilled Chicken Penne	53

DINNER SIDES

French fries, Wedges, Plain Basmati Rice, or Mashed Potatoes	16	Fried Plantains, Steamed Vegetables or Market Salad	16
---	----	--	----

DESSERTS

Chocolate & Passion Pavlova crisp Meringue, passion fruit crud, 60% cocoa chocolate Ganache, fresh mint and chocolate crumble	35	Carrot & Orange Cake topped with a cream cheese mousse, candied pumpkin seeds, orange reduction and vanilla crumble	37
Antiguan Rum Crème Brûlée 🌶️ rum & raisin compote, candied ginger biscotti	35	Lightly Spiced Rice Pudding coconut milk & Jasmine rice-pudding, served warm with a lime & pineapple salsa and a coconut Tuile	35
		Assorted Ice-Creams & Sorbets one scoop	12
		two scoops	19

🌶️ Try one of the Bay House signature dishes

Our "Deck Menu" featuring tapas, bar platters, burgers & tacos - is available from 12.00 to 8.30pm, in the pool, lounges & bar areas.
Dish alterations are accommodated as possible, this may result in a price change | All prices are inclusive of 17% ABST & exclusive of 10% service charge

BAYHOUSE

MODERN CARIBBEAN CUISINE

BAR & POOL DECK MENU

LITTLE BAR BITES

Fried Calamari tossed with fresh herbs, Créole Aioli	39	Local Honey & Thyme Goat Cheese Crostinis 🌿	34
Bay House Chicken Wings tossed in passion fruit glaze or tamarind BBQ, or simply fried	29	Black Bean Dip & Plantain Tostones 🌿 with tomato, lime & cilantro salsa	29

BURGERS & MORE

served with your choice of fries or wedges

Bay House Classic Beef Burger 8oz beef patty, lettuce, tomatoes, cucumber on classic mayo	46	Steak Sandwich caramelized onions, mushrooms, mozzarella & cheddar cheese	60
Chef's Burger 🌿 8oz beef patty with a fried egg, ham, cheese, caramelized onion and BBQ sauce	59	Quesadillas served with tomato salsa, guacamole & sour cream	
Cheese-Stuffed Burger 🌿 8oz beef patty stuffed with cheddar cheese, topped with bacon & caramelized onions	57	Chicken	46
Blue Cheese Burger 8oz beef patty topped with blue cheese, sautéed mushrooms & deep-fried onion rings	55	Shrimps	60
Crispy Fried Chicken Burger deep-fried chickeb breast topped with spicy mayo & cole slaw	43	Vegetables	41
Mahi-Mahi burger Grilled mahi-mahi topped with caper mayo & slow cooked onions	50	Tacos topped with tomato salsa, guacamole cole slaw & spicy chipotle mayo	
		Chicken	46
		Shrimps	60
		Fish	56

PASTA

Spicy, Clams Spaghetti 🌿 olive oil, white wine, roasted garlic, fresh bird-eye chillies, parsley, topped with lemon zests	59	Creamy Seafood Fettuccine, shrimp, clams, mussels & mahi	89
Vegetable Penne tossed in a rich tomato sauce & parmesan	56	Shrimp Fettuccine Primavera tossed in extra virgin olive oil, roasted garlic, fresh herbs, cherry tomatoes & asparagus	71
		Creamy Basil Pesto & Grilled Chicken Penne	53

THREE CHEESE PLATTER TO SHARE 59

with honey & thyme goat cheese, pimento cheese spread & blue cheese, served with onion chutney, guava cheese, fresh grapes, crackers & ciabatta crostini

