

COLONNADE

SMALL PLATES AND BOWLS

Beetroot Hummus

With feta cheese and walnuts
served with toasted pita bread
20

Mango and Shrimp Vietnamese Hand Roll

With sweet chili dipping sauce
20

Chicken Satay Skewers

In a peanut sauce
18

Crunchy Fried Coconut Shrimp

With smoked chipotle aioli and lemon
20

Curried Potato Samosa

With mint riatā
18

Beet Cured Salmon

with caper, pomegranate salsa, dill
sour cream & toasted sour dough
24

Melon and Parma Ham

shaved prosciutto San Daniel
aged balsamic
25

Tuna Poke Tacos

2 Corn tacos filled with, sushi rice,
diced Ahi tuna, avocado, seaweed
salad, eel sauce and spicy mayo
27

Truffle Chili Cheese Dog

beef hot dog with brioche bun, beef
& bean chili, mozzarella and finished
with truffle mayo, served with fries
29

Spiced Chicken Shawarma

spinach wrap with pickled vegetables,
yogurt tahini dressing and fries
30

VEGAN SPECIALS

Vegan 'Slaw'

Crunchy vegetable strips with mango
and crunchy peanut satay dressing
22

Faux Caesar

Chopped Romaine hearts tossed with
cashew nut and garlic dressing,
avocado, and vegan parmesan
27

Falafel Shawarma

Chickpea, parsley and tahini fritters,
pita bread and drizzled with vegan,
lemon mayonnaise
25

Kindly notify one of our service team if you have
any allergy intolerance or food intolerance. 15%
service charge & 12% government tax will be
added to your final check

THE LIGHTER SIDE OF LIFE

Grilled Tuna Niçoise Salad

Crispy sweet potato, green beans,
anchovy, olives, cherry tomato and
balsamic dressing
28

Baked Quiche with Smoked Bacon, Onion and 3 Cheeses

With arugula salad, cherry tomato
and garlic anchovy dressing
26

Beef Carpaccio

Seared Angus beef filet sliced paper thin
with crunchy parmesan chips, shaved fen-
nel, arugula and sauce gribiche
26

Blue Cheese & Endive Salad

With toasted cinnamon honey walnuts,
cranberries and blue cheese dressing
18

The Shore Club Caesar Salad

Chopped Romaine hearts with
garlic anchovy dressing
20

Colonnade House Salad

Artisan mixed leaves with Japanese
carrot and ginger dressing
16

CHEF'S SPECIALS

Grilled Salmon

With shaved fennel, orange
and arugula salad
40

Antipasto Platter

With grilled seasonal vegetables,
olives, cured salami, and artisan
cheeses with toasted sour dough and
crispy lavash 'Serves 2'
40

Classic Jamaican Jerk Chicken

With corn and festival
30

Grilled, Boneless 12 oz Ribeye

With fries and chimichurri sauce
52

Shrimp Penne Pasta

With white wine and
rose cream sauce
38

SIDES \$12 EACH

Side Salad

French Fries

Garlic Sauteed Broccolini

Rasta Rings

Peas and Rice

Jasmine Rice

JUST ROLL WITH IT SUSHI

California Roll

with crab, cucumber,
avocado and tobiko
22

Spicy Tuna Roll

with spring onion,
tempura crisps
24

Asian Fusion Roll

with tuna, avocado and crispy
crab flakes
26

Volcano Roll

with spicy shrimp tempura
25

Bento Box

choice of roll, house salad,
coconut shrimp & chicken satay
30

CLASSICS

Fish Tacos

With mango chutney and
pomegranate salsa
20

Classic Angus Cheeseburger and Fries

20
**In Da House Fish
and Chips**
29

Thin and Crispy Pepperoni Pizza

22

Caribbean Shrimp Curry

With jasmine rice,
poppadoms and pickle
35

Chicken Tikka Masala

With jasmine rice,
poppadoms pickle
35

DESSERT

Artisan Cheese Platter

With homemade chutney, lavash,
dried fruits and cracker basket
36

Valrhona Dark Chocolate and Caramel Tartlet

In a sweet pastry crust
19

Vanilla Creme Brûlée

Baked custard with Tahitian
vanilla beans
19

Classic Key Lime Pie

With Crème Chantilly
19



THE SHORE CLUB

LONG BAY BEACH