



THE DUNMORE

HARBOUR ISLAND • BAHAMAS

STARTERS



STONE CRAB TOSTADA

Asian Crab Salad, Local Micro Greens
| 26

TUNA CRISPY NACHOS

Sriracha Aioli, Wonton, Scallions,
Sesame Seeds, Soy | 25

CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan
with Choice of Shrimp or Grilled Chicken

BRILAND FARMS LOCAL ARUGULA

Candied Pecans, Manchego,
Beets & Balsamic | 22

LOCAL FRESH CEVICHE

Sweet Peppers, Onions, Tomatoes, Citrus,
Plantain Chips | 25

FARRO SALAD

Local Organic Mixed Greens,
Dates, Goat Cheese, Baby Heirloom
Tomates, Toasted Almonds, | 26

WARM STONE CRAB & ARTICHOKE DIP

Served with Grilled Pita | 26

BAHAMIAN CONCH DUO

Conch Fritters, Cracked Conch,
Calypso Sauce, Tartar Sauce | 26

HUMMUS OF THE DAY

Tahini, Citrus, Chickpeas, Rosted Garlic,
Toasted Pita | 18

ENTRÉES



LOCAL STONE CRAB CLAWS

Chipotle Aioli & Fries | MKT

CRISPY SHRIMP TACOS

Grilled or Fried Coconut Shrimp Pickled
Cabbage Slaw & Chipotle Crema | 28

CARIBBEAN POKE BOWL

Marinated Local Catch, Mango,
Cucumber, Cabbage, Avocado, Sesame Miso
Vinaigrette, Local Greens, Coconut Rice | 36

THE DUNMORE BURGER

8oz CAB Burger, Aged White Cheddar, Sweet
& Spicy Thick Cut Bacon, Smoked Jalapanio
Aioli, Kings Hawaiian Bun | 29

MAPLE BUTTERMILK FRIED CHICKEN

Tangy Slaw, Sriracha Ketchup & Fries | 31

FISH OF THE DAY

Served with Fresh Greens or as Chef's
Daily Preparation | MKT

SIDES



TRUFFLE OR SWEET POTATO FRIES | 12

TANGY SLAW | 6

BABY GREENS SALAD | 8