

BEACH HOUSE

COASTAL CUISINE

SMALLER PLATES

Cayman Farmer's Market Greens

island chips / shaved market vegetables / herbs / local tomatoes / goat cheese / sherry vinaigrette 12

East End Garden Kale Salad

crisp prosciutto / parmesan / soft poached island farm egg / truffle dressing 10

Octopus a la Plancha

pickled chorizo / seasoning peppers / arugula / squid ink / mango 14

Cured Wahoo Carpaccio

bacon dashi / yuzu cream / garlic croutons / avocado gel / sesame crisp 15

Island Ceviche and Local Greens

coconut / local seasoning peppers / shallots / ginger / lime / cucumber sorbet 15

Foie Gras Two Ways

*pan seared and foie gras pate / port wine gelee / brioche / peanut butter powder
fig and pine nut jam* 23

Sea Scallops Benedict

*sunny side up quail eggs / lardo iberico de bellota / truffle pumpkin puree / pineapple bacon relish
sherry mushroom cappuccino* 18

Oyster and Lobster Chowder

local seasoning peppers / coconut milk / bacon / grilled corn / potatoes 15

Jumbo Lump Crab Cake

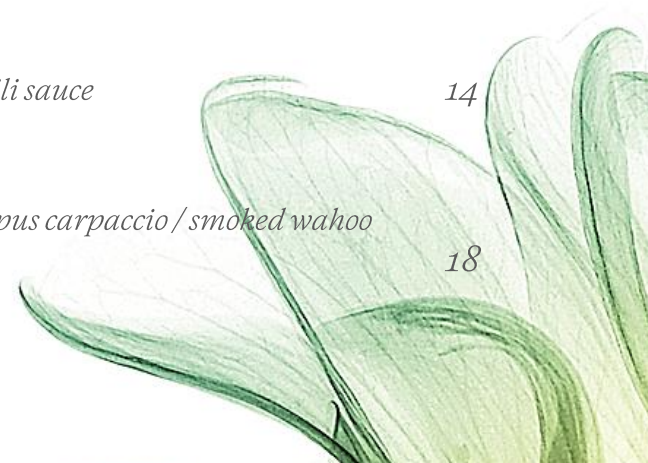
corn relish / apple and herb salad / capers / remoulade 19

Slow Braised Pork Belly

grapefruit salad / pickled vegetables / kimchee puree / caramel chili sauce 14

Seafood Charcuterie

*salmon rillettes / yellow fin tuna belly pate / lionfish ceviche / octopus carpaccio / smoked wahoo
pickled mustard seeds / capers / key lime / baguette* 18



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LARGER PLATES

Seared Yellow Fin Tuna

furikake crust / green beans / edamame and avocado salad / wasabi aioli / ginger miso ice cream 33

Tandoori Caribbean Snapper

house made paneer bhurji / grapefruit / kachumber salad / goan curry sauce 30

Island Wahoo

jerk marinated / sweet potato gnocchi / local garden greens / coconut broth 32

Salt Crusted Whole Fish

*chimichurri / callaloo / local seasoning peppers / island pumpkin puree
grilled lemon (please allow 25 minutes)* MP

Certified Angus Beef Tenderloin

truffled potato puree / asparagus / crisp shallots / pearl onions / cabernet jus 38
add head on prawn 6 add foie gras 12

Herb Crusted Rack of Lamb

goat cheese polenta cake / lavender honey glazed carrots / spinach / mint lamb jus 36

Surf and Turf

grilled caribbean lobster tail / filet mignon / warm potato salad / asparagus 60

Organic Farro Risotto

island kale / local pumpkin / asparagus / parmesan / truffle butter / toasted pepitas 26

Beach House Bouillabaisse

*island red snapper / scallops / prawns / mussels / clams / calamari / saffron potatoes
fennel / pernod / scotch bonnet rouille* 38

Caribbean Lobster and Shrimp Spaghetti

spaghetti / chili flakes / tomatoes / pangrattato / soft poached local egg / bottarga 38

*Beach House coastal cuisine is centered on food and living
from the Caribbean, Mediterranean and Asia.*

Executive Chef Sandy Tuason

