



**THE DUNMORE**  
HARBOUR ISLAND • BAHAMAS

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**APPETIZERS**

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**TUNA TARTAR**

Wonton, Soy Glaze, Green  
Scallions, Jalapeno | 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 | 24

**LOBSTER RAVIOLI**

Parsnip Cream | 26

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**MAINS**

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**RACK OF LAMB**

Crispy Yucca Fries, Broccolini,  
Chimichurri | 44

**LOCAL LOBSTER TAIL**

Sweet Pea Risotto, Asparagus,  
Smoked Tomato Butter | 52

**BEEF TENDERLOIN**

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

**CAJUN SPICED  
ORGANIC CHICKEN**

Roasted Fingerling Potatoes, Lemon  
Butter, Haricots Verts | 42

**GROUPEL CURRY**

Lychee, Grilled Pineapple,  
Jasmine Rice | 48

**CARIBBEAN BOUILLABAISSE**

Shrimp, Local Catch, Lobster,  
Jasmine Rice | 54

**CHEF'S PASTA**

Daily {re}iteration | MKT

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**SIDES**

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SEASONAL GREEN VEGETABLES | 12

STEAMED JASMINE RICE | 8

ROASTED FINGERLING POTATOES | 6

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**DESSERTS**

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**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