DESSERTS

Chocolate & Passion Pavlova 🌿 crisp Meringue, passion fruit crud, 60% cocoa chocolate Ganache, fresh mint and chocolate crumble	35	Antiguan Rum Crème Brûlée 🌿 rum & raisin compote, candied ginger biscotti	35
Carrot & Orange Cake topped with a cream cheese mousse, candied pumpkin seeds, orange reduction and vanilla crumble	37	Lightly Spiced Rice Pudding coconut milk & Jasmine rice-pudding, served warm with a lime & pineapple salsa and a coconut Tuile	35
		Assorted Ice-Creams & Sorbets one scoop	12
		two scoops	19

🌿 Try one of the Bay House signature dishes

The "Deck Menu" is available from 12.00 to 8.00pm, in the pool, lounges & bar area | The full Restaurant menu is also available
Dish adjustments are accommodated as possible, this may result in a price change | All prices are inclusive of 17% ABST & exclusive of 10% service charge

BAYHOUSE

WINE SELECTION

	glass	bottle
BUBBLES		
<i>while bubbly are perfect to sip as aperitif, they also work wonderfully with delicate seafood, as well as rich creamy sauces, aromatic & spicy dishes, as well as desserts</i>		
Signore Guiseppe Extra Dry Prosecco, Italy <i>light, refreshing with hint of citrus, enjoy as aperitif or with appetizers & shellfish</i>	17	89
Il Follo Brut Prosecco, Veneto, Italy <i>crisp an subtle with pear, apple and citrus notes, very smooth and perfectly dry</i>	22	116
Santa Margherita Prosecco Superiore Di Valdobriadene, Veneto, Italy <i>bright and dry yet soft on the palate, with hints of tropical fruits, peaches & apple</i>		144
Drappier Carte d'Or Brut, Champagne, France <i>with a dominance of Pinot Noir, this Champagne shows character, style and finesse</i>		265
Veuve Cliquot Yellow Label Brut, Champagne, France <i>a crisp, "chic" Champagne with a silky texture balanced with much strength & complexity</i>		385
WHITE		
Sauvignon Blanc Fiel, Argentina <i>a fresh, light sauvignon blanc with hint of citrus, perfect for aperitif and easy to pair with light food</i>	15	65
Pinot Grigio Delle Venezie, Bottega, Veneto, Italy <i>light, very fresh and surprisingly aromatic, perfect to enjoy with our ceviche, appetizers & salads</i>	18	79
Chardonnay Dark Horse, California, USA <i>rich fruits flavors layered with toasted oak & spices, ideal for salmon, but also our curry and pork chop</i>		82
Muscadet Sur Lie, Domaine de la Chavinière, Loire Valley, France <small>CERTIFIED ORGANIC</small> <i>perfect with our clams, calamari, shrimps, snapper – dry and mineral with a very refreshing citrus bouquet</i>		88
Sauvignon Blanc Le Pavillon, Rethore Davy, France <i>fresh, crisp with citrus, tree fruits and good minerality, a great choice with fish, seafood or goat cheese</i>	22	98
Villa Antinori Bianco, Toscana, Italy <i>this signature Trebbiano is light and fresh with a mild acidity, enjoy with salads, appetizers and mahi</i>		105
Chardonnay Ardèche by Louis Latour, France <i>complex, dry yet creamy with a light floral & citrus aromas. Ideal for lobster, creamy pasta, butter sauces</i>	26	118
Chenin Blanc "F" de Fournier, Loire Valley, France <i>refreshing with good acidity, minerality and notes of honey, great with cream sauce, chicken, appetizers</i>		122
Sauvignon Blanc Petit Bourgeois, Domaine Henry Bourgeois, France <i>fresh, aromatic with fragrance of citrus & gooseberry, enjoy with seafood, ceviche, grilled fish, goat cheese</i>		126
Pinot Grigio Santa Margherita Valdadige, Italy <i>a classic Pinot Grigio, dry with clean, bright and very refreshing aroma, ideal for all type of seafood</i>		139
Chablis Chartron & Trébuchet, Burgundy, France <i>a lively, smooth chardonnay with hints of wild flowers, citrus & apple, enjoy with seafood, clams, ceviche</i>		152
Sauvignon Blanc Kim Crawford, Marlborough, New Zealand <i>fresh, vibrant & juicy, with tropical fruit flavors, melon & grapefruit, a great choice with salmon, lobster, our seafood trio, as well as any spicy dish</i>		160

