



CC  
BLUE MAHOE

RESTAURANT & LOUNGE BAR

# PRIVATE CANDLELIGHT DINNER

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**T**hank you for making your reservation. Dinner will commence shortly before sunset. The precise time depends on the time of year. Our front office will advise the start time upon receiving your menu selections. They will also discuss the exclusive location options for your dinner, which also depend on the weather.

The price includes a 5-course meal for two people and a bottle of our house red or white wine for the table. A full wine, beer and cocktail list will be provided should you wish to make additional purchases.

Please select one item per person, for each of the dinner courses below. If you have food allergies, please inform us so that we can accommodate your needs accordingly.

We look forward to hosting you for this special dining experience. Staying with us longer? Ask us about our other culinary experience, our Dinner Cooking Class at the Blue Mahoe Restaurant.



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### **First Course Soup**

Lobster Bisque Topped with Garlic Croutons

Blue Mahoe Seafood Chowder  
Served with Garlic Bread

Island Style Pumpkin Soup  
Topped with Roasted Coconut Flakes **VG**

### **Second Course Salad**

Garden Salad Mix Greens, Cucumber, Carrot Red Onion,  
Tomato Bell Pepper  
Served with Balsamic Dressing **V**

Caprese Salad (Freshly Sliced Tomato and Mozzarella Slices)  
Drizzled with Balsamic Glaze and Pesto Dressing **V**

Spicy Jerk Chicken Toss Salad (Mix Greens Jerk Chicken  
Strips, Cucumber Tomato, Shredded Carrot, Red Onion  
Served with Mongo Papaya Vinaigrette **JA**

### **Third Course Appetizer**

Vegetable Tempura Served with an Orange Ginger Sauce **V**

Callaloo Cheese Dip  
Served with Crispy Bammie Flatbread **VG**

Tempura Jumbo Shrimp  
Served with Sweet Chili Dipping Sauce

Homemade Mini Coco Buns Topped  
with Ackee, & Salt; Fish Topped with Cheddar Cheese **JA**



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**Fourth Course Entree**

*All Entree are Served with Choice of Baked Potato,  
Garlic Mash Potato, Rice & Peas*

Coconut Vegetable Stew with Beans and Tofu **JA V**

Blue Mahoe Style Lobster Thermidor  
Served with Vegetable Medley **SE**

Bacon Wrapped Filet Mignon Crowned  
with Garlic Shrimp Served with Vegetable Medley

Curry Seafood Platter with Lobster, Snapper, and Jumbo Shrimp  
Served with Steamed Carrot, Callaloo and Broccoli **JA**

Seafood Linguine Pasta with Lobster and Jumbo Shrimp  
Cooked in Pesto Cream Sauce Served with Garlic Bread

**Fifth Course Dessert**

Banana Foster Served with Ice Cream

Red Velvet Cake, Chocolate Cake  
or your Choice of Cake and Ice Cream

**Please Share Your Sunset Foodie Pictures  
with us on Social.**

**V** - Vegan

**VG** - Vegetarian

**JA** - Traditional Jamaican

**SE** - Seasonal Dish