

# Pool Grille

## SNACKS

**HOUSE GUACAMOLE & CORNBREAD** (DF) (GF) (V) (LI)

**PAN CON TOMATE** (DF) (V)

Garlic & Olive Oil Bruschetta, Fresh Tomato Tartare

**ANTIGUAN CONCH FRITTERS** (DF) (SD) (LI)

Srirachanaise Sauce, Lime Wedges

**WASABI PRAWN CUTLET** (DF)

Wakame & Pink Radish Salad

## STARTERS

**IRIE CAESAR SALAD** (V)

Baby Romaine, Fried Crouton, Lemon Zest, Parmesan Dressing

**CONCH SALAD** (DF) (GF) (LI)

Spicy Watermelon Tiger Milk, Corn Nuts,  
Pink Radish, Red Onion, Cilantro

**ANTIGUAN FISH WATER** (DF) (GF) (LI)

Snapper Broth, Sweet Potato, Okra, Snow Pea, Carrot

**FRIED TUNA TATAKI** (DF) (SD)

Avocado Purée, Spring Onion, Tomato Tartare, Toasted Sesame

**MOCKO JUMBIE SALAD** (DF) (GF)

Jerk Chicken, Crispy Red Corn, Black Beans, Pineapple,  
Butter Head Lettuce

(GF) Gluten Free (V) Vegan (DF) Dairy-Free (SD) Signature Dish (LI) Local Ingredient

## MAINS

### FISH & CHIPS (LI)

Beer Battered Snapper, Mushy Peas,  
Lemon Wedges, Tartare Sauce

### MUSHROOM STEAK & CHEESE (GF) (V)

Grilled Portobello Mushroom, Arugula, Asparagus,  
Blue Cheese Sauce

### JUMBY POKE BOWL (DF) (GF)

Sushi Rice, Beetroot, Edamame, Papaya, Corn,  
Cucumber, Miso Dressing  
Choice of : Tuna, Salmon, Tofu

### FISH TACOS (DF) (LI) (SD)

Fried or Grilled Catch of the Day , Wheat Tortilla,  
Jalapeño, Smashed Avocado, Romaine Lettuce,  
Radicchio, Citrus Sour Cream

### ANTIGUAN ROTI (DF) (V) (LI)

Home Made Roti Skin, Mixed Vegetable Curry, Tamarind Chutney

### WADADLI FRIED CHICKEN BURGER

Brioche Bun, Smashed Avocado, Feta Cheese,  
Shaved Red Cabbage, Srirachanaise Sauce

### CUBAN SANDWICH

Honey Ham, Deli Turkey, Gherkin, Mozzarella, Mustard Mayonnaise

### OLD FASHIONED SHRIMP ROLL

English Mustard Mayonnaise, Celery, Chives,  
Shallots, Baby Romaine

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## **MAINS FROM THE GRILL**

**CHICKEN SUPREME** (DF) (GF)

**ANGUS BEEF KEBAB** (DF) (GF)

**CATCH OF THE DAY** (DF) (GF) (LI)

**SHRIMP SKEWERS** (DF) (GF) (LI)

## **CHOICE OF SAUCES:**

Lemon Butter (GF)

Jerk (DF) (GF)

Blue Cheese (GF)

Chimichurri (DF) (GF)

House Rum BBQ (DF) (GF)

## **SIDES**

Mixed Green Salad (DF) (GF)

Red Cabbage & Carrot Coleslaw (DF) (GF)

Chili Garlic Okra (DF) (GF) (LI)

Rice & Corn (DF) (GF)

Fried Antiguan Sweet Plantain (DF) (GF)

Rasta Fries (DF) (GF)

Sweet Potato Fries (DF) (GF) (LI)

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## DESSERTS

### MIXED FRUIT SKEWERS (DF) (GF)

#### RASPBERRY TIRAMISÚ

Cacao Mascarpone, Espresso Coffee Genoise

### PIÑA COLADA (GF) (LI) (SD)

Coconut Panna Cotta, Rum Flambé Pineapple,  
Sugar Crumble, Candied Ginger

### BANANA SPLIT (GF)

Chocolate Sauce & Crumble, Vanilla Chantilly,  
Vanilla Ice Cream

## COFFEE & TEA SELECTION

### TEA SELECTION

Organic Jasmine Pearl, Health & Well Being  
Green, Cherry Blossom, Organic Wild Strawberry,  
Darjeeling Oolong, Imperial English Breakfast,  
Imperial Earl Grey Organic Assam, Decaf English  
Breakfast, Ginger Yuzu, Organic Peppermint,  
Organic Chamomile, Organic Vanilla Rooibos

### COFFEE SELECTION

Ristretto, Espresso, Flat White, Latte, Cappuccino,  
Flavored Latte Vanilla or Hazelnut or Caramel,  
Americano, French Pressed,  
Hot Chocolate, Chocolate Mocha

### COLD BEVERAGES

Classic Iced Tea, Noir Black, Green Refreshing  
Pineapple Mint, Herbal Berrylicious

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