

Mains

Pan fried Caicos grouper

With a lemon and caper beurre noisette

\$33

Lemon poppy seed encrusted mahi mahi

Topped with tropical salsa, served on a Chinese cabbage and crispy noodle slaw

\$31

Blackened yellow fin tuna

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

\$33

Pecan crusted conch

With a spicy orange sauce and roasted potatoes

\$29

Bouillabaisse

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

\$32

Oven roasted chicken

With garlic mashed potatoes and a white wine jus

\$28

Island spiced 14oz porterhouse pork chop

Served with seasoned rice and grilled vegetables

\$29

Jerk lamb chops

Served with peppercorn sauce and potato gratin

\$34

Vegetable tart

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

\$28

Grilled tenderloin of beef

With mustard mash, salsa verde and a port wine reduction

\$35

Surf & Turf

(Lobster season September-March)

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

Served with mustard mash and grilled vegetables

\$69



Bay Bistro

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