

HOPE TOWN HARBOUR LODGE

DINNER MENU

APPETIZERS

Portabello Mushroom... topped with lobster and provolone cheese...\$18.00

Warm Brie & Bruschetta... served with garlic French bread...\$16.00

Lobster Spring Rolls... Four light & flaky egg roll wraps stuffed with Lobster and spices served with Mango chutney dipping sauce \$16.50

Shrimp Cocktail... six jumbo shrimp served with our tangy cocktail sauce...\$16.50

The Islands "Best" Conch Fritters... Tender pieces of conch battered and cooked to golden perfection...1/2 Dozen...\$5.00...Dozen...\$9.00

Escargot... Delicious sautéed snails in drawn butter, parsley, garlic & white wine served with fresh Baguette "delicious:..."\$14.00

Tuna Wantons... served with seaweed, Ahí Tuna, drizzled with soy emulsion wasabi, srachí hot sauce and topped with scallions and sesame seeds...\$16.00

Blackened Steak Tips... Tender pieces of filet cajun seasoned dipped into a tangy steak sauce...\$16.50

SOUPS

Creamy White Conch Chowder... Tender pieces of conch mixed with vegetables... a must try...Cup...\$5.00...Bowl...\$8.00

Garden Salad... mixed greens, tomato, onion and sweet pepper...Side...\$9.50 as a dinner...\$16.00

Caesar Salad... served with our own tangy Caesar dressing...Side \$10.50 as a dinner...\$18.00

Greek Salad... Crisp Romaine lettuce, feta cheese, Greek olives, tomatoes and onions...
Side \$12.50 as a dinner...\$18.50

Caprese... sliced tomatoes, fresh mozzarella served with balsamic vinegar and olive oil dressing
sprinkled with red onion and chopped basil...\$16.00

Salads as a Dinner... Garden Salad with grilled/blackened Fish or Chicken...\$26.00
Garden Salad with Grilled/blackened Shrimp or Lobster...\$32.00
Caesar Salad with grilled/blackened Fish or Chicken...\$28.00
Caesar Salad with grilled/blackened Shrimp or Lobster...\$34.00

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DINNER MENU

APPETIZERS

Mussels... 1 doz Mussels cooked in chef's own Marinara sauce served with French bread...\$24.00

Portabello Mushroom... topped with lobster and provolone cheese...\$18.00

Warm Brie & Bruschetta... served with garlic French bread...\$16.00

Lobster Spring Rolls... Four light & flaky egg roll wraps stuffed with Lobster and
spices served with Mango chutney dipping sauce \$16.50

Shrimp Cocktail... six jumbo shrimp served with our tangy cocktail sauce...\$16.50

The Islands "Best" Conch Fritters... Tender pieces of conch battered and
cooked to golden perfection...1/2 Dozen...\$5.00...Dozen...\$9.00

Escargot... Delicious sautéed snails in drawn butter, parsley, garlic & white wine
served with fresh Baguette "delicious"...\$14.00

Tuna Wantons... served with seaweed, Ahi Tuna, drizzled with soy emulsion wasabi, sirachi hot sauce and topped with scallions and sesame seeds...\$16.00

Blackened Steak Tips... Tender pieces of filet Cajun seasoned dipped into a tangy steak sauce...\$16.50

SOUPS

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SALADS

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Caesar Salad... Served with our own tangy Caesar dressing...Side \$10.50 as a dinner...\$18.00

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Salads as a Dinner... Garden Salad with grilled/blackened Fish or Chicken...\$26.00
Garden Salad with Grilled/blackened Shrimp or Lobster...\$32.00
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DINNER MENU

PASTA

Jamaican Me Crazy... Native conch, succulent jumbo shrimp, lobster and

seasonal vegetables together with our Jamaican jerk rub

served over tender linguine for a "not too spicy: experience...\$36.00

Skinnny Dip... A generous portion of tender linguine together with tomatoes,

black olives, feta cheese fresh garlic & rosemary sautéed in olive oil...\$22.00

With grilled/blackened Fish or Chicken...\$26.50

With grilled/blackened Shrimp or Lobster...\$32.00

Mussels Marinara... in chefs own Marinara sauce and served over linguini,
with French bread...\$32.50

FROM THE SEA

Fish of the Day... Any way you like it...broiled, grilled, blackened, pan-fried,

and served with tartar sauce...delicious...\$32.50

Coconut, Coconut, Coconut... Marinated in coconut rum, lightly battered with
shredded coconut & flash fried...choose from the following...Catch of the day...\$34.00
- 6 Succulent Shrimp...\$36.00 Lobster Tail (seasonal)...\$42.00

Tails Up... A fresh 8oz lobster tail grilled or broiled to perfection & served with drawn

butter...\$40.00 or 2 6oz twin lobster tails...\$49.50

Seafood Vol au Vent - sea scallops, lobster & shrimp, cooked in garlic

butter cream sauce and served in a puff pastry shell...\$38.00

Tuna... Yellow fin tuna rolled in olive oil & sesame seeds, pan seared to your liking.

Served with pickled ginger soy sauce and washabi...\$38.00

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Dinner Menu

STEAK AND MORE

Pepper Filet... 10oz Tender, juicy filet mignon served Au Poivre with crushed black pepper...guaranteed to be one of the best you've ever had...\$39.00

Porter House... a delicious 22oz steak topped with haystack onions...\$36.50

Reef & Beef... Fresh lobster tail or any choice from the sea and a 6oz filet...\$49.50

Grilled French Rack of Lamb... Tender & grilled to perfection...
served with mint sauce...\$34.00

Veal Saltimbocca... Prosciutto, mozzarella cheese, spinach and fresh sage rolled in a veal cutlet topped with a white wine & sherry mushroom sauce...\$36.00

Chicken Marsala... Tender chicken marinated in Marsala wine and spices...
baked to perfection with fresh mushrooms...\$30.00

Oven Roasted Duck... served with herbed stuffing and blueberry sauce...\$36.00

ALL ENTREES INCLUDE FRESH BREAD AND BUTTER. SOUP DU JOUR OR YOUR CHOICE OF HOUSE OR CAESAR SALAD, FRESH VEGETABLES AND CHOICE OF: GARLIC MASHED POTATO, COCONUT CURRIED ISLAND RICE OR PASTA

TAZO - Iced Tea... Organic TAZO iced tea is brewed from the rich, full teas of Assam and the light, bright teas of South India and Africa, and mixed with a healthy pinch of amusement at the endless wonders of life... \$4.50

PLEASE ASK YOUR SERVER ABOUT OUR FABULOUS DESSERTS & COFFEE DRINKS

GRATUITY NOT INCLUDED. EXCEPT FOR GROUPS OF SIX (6) OR LARGER AN 18% GRATUITY WILL BE ADDED.

WE HOPE YOU WILL ENJOY YOUR EVENING WITH US AND WE LOOK FORWARD TO SEEING YOU AGAIN. THANK YOU.

Consumer Warning: The consumption of raw or undercooked food items may increase your risk of food – borne illness.

In an effort to better the environment the Hope Town Harbour Lodge is converting when available, plastic items to bio degradable plastic.