

Sea Grapes Lunch Menu AT LUNCH 'N' LATER

SNACKS & SOUPS

Jerk Wings 12 Crunchy spicy chicken wings with jerk sour cream dip and lime	Coconut Shrimp 15 Crunchy coconut panko shrimp with spicy aioli and lime	Vietnamese Style Vegetable Hand Rolls sweet chili dip	14
Tomato and Feta Bruschetta 13	Conch Chowder 12	Beef Spring Rolls	14
BBQ Honey and Rum Shrimp 15 and Pineapple Skewer	Native conch and corn chowder with bacon in a whole wheat bun	Crispy, Crunchy Tuna Roll	14
		Refreshing Gazpacho chilled Spanish tomato soup	13
CHILL OUT SALADS		·	
Blue Cheese Wedge 14	Daily Catch Fish Ceviche 18	Caesar Salad	14
Iceberg lettuce with creamy blue cheese dressing, toasted almonds and cherry tomatoes Add:	with crunchy tortilla and corn Watermelon Salad with feta and mint balsamic glaze	Tomato Mozzarella Salad With toasted pine nuts, basil pesto and balsamic reduction	15
	Chicken 10 Fish 10 Shrimp 12		
	COMFORT ZONE		
Fish 'N' Chips 22 Beer battered local fish with fries and tartar sauce	Fish Tacos 18 2 flour tacos with guacamole, sour cream, black bean salsa with charred lime	Fried Fish Sandwich Beer battered local fish house slaw, tartar sauce, cheese in a sesame bun	18
Sea Grapes Burger 16 8oz cheese burger cooked to your liking with house slaw	BBQ Pulled Pork Quesadilla 18 jalapeno sour cream	Cracked Conch Native Peas 'N' Rice, house slaw and flamingo sauce	18
and fries	Jerk Chicken Wrap 16 With grilled pineapple,	O	28
	avocado, roasted peppers served with house slaw and fries	In a light curry coconut broth, Native Peas 'N' Rice and	

DESSERTS

slaw and fries

Ice Cream Sundae 12

Smoked turkey, cheese house

Cajun Spiced Salmon Wrap

avocado papaya slaw

Chocolate fudge brownie salted mixed berry,
Dolce Leches, vanilla and chocolate ice cream, marshmallow brittle

(contains nuts)

SEAGRAPES PIZZA'S

Katsu Style Chicken

with papaya and salad tamarind dressing

Ham, Pineapple, Pepperoni, Onions, Peppers, Olives Mushrooms, Tomato, 18



THE SHORE CLUB SIGNATURE POKE BOWLS

cilantro black bean salsa

with cheese sauce

Skillet Baked Beef Chili Nachos

26

Diced Tuna 16 With seasoned rice, avocado and crunchy seaweed



Passion Fruit Mule 15 Vodka, passion fruit puree, lime juice, ginger beer

Boozy Tea 15 Dark rum, black tea, cranberry, soda

English Mojito 15 Gin, elderflower, fresh mint, lime juice, soda

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COCKTAILS

Basil Cooler 15

Vodka, fresh ginger, basil, lime juice, soda

Margarita 15

Tequila, Cointreau, lime juice, sugar

'Long Bay' Mai Tai 15

Dark rum, amaretto light rum, pineapple, angostura,

Jeepers Creepers 15

Coconut rum, blue curacao, pineapple juice, mango puree, dark rum float

Spiked Watermelon Crush 15

Golden rum, triple sec, lime juice, syrup

Daiquiri (Flavored) 15

Rum, puree, lime juice, sugar

MOCKTAILS

Virgin Coloda (Frozen) 10 Coconut milk, coconut syrup, pineapple juice

Strawberry No-Jito (**Frozen**) 10 Limes, strawberry syrup mint, club soda

Reggae Sun Splash 10

Orange, pineapple, grenadine, passionfruit

HOME-MADE SOFTS

Pink Lemonade 10 Fresh Lemons, Strawberries

Peanut Butter & Banana
Smoothie 10
peanut butter, fresh banana,
vanilla, coconut milk

Home-Made Ice Tea 8

Classic, Peach or Green Tea

BEER

Local Beer 8 Bottle or Draft Turks Head Lager Amber Bottled IPA

Selection of Imported Beers 9

BY THE GLASS OR BY THE BOTTLE

WHITE WINES

Chardonnay, Murphy Goode California gls15 BTL 56 Pairs well with spicier foods and light seafoods

Murphy Goode, Pinot Grigio,
California gls 15 BTL 56
A clean intense aroma and a dry
golden apple taste. Great for an
aperitif

Sauvignon Blanc, Murphy Goode California gls 15 BTL 56 Notes of tangerine, peach, pear, melon and pineapple. This is the perfect wine to enjoy poolside

SPARKLING

Masottina Brut Prosecco, Italy gls15 BTL 59 Fresh and lively with a fruity hit of fresh citrus fruits

Taittinger Brut Reserve, Reims, Champagne, France NVgls **22** BTL **105**Fine bubbles with fragrances of peach, white flowers and vanilla pod

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ROSE WINE

Chateau Minuty, Moments Cotes de Provence AOP, France gls 15 btl 55 A classic blend of ripe citrus fruits, easy drinking on the beach

Domaine Ott, By Ott, Cotes de Provence, France gls 18 BTL 78 Notes of white peach and apricot, mixed with passion fruit and mango

RED WINES

hint of vanilla

Merlot, Murphy Goode, California gls 15 BTL 56 Delicious aromas and flavor of black cherry, blackberry, blueberry with a

Pinot Noir, Murphy Goode,
California gls 15 BTL 56
A dark fruity character with intense black cherry aromas and vanilla