



THE DUNMORE
HARBOUR ISLAND • BAHAMAS

APPETIZERS



TUNA TARTAR

Wonton, Soy Glaze, Green
Scallions, Jalapéno | 24

BEETS

Whipped Goat Cheese, Toasted
Hazelnuts, Balsamic Glaze | 18

FISH CARPACCIO

Local Micros, Lemon, Lime,
Cilantro | 18

ARUGULA

Briland Farms Arugula, Shaved
Prosciutto, Pine Nuts, Pecorino Cheese,
Lemon Shallot Vinaigrette | 18

STONE CRAB CLAWS

Briland Farms Arugula, Dipping Sauce | 34

BURRATA SALAD

Burrata Mozzarella, Grilled Asparagus,
Pistachios, Pesto Vinaigrette | 18

LOBSTER RAVIOLI

Parsnip Cream | 26

MAINS



LOCAL LOBSTER TAIL

Sweet Pea Risotto, Asparagus,
Smoked Tomato Butter | 52

RACK OF LAMB

Crispy Yucca Fries, Broccolini,
Chimichurri | 44

BEEF TENDERLOIN

Tender 8-ounce Tenderloin with
Wild Mushrooms, Briland Farm Greens,
Peppercorn Demi-glace | 54

THAI RED CURRY GROUPER

Lychee, Grilled Pineapple,
Jasmine Rice | 48

CAJUN SPICED ORGANIC CHICKEN

Roasted Fingerling Potatoes, Lemon
Butter, Haricots Verts | 42

CARIBBEAN BOUILLABAISSE

Shrimp, Local Catch, Lobster,
Jasmine Rice | 54

SIDES

SEASONAL GREEN VEGETABLES | 12

STEAMED JASMINE RICE | 8

ROASTED FINGERLING POTATOES | 6

DESSERTS



TRIPLE CHOCOLATE FLOURLESS CAKE

Chocolate Mousse, Gold Cocoa Nibs,
Dark Chocolate Ice Cream | 12

WARM BANANA FRITTERS

Homemade Vanilla Ice Cream
with Rum Caramel | 12

COCONUT CHEESE CAKE

Toasted Coconut Flakes,
Strawberry Lychee Sorbet | 12

ICE CREAMS & SORBETS | 4