## BAYHOUSE MODERN CARIBBEAN CUISINE **LUNCH MENU**

APPETIZERS		SALADS	sm/lg
Mahi & Mango Ceviche fresh passion fruit, lime zests, cilantro, chilies & season peppers	45	Local Honey & Thyme Goat Cheese Fe baby spinach, dried mango, crushed cashews, pomegranate dressing	46/64
Bay House Wings spicy dipping sauce or honey BBQ	33	Shrimp, Orange & Avocado, tarragon vinaigrette	48/68
Crispy Calamari spicy Arrabiata sauce or tartar sauce	40	Grilled Chicken, Coconut & Lime Caesar Formaine & kale blend, pink peppercorn, thyme & garlic crouton	40/52
Bay House Pumpkin Soup spiced pumpkin costini	33	Market Bowl with black bean dip, tostones, spicy cucumber, coconut ginger & carrot slaw, avocado, sweet potato	49
MAINS		Honey Mustard Glazed Half Chicken, pumpkin mash & green asparagus	71
Mahi or Snapper, Créole Sauce 80 / 9 grilled or steamed, with fried plantain, market salad & garlic bread	92 / 96	Baby-Back Ribs, Honey Cinnamon BBQ Sauce local rice & garden salad	67
Spicy West Indian Curries served with basmati rice & roti skin – choose from:		Jerk Pork Chop mashed potatoes, fried plantains & steamed vegetables	67
Chicken Mahi Shrimps	53 66 71	Grilled 8oz Stiploin Steak French fries & market salad	101
LUNCH SIDES  French fries, Wedges, Plain Basmati Rice, or Mashed Potatoes	16	Fried Plantains, Steamed Vegetables or Market Salad	16
DESSERTS		Carrot & Orange Cake topped with a cream cheese mousse, candied pumpkin seeds, orange reduction and vanilla crumble	37
Chocolate & Passion Pavlova crisp Meringue, passion fruit crud, 60% cocoa chocolate Ganache, fresh mint and chocolate crumble	35	Lightly Spiced Rice Pudding coconut milk & Jasmine rice-pudding, served warm with a lime & pineapple salsa and a coconut Tuile	35
Antiguan Rum Crème Brûlée Frum & raisin compote, candied ginger biscotti	35	Assorted Ice-Creams & Sorbets one scoop two scoops	12 19