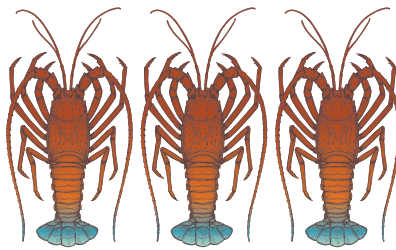


FOOD MENU



LOBSTER BEACH BBQ

AURORA ANGUILLA

\$95 PER FOOD/
PER PERSON

6:30PM - 9:30PM

BREAD

TOMATO FOCACCIA **D | G**
WHITE SOURDOUGH **D | G**
WHEAT ROLLS **D | G**
HERB LAVAS **D | G**
GRISSINI **D | G**

DIPS

CHICKPEA HUMMUS DIP **V**
PESTO GRUYERE DIP **D | G**
CORN CHIPS **V**

JONNY CAKE LIVE STATION

traditional Jonny cake, coconut Johnny cake **D**
cheese sauce **D**, chicken stew, saltfish stew

JAPANESE STATION

SUSHI ROLL
SHRIMP TEMPURA ROLL **SF | G**
HAMACHI LOVERS **G**
AVOCADO, ASPARAGUS ROLL **G**
SPICY TUNA ROLL **G**
SALMON SUSHI BOWL **G**

SALAD BAR

HYDROPONIC FARM ORGANIC MIXED LEAF SALAD,
KALE, ROMAINE LETTUCE

roasted corn, tomato, cucumber, red onion,
caramelized walnut **TN**, croutons **G**,
herbs quinoa, Julianna carrots, chickpeas, beets,
Balsamic dressing, lemon vinaigrette,
Caesar dressing **D**

CREAMY POTATO SALAD **D | G**

red peppers, carrots, red onion, celery,
parmesan cheese, mayo

APPLE CABBAGE SALAD **V**

Cabbage, red apple, carrots, ribbons,
grain mustard, dressing

CRUNCHY CHOPPED SALAD **D**

tomato, cucumber, olive, red onion, feta cheese,
Romaine herbs, vinaigrette

ROASTED BUTTERNUT SQUASH

beet root & walnut salad **TN | V** roasted beets,
butternut squash, walnuts, roasted red onion,
red wine vinaigrette

SKEWER STATIONS

MANI MAHI | CHICKEN | SHRIMP
spicy mayo, passion fruit BBQ sauce,
buffalo dipping sauce, yogurt dip **D**,
roasted red pepper dip, tomato salas,
pineapple salas

OFF THE GRILLED

FRESH LOCAL LOBSTER, LEMON BUTTER **D | SF**
FRESH LOCAL CRAYFISH, SEASONAL BUTTER **D | SF**
herbs roasted chicken breast with mushroom
sauce fried red snapper with creamy creole sauce **D**

SIDES

KING STREET CORN
garlic, sour cream parmesan cheese **D**
TWICE BAKED POTATOES CASSEROLE **D**
GRILLED OPEN FLAME VEGETABLES, CHIMICHURRI **V**
CREAMY MAC AND CHEESE **D**
PIGEON PEAS & RICE **V**

BEACH PIT FIRE BBQ ROAST

WHOLE RACK BBQ BABY BACK RIBS
pineapple bbq sauce, honey glaze bbq sauce

LIVE PAELLA STATION **SF**

chorizo, chicken, shrimp, calamari,
green peas mussel, saffron broth

DESSERTS

BLACK FOREST CAKE **D | G**
PEAR CRUMBLE **D | G**
GUAVA TRES LECHES **D | G**
PASSIONFRUIT CURD TART **D | G**
MANGO COCONUT OPERA **D | G**
PISTACHIO CHOUX **D | G | TN**
VANILLA-YOGURT PANA COTTA **D**
NO-BAKE MANGO CHEESECAKE **D | G**
TROPICAL FRUIT SALAD **V**
ICE-CREAM **D** & SORBET **V**

D dairy **G** gluten **TN** tree nut
SF shellfish **V** vegan **VG** vegetarian