



DINNER MENU

SOUP AND SALADS

BAHAMIAN CONCH CHOWDER \$10

Diced Conch in a Tomato Based Chowder flavoured with Island Spices

PALM CAY HOUSE SALAD \$10

Organic Garden Mixed Green Salad with Choice of Dressing

CLASSIC CAESAR SALAD \$12

Romaine Tossed in Homemade Caesar Dressing, w/Garlic Croutons

Add a Meat of your Choice – Chicken Breast \$8

Shrimps \$10, Catch of the Day \$12

APPETIZER

BAHAMIAN CONCH FRITTERS \$10

Served with Calypso Sauce (8 pieces)

SEAFOOD CAKES \$15

Blend of Conch, Salmon and Shrimp with Lemon Garlic Aioli

TROPICAL SEAFOOD CEVICHE \$16

Nassau Grouper and Shrimps marinated in fresh lime and mixed with Peppers, Thyme, Onions, finished in Coconut Sauce

ASIAN TUNA TARTARE \$16

Fresh Red Tuna Tartar with Grilled Peppers, Ginger and Wasabi

TEMPURA GROUPEL TACOS \$18

Corn Tortilla stuffed with Battered Grouper topped with Citrus Slaw, Jalapenos and Cilantro Cream

MAIN COURSE

SEAFOOD LINGUINE \$32

A blend of Grouper, Shrimp and Conch in a White Wine Sauce

ROASTED DUCK BREAST \$32

Bahamian Grouper Filet, Grilled or Deep Fried, on a bed of crisp lettuce and tomatoes, served with French Fries

GRILLED PORK CHOP \$34

Thick & Tender Center Cut Pork Chop Grilled and Topped with Pineapple and Mango Chutney and served with Key Lime

MEDITERRANEAN WINE BRAISED LAMB SHANK \$36

Deep fried in Golden Breadcrumb Batter, served with Tartar Sauce, choice of French Fries or Potato Mash & Sautéed Vegetables

HAND CUT PAN SEARED SALMON \$40

Seasoned with Island Spices, tossed in Garlic Lemon Butter Sauce, served with Potato Mash & Sautéed Vegetables

BAHAMIAN CRACKED CONCH \$25

Conch Battered with Seasoned Flour and Deep Fried served with Steel Cut Fries

20OZ. PORTERHOUSE T-BONE STEAK \$48

Cooked to perfection over an open flame topped with Garlic Butter and served with Shitake Mushrooms and Caramelized Onions

GRILLED LOBSTER TAIL

Succulent Bahamian Grilled Lobster served with Coconut Curry Infused Rice served with Asparagus

CHEF'S INSPIRATION

Be it Catch of the Day or a New Discovery!

DESSERTS

RED VELVET CAKE \$10

GUAVA CHEESECAKE \$10

APPLE BLOSSOM TART TOPPED WITH VANILLA ICE CREAM \$12

FOOD AND BEVERAGE IS SUBJECT TO 15% SERVICE GRATUITY FEE AND 12% VALUE ADDED TAX (VAT)
MENU SUBJECT TO CHANGE

THE PALM CAY BEACH CLUB, YAMACRAW HILL ROAD, NASSAU, BAHAMAS