All prices are inclusive of 17% ABST & exclusive of 10% service charge
Regular wine glass size are 125ml for bubbly and 150ml for wine

BAYHOUSE

WINE SELECTION

	glass	bottle
ROSÉ		
<i>dry Rosés pair perfectly with salads, fruits, sorrel ribs, prosciutto, coconut shrimps, salmon & desserts.</i>		
La Belle Angèle, France <i>a dry and fresh rosé boasting light raspberry aromas</i>	15	65
Ti-Balth "Antigua" by Pierrick Harang, Pays d'Oc, France <i>you cannot pass on a wine designed for Antigua! boasting much berries, fruits, light & refreshing</i>		88
Gris Blanc, Gerrard Bertrand, Pays d'Oc, France <i>a very pale pink, dry rosé with berry scents and a fresh & mineral finish</i>		98
"M" by Minuty, Côtes de Provence, France <i>intense aromas ranging from tangy berries to tropical fruit notes, vibrant and light</i>	28	129
Grand Boise, Côtes de Provence Sainte Victoire, France <i>a delicious, complex rosé combining freshness, peach, white flowers, minerality & length</i>		155
RED		
Malbec Feil, Argentina <i>an easy to drink, medium body red with notes of dark fruit, enjoy with salads, pasta and grills</i>	15	65
Pinot Noir, Tussock Jumper, France <i>a lovely, light red, boasting berries, floral notes & little wood, enjoys with grilled fish, meats and sorrel ribs</i>		80
Dark Horse Merlot, California, USA <i>very smooth, rich in dark berries with toasted oak notes, perfect for cheese, spices or our rum pork chop</i>	18	80
Borsao Bolé, Campo de Borja, Aragon, Spain <i>a smooth, fruity blend of grenache & shiraz from Robert Parker's "favorite value winery in the world"</i>		96
Pinot Noir Ropiteau, Les Plants Nobles, France <i>layered with red fruits, toasty aromas & herbaceous tones, a perfect pick for jerk chicken, lamb, steaks</i>	22	98
Cabernet Sauvignon 19 Crimes, Australia <i>a bold red with soft tannins and notes of red currents, violet & vanilla, great with any grills, lamb, cheeses</i>		105
Malbec Zuccardi serie "A", Valle du Uco, Argentina <i>bursting with dark fruits, raspberries, oak, mint and chocolate, a great choice with our coffee-rubbed steak</i>		109
Mont-Redon Réserve, Côtes du Rhône, France <i>a grenache & syrah blend with rich red & black fruits and a hint of spices, enjoy with all meats & cheeses</i>	26	118
Shiraz Koonunga Hill, Penfolds, Australia <i>succulent with raspberry, a hint of oak and notes of cinnamon, pairs beautifully with beef and lamb alike</i>		132
Villa Antinori Rosso, Toscana, Italy <i>the renown Cabernet & Sangiovese blend presents elegant fruity notes, hint of wood, tobacco, vanilla, complemented by velvety tannins and great freshness – amazing with all meats & herbaceous rosemary</i>		144
Château Teyssier, Montagne-Saint-Emilion, Bordeaux, France <i>merlot driven, well balanced by juicy black cherry, chocolate & sweet spices, ideal with our beef tenderloin</i>		155
Pinot Noir Meiomi, California, USA <i>very smooth, rich in red & dark fruit aromas with a touch of vanilla and oak, pairs with lamb wonderfully</i>		165
SWEET		
Still Red or White, Viala Sweet, Italy	15	65
Sweet Sparkling Muscat Rosé, Viala, Italy	17	89

