BLUE MAHOE

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.

HEALTHY START

PORRIDGE \$9

local peanut porridge or plantain topped with honey

TROPICAL FRUIT PLATE \$10

an assortment of fresh local fruit

HONEY YOGURT PARFAIT \$11

topped with musilli

TWO EGGS ANY STYLE \$10

served with your choice of white or whole wheat toast

TWO EGGS WITH HAM OR BACON \$12

served with your choice of white or whole wheat toast

BLUE MAHOE EGGS BENEDICT \$15

poached eggs served on whole wheat biscuit with grilled ham, steamed callaloo and hollandaise sauce

STEAK & EGGS \$23

4oz tenderloin with your choice of eggs, served with home fries and your choice of white or whole wheat toast

OMFLETTES

FULL HOUSE OMELETTE \$12

with sweet peppers, onion, tomato, ham and cheese

HEALTHY EGG WHITE OMELETTE \$11

served with steamed callaloo

SHRIMP OMELETTE \$14

FROM THE BAKERY

HOME MADE WHITE OR WHOLE WHEAT BREAD \$5

with our home made honey butter, pineapple jam, orange marmalade

COFFEE SCENTED WAFFLES \$10

with Jamaican apple syrup and tropical fruits

FROM THE GRILL

HOME FRIES \$6

FLUFFY BANANA PANCAKES \$11

with Jamaican apple syrup and tropical fruits

SUMPTUOUS COCONUT FRENCH TOAST \$10

CARIBBEAN BREAKFAST

ACKEE & SALT FISH \$15

served with fried dumpling, callaloo, plantains

SIDE ORDERS

BACON \$5

YAM \$3

BANANAS \$3

ORANGE JUICE \$5

PINEAPPLE JUICE \$5

BOTTOMLESS BLUE MOUNTAIN COFFEE & TEA