



THE DUNMORE
HARBOUR ISLAND • BAHAMAS

STARTERS



**BRILAND FARMS
LOCAL ARUGULA**

Served with Candied Pecans, Blue
Cheese, Beets & Sweet Balsamic | 18

**WARM STONE CRAB &
ARTICHOKE DIP**

Served with Grilled Pita | 18

BAHAMIAN CONCH CEVICHE

Sweet Peppers, Onions, Citrus | 16

BURRATA SALAD

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

**FARRO, KALE &
POMEGRANATE SALAD**

Baby Greens, Pecorino Cheese, Sunflower
Seeds, Herb Citrus Vinaigrette | 18

TUNA CRISPY NACHOS

Sriracha Aioli, Wonton, Scallions,
Sesame Seeds, Soy | 26

BAHAMIAN CONCH DUO

Conch Fritters, Cracked Conch,
Calyso Sauce & Fresh Lime | 24

ENTRÉES



CRISPY SHRIMP TACOS

Coconut Fried Shrimp, Tropical
Salsa & Chipotle Crema | 26

BLACK ANGUS BEEF BURGER

Served with Truffle Parmesan Fries | 24

CATCH OF THE DAY

Chef's Daily Preparation | 36

**MAPLE BUTTERMILK
FRIED CHICKEN**

Served with Tangy Slaw, Sriracha
Ketchup & Fries | 33

LOBSTER BLT

Local Lobster Salad, Crispy Bacon
& Butter Lettuce | 28

LOCAL STONE CRAB CLAWS

Served with Chipotle Aioli & Fries | 34

ORGANIC CHICKEN

Briland Farms Tender Leaves Salad | 32

SIDES



TRUFFLE OR SWEET POTATO FRIES | 12

TANGY SLAW | 6

BABY GREENS SALAD | 8