

DINNER MENU

Starters

Soup of the Day

Cup \$7 Bowl \$8

Blue Mahoe Garden Toss \$8 / \$10

Fresh tomato, cucumber pepper, onion and carrots with choice of Pineapple Vinaigrette or Balsamic Vinaigrette

Caesar Salad \$14 (Seasonal)

Romaine, parmesan cheese, bacon, croutons served with our caesar dressing

Mozzarella & Tomato Salad \$13

with vine ripened tomatoes, drizzled pesto and balsamic vinaigrette

Add Ons

Jerk Chicken \$7

Shrimp \$10

Grilled Snapper \$7

Feta Cheese \$3

Feta Cheese & Tomato Bruschetta \$8

Feta cheese with fresh basil & tomatoes served on french baguette

Fish Cakes \$11

Served with escovitch cucumbers

Greek Salad \$13

Tomato, cucumber, onion, feta cheese black olives

Calamari \$13

Served fried or grilled with seafood sauce

Jerk Chicken Skewers \$11 Starters

with ripe mango relish & jerk sauce

DINNER MENU

Coconut Shrimp \$14

Hand breaded coconut shrimp with orange ginger sauce

Main Course

*main dishes will be accompanied by your choice of rice & peas or garlic mashed potatoes

Snapper \$18

Freshly caught snapper prepared your way. Pan fried, steamed, brown stewed, coconut milk, or grilled

Blue Mahoe Stuffed Chicken \$24

Stuffed with callaloo & cream cheese served on grilled pineapple alongside seasonal vegetables

Blue Mahoe Shrimp Pot \$26

Succulent shrimp slow cooked in curried rice with root vegetables.

Seafood Linguini \$30

Shrimp, lobster, snapper tossed in olive oil with sweet pepper & tomatoes tossed in pesto sauce

Blue Mahoe Lobster Pot \$36

Succulent lobster slow cooked in curried rice with root vegetables

Grilled Filet Mignon \$45

Crowned with a creamy bearnaise sauce, vegetable puree & garlic mashed potatoes

*Surf & Turf \$65

Grilled lobster served with certified USDA Beef Tenderloin

Blue Mahoe Lamb \$30

*Grilled Lobster Tail (Market Price)

Done Your Way. Grilled, jerked, curried or steamed

***NOT PART OF THE ALL-INCLUSIVE MENU**



BLUE MAHOE

RESTAURANT & LOUNGE BAR

DINNER MENU

Main Course

Escovitch Fish \$18

Served with rice & peas and callaloo

***Braised Oxtail and Bean \$26**

Served with rice & peas and callaloo

Scotch Bonnet Curried Chicken \$17

Served with steamed rice

Curried Goat \$20 with root vegetables

Shrimp Done Your Way \$25

Coconut, curried, grilled or jerk

Rasta Man Pasta \$16

Penny pasta with callaloo, ackee, sweet pepper & scotch bonnet pepper

Fried Chicken \$17

Served with rice & peas

Jerk Chicken Alfredo \$20

Fettuccine with roast chicken in a parmesan jerk cream

Whole Roasted Steam Fish (Market Price)

Steamed in foil and served with rice & peas

Fisherman Conch (Seasonal) \$16

Jamaican Platter \$26

Curried goat, brown stew chicken, oxtail, bammy and rice & peas

Brown Stew Chicken \$17

Served with traditional rice & peas

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BLUE MAHOE

RESTAURANT & LOUNGE BAR

DINNER MENU

Traditional Jerk Chicken \$17

Charcoal roasted with
rice & peas

Traditional Jerk Pork \$16

Charcoal roasted with
rice & peas

Side Orders

Fried Plantain \$6

Rice & Peas \$6

Steamed Vegetables \$5

Hand Cut Sweet Potato Fries \$5

Steamed Callaloo \$5