

# BLUE MAHOE

RESTAURANT & LOUNGE BAR

*The ultimate in sea side dining.*

Whether your desire is traditional Jamaican or international cuisine, our chefs will cater to your every wish, using the freshest and finest ingredients to create a "farm to table experience." Our chefs are eager to cater to your needs. If there is anything you do not see on our menu, please inquire with your server.

## STARTERS

### SOUP OF THE DAY

CUP \$7 BOWL \$10

**BLUE MAHOE GARDEN TOSS** \$8 / \$10  
fresh tomato, cucumber, pepper, onion and carrots with choice of Pineapple Vinaigrette or Balsamic Vinaigrette

### ADD ONS

JERK CHICKEN \$7

SHRIMP \$10

GRILLED SNAPPER \$7

FETA CHEESE \$5

### GREEK SALAD \$14

tomato, cucumber, onion, feta cheese, black olives

### CAESAR SALAD \$14 (SEASONAL)

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

### MOZZARELLA & TOMATO SALAD \$14

with vine ripened tomatoes, drizzled pesto and balsamic vinaigrette

### FETA CHEESE & TOMATO BRUSCHETTA \$10

Feta cheese with fresh basil & tomatoes served on French baguette

### FISH CAKES \$11

served with escovitch cucumbers

### CALAMARI \$13

served fried or grilled with seafood sauce

### OCEAN CLIFF CHICKEN WINGS \$15

Jerk, Marinated or Grilled

### JERK CHICKEN SKEWERS \$11

with ripe mango relish & jerk sauce

### 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 \$22

freshly caught snapper prepared your way: pan fried, steamed, brown stewed, coconut milk, or grilled

### BLUE MAHOE STUFFED CHICKEN \$26

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 \$38

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

### OCEAN CLIFF LOBSTER (MARKET PRICE)

grilled, jerked, curried, thermidor or steamed

### BLUE MAHOE LAMB \$30

All Prices are in US Dollars, and Subject to 10% GCT and 10% Service Charge

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## ISLAND SPICE CORNER

### MAIN COURSE

**ESCOVITCH FISH** \$22

served with rice & peas and callaloo

**BRAISED OXTAIL & BEAN** \$30

served with rice & peas and callaloo

**SCOTCH BONNETT CURRIED CHICKEN** \$20

served with steamed rice

**CURRIED GOAT** \$28

with root vegetables

**FISHERMAN CONCH** \$18

served with rice & peas and callaloo

**SHRIMP DONE YOUR WAY** \$25

coconut, curried, grilled or jerk

**RASTA MAN PASTA** \$17

penny pasta with callaloo, ackee, sweet pepper & scotch bonnett pepper

**FRIED CHICKEN** \$20

served with rice & peas

**JERK CHICKEN ALFREDO** \$22

fettuccine with roast chicken in a parmesan jerk cream

**WHOLE ROASTED STEAM FISH** (market price)

steamed in foil and served with rice & peas

**JAMAICAN PLATTER** \$35

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

**BROWN STEW CHICKEN** \$20

served with traditional rice & peas

**TRADITIONAL JERK CHICKEN** \$20

charcoal roasted with rice & peas

**TRADITIONAL JERK PORK** \$20

charcoal roastd with rice & peas

### SIDE ORDERS

**FRIED PLANTAIN** \$6

**RICE & PEAS** \$6

**STEAMED VEGETABLES** \$6

**HAND CUT SWEET POTATO FRIES** \$6

**STEAMED CALLALOO** \$6

**FESTIVAL** \$6

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