

Mains

Pan fried Caicos grouper

With a lemon and caper beurre noisette

\$32

Grilled mahi mahi

With cilantro, fresh lime, a corn and bean salsa
and coconut hummus

\$28

Blackened yellow fin tuna

With mango chutney, a coconut curry lemongrass sauce
topped with garlic shrimp

\$32

Pecan crusted conch

With a spicy orange sauce and roasted potatoes

\$28

Bouillabaisse

Mussels, shrimp, grouper, snapper and yellow fin tuna
in a saffron and tomato broth served with garlic bread

\$30

Oven roasted chicken

With garlic mashed potatoes and a white wine jus

\$27

Mohito rubbed pork chop

Marinated in mint and rum, served with "green rice"

\$29

Jerk lamb chops

With a plantain mash and grilled vegetables

\$34

Vegetable tart

Roasted red peppers, grilled zucchini and eggplant on puff pastry
filled with ratatouille, topped with melted brie

\$26

Grilled tenderloin of beef

With mustard mash, salsa verde and a port wine reduction

\$35

Surf & Turf

(Lobster season August-March)

8oz of grilled Caicos lobster and 8oz of beef tenderloin

Served with mustard mash and grilled vegetables

\$65



Bay Bistro

**On the beach at Sibonné Beach Hotel
Grace Bay, Providenciales**