



CC
BLUE MAHOE

RESTAURANT & LOUNGE BAR

PRIVATE CANDLELIGHT DINNER

Thank 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 4-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

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 (add on shrimp or chicken)

Served with Balsamic Dressing or Pineapple Vinaigrette **V**

Tempura Jumbo Shrimp
Served with Sweet Chili Dipping Sauce

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



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Third 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

Fourth Course Dessert

Banana Foster Served with Ice Cream

Cheese Cake, Chocolate Cake ,Ice Cream

Ask Your Server for available Specials.

**Please Share Your Sunset Foodie Pictures
with us on Social @oceancliffhotelja**

V - Vegan

VG - Vegetarian

JA - Traditional Jamaican

SE- Seasonal Dish