BAYHOUSE

COCKTAILS

RUM COCKTAILS		VODKA COCKTAILS	
Old fashioned Cavalier	24	Moscow Mule	26
Bay House Ice Tea	26	Blue Lagoon	26
Antigua Smile	28	Cosmopolitan	26
Wadadli Rock	28	Sea Breeze	26
Daiquiri	26	Sex On The Beach	26
Mojito	24	Bloody Mary	26
Dark & Stormy	26	Vodka Sour	26
Mai-Tai	28	Simple Sweet	26
Pina Colada	28	VODKA MARTINIS	
Yellow Bird	26	Caribbean Martini	28
Blue Hawaiian	26	Chocolate Martini	28
Long Island Ice Tea	28	Espresso Martini	28
Rum Sour	24	Dirty Martini	28
TEQUILA COCKTAILS		WHISKEY COCKTAILS	
Margarita	28	Manhattan	26
Paloma	28	Mint Julep	28
Tequila Sunrise	28	Rusty Nail	26
GIN COCKTAILS		BAY HOUSE SANGRIAS	
Tom Collins	24	Red or white – glass	26
Painkiller	28	Sangria Jug	98

All prices are inclusive of 17% ABST & exclusive of 10% service charge

BAYHOUSE

BEVERAGE

WATER

Filtered still water small	8
Filtered still water large	12
Sparkling Water Small	14
Sparkling Water Large	20

SODAS

Coke, Diet Coke, Spite, Ginger Ale, Club Soda, Tonic Water	12
Ting & Pink Ting	14

JUICES

Lemonade	15
Lime Squash	15
Fruit Punch	15
Orange, Cranberry, Grapefruit, Pineapple, Apple, Passion	12

SMOOTHIES & CRUSHES

Assorted flavors	18/22
------------------	-------

TEAS & COFFEES

Teas	10
Filter Coffee - Pot	16
Espresso / Db espresso	12/20
Cappuccino, Latte	16
Iced Coffee	16

BEERS

Wadadli	12
Carib	12
Heineken	14
Corona	16
Guinness	16

RUMS

Cavalier White & Dark	12
English Harbor 5 y.o.	18
English Harbor 10 y.o.	22
Coconut Rum	15
Mount Gay Eclipse	16
Bacardi Light	16
Captain Morgan	18
El Dorado 15 y.o.	25

VODKAS

New Amsterdam	15
Smirnoff Red	16
Stolichnaya	18
Absolut Blue	18
Tito's	20
Ketel One	22
Absolut Elyx	22
Belvedere	25
Grey Goose	25

GINS

New Amsterdam	15
Gordons	18
Beefeater	18
Bombay Sapphire	18
Tanqueray	20
Hendricks	25

TEQUILAS & MEZCAL

Montezuma light & gold	16
José Cuervo	18
Patron Silver	25
Casa Amigos White	28
Casa Amigos Reposado	32
Mezcal	25

WHISKEYS

Commissioner	15
Jim Beam Bourbon	18
Canadian Club	18
Fire Ball	18
Jameson	20
Jack Daniel's	22
Chivas Regal Scotch	22
Johnny Walker Red	22
Crown Royal	22
Johnny Walker Black	27
J.Walker Double Black	32
Glenfiddich 15 y.o.	32

COGNACS

St. Remy X.O.	15
Hennessy V.S.	25
Hennessy V.S.O.P.	40
Courvoisier V.S.O.P.	32
Remy Martin V.S.O.P.	35

LIQUEURS & APERITIFS

Campari	15
Martini Rosso, Bianco	15
Luxardo Bitter	15
Pernod	18
Pimm's & Ginger Ale	18
Aperol Spritz	22
Amaretto di Saronno	20
Frangelico	18
Punche Diva	15
Bailey's Irish Cream	20
Kahlúa	18
B&B Benedictine	18
Sambuca	18
Drambuie	18
Cointreau	22
Grand Marnier	22
Chambord Raspberry	20
Jagermeister	18