



THE DUNMORE
HARBOUR ISLAND • BAHAMAS

APPETIZERS



TUNA TARTAR

Wonton, Soy Glaze, Green
Scallions, Jalapeno | 24

ARUGULA

Briland Farms Arugula, Pine Nuts,
Pecorino Cheese, Lemon Shallot
Vinaigrette | 24

LOBSTER RAVIOLI

Creamy Parsnip Puree',
Burnt Citrus Butter | 26

RICOTTA & ROASTED BEETS

Confit Cherry Tomatoes, Local
Micro Greens, Balsamic Glaze,
Toasted Hazelnuts | 18

STONE CRAB CLAWS

Served Hot or Cold | MKT Price

BURRATA SALAD

Burrata Mozzarella, Marinated Roasted
Sweet Peppers, Cherry Tomatoes, Toasted
Pumpkin Seeds, Pesto Vinaigrette | 26

MAINS



LOCAL LOBSTER TAIL

Sweet Pea Risotto, Asparagus,
Smoked Tomato Butter | 52

**CAJUN SPICED
ORGANIC CHICKEN**

Roasted Fingerling Potatoes, Lemon
Butter, Haricots Verts | 42

CARIBBEAN BOUILLABAISSSE

Shrimp, Local Catch, Lobster,
Jasmine Rice | 54

CURRY GROUPEL

Curry Roasted Vegetables, Cilantro
Mango Chutney, Coconut
Jasmine Rice | 48

BEEF TENDERLOIN

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

SIDES

SEASONAL GREEN VEGETABLES | 12

STEAMED JASMINE RICE | 8

ROASTED FINGERLING POTATOES | 8

DESSERTS



**TRIPLE CHOCOLATE
FLOURLESS CAKE**

Chocolate Mousse, Gold Cocoa Nibs,
Dark Chocolate Ice Cream | 14

COCONUT CHEESE CAKE

Toasted Coconut Flakes,
Strawberry Lychee Sorbet | 14

WARM BANANA FRITTERS

Homemade Vanilla Ice Cream
with Rum Caramel | 16

ICE CREAMS & SORBETS | 6