

LUNCH MENU

LIGHT BITES

BAJAN FISH CAKES Spiced Tomato Tartare	\$36
CARIBBEAN VEGETABLE SAMOSAS Sweet Chilli Sauce (V)	\$36
STICKY SPICED WINGS Blue Cheese Dip	\$40
SHARED PLATTER Three choices from the above (12 pieces total)	\$76
FRESH CEVICHE Please ask your server	\$44
MEZZE PLATTER Aged Meats, Flying Fish Rollmops, Olives, Flat Bread & House Dips	\$48
TRIO OF BAJAN SNACKS Flying Fish Paté, Pumpkin Roti & Pickled Pork	\$48

SALADS

INSALATA CAPRESE Heritage Tomatoes, Avocado, Bocconcini, Pesto (GF)	\$50
ROASTED BEETROOT & GOAT CHEESE Mixed Mescalín, Toasted Pine Nuts, Aged Balsamic (GF)	\$54
SANDPIPER'S CAESAR Grilled Caribbean Shrimp	\$58
GRILLED SALMON FILLET Tomato, Artichoke, Roasted Pepper, Mango Salsa (GF)	\$60
FLASH FRIED CALAMARI SALAD Chorizo, Fine Beans, Roquette, Hot & Sour Dressing	\$48
SEARED HERBED TUNA Pickled Cucumber & Christophene, Mixed Mescalín	\$58

SUPER FOODS

MOROCCAN CHICKPEA FALAFELS (V) Soy Bean Salad, Guacamole	\$48
LIME CORIANDER GRILLED MAHI MAHI Spiced Almond Tabbouleh	\$54
ROLLMOPS FLYING FISH Horseradish Sour Cream, Toasted Rye & Dill Pickles	\$44
BAJAN GARDEN SQUASH & BABY BEETS Greek Salad Quinoa, Toasted Seeds	\$44
TRUFFLE SEASONED BURRATA (V) (GF) Island Grown Melon, Pickled Mint Aioli, Spiced Almonds	\$46

ROTI, CLUBS & MORE

SANDPIPER ROTI with Homemade Fruit Chutney	Chicken \$50	Shrimp \$60	Beef \$64
BLACKENED CHICKEN BREAST WRAP (White or Wholewheat) Crispy Bacon, English Cheddar, Coleslaw	\$50		
THE ULTIMATE BURGER 8oz Certified Black Angus Beef with Bacon, Fried Mushroom, Salad Garnish, Pickles, Cheddar: Swiss or Blue	\$58		
SMOKED SALMON & RYE BREAD BRUSCHETTA Herb Cream Cheese, House Pickles & Caper Berries	\$60		
FRIED FLYING FISH CUTTER Fresh Salt Bread, Guacamole, Tomato Aioli	\$48		
GRILLED DELI BEEF SANDWICH Pastrami, Grain Mustard & House Pickles	\$50		
TOASTED CLUB Chicken & Egg Mayonnaise, Smoked Ham, Tomato, Cos Lettuce	\$46		
QUESADILLA TOASTIE Smashed Avocado, Soft Bell Peppers, Feta Cheese & Olives (V)	\$46		
GRILLED 10oz STRIPLOIN STEAK "Creekstone Farms" Premium Black Angus Beef All Served with Seasoned Fries	\$66		

PASTAS

BOLOGNAISE • CARBONARA • PISTACHIO PARMESAN PESTO	\$48
VONGOLE \$58 • LOBSTER MARINARA \$68	
Linguine • Rigatoni • Gluten Free Penne	

SIDES

MESCULIN MIXED SALAD	\$16
SEASONED FRIES	\$16
CHILLED GRILLED VEGETABLE, AGE BALSAMIC	\$16
RICE	\$16
GRILLED GARLIC CIABATTA	\$16
COS LEAVES, PARMESAN & CROUTONS	\$16
SEARED SPINACH & PEAS	\$16

Please inform us if you have any special dietary requirements.

GF GLUTEN FREE V VEGETARIAN

ALL PRICES ARE IN BARBADOS DOLLARS, INCLUSIVE OF VAT AND SUBJECT TO PRODUCT LEVY & 10% SERVICE CHARGE