

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

Hibiscus Cured Wahoo

soy panna cotta / avocado / frisee / pearl onions / crème fraiche / togarashi 16

Island Ceviche and Local Greens

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

Foie Gras Two Ways

seared and foie gras plum terrine / spiced brioche / candied pears / pistachio and raisin marmalade 24

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 / pepper aioli 19

Seafood Charcuterie

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

Slow Braised Pork Belly

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

Roasted Bone Marrow and Slow Braised Oxtail

crostini / herb salad / capers / red onion marmalade / horseradish aioli 18



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



LARGER PLATES

Seared Yellow Fin Tuna

furikake crust / green beans / edamame and avocado salad / wasabi aioli / ginger miso ice cream 34

Tandoori Caribbean Snapper

house made paneer bhurji / mint chutney / kachumber salad / goan curry sauce 32

Island Wahoo

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

Miso Glazed Chilean Sea Bass

bok choy / daikon radish / shiitake mushroom / cilantro gremolata / soy lemongrass bouillon 38

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 40
add head on prawn 6 add foie gras 12

Surf and Turf

grilled Caribbean lobster tail / 6 oz filet mignon / truffled potato puree / asparagus 59

Herb Crusted Rack of Lamb

goat cheese polenta cake / lavender honey glazed carrots / spinach / mint lamb jus 38

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

Butter Poached Lobster and Shrimp

fresh tagliatelle pasta / clams / cherry tomatoes / chili flakes / arugula / shellfish broth 42

Executive Chef Sandy Tuason

