



GREAT HOUSE
Resturant & Bar



TASTE *and* SHARE

Kamalame Korean Style Lobster Croquettes (5). Served in a lobster shell with lemon aioli dipping sauce on the side - 15

Conch & Ginger stuffed Crispy Wontons (5). Served with yellow mayo dipping sauce - 15

Goat Cheese Balls (5) with black pepper and spicy Andros honey - 15



Kamalame Farm platter with carrots, celery, tomatoes, house-made hummus & grilled lemon - 15

STARTERS



ANDROS STONE CRAB with WASABI MAYO. One pound of fresh Andros Stone Crab Claws on crushed ice with wasabi mayo - 46



TOMATO, MOZZARELLA & AVOCADO SALAD Topped with pesto, fresh basil, olive oil and sea-salt. Served with flame grilled baguette or quinoa toast - 22



Green Goddess Salad. Avocado, organic greens, green beans and shaved asparagus. Dressed with a creamy green goddess avocado dressing - 22



Shrimp & Crab Tower. Poached stone crab & shrimp in a light lemon aioli layered with mango, sun ripened avocado, Kamalame tomatoes and arugula. Served with citrus dressing and Sriracha - 22



Tuna Tataki (Thinly sliced seared Ahi Tuna) with avocado, ponzu sauce & organic cherry tomatoes - 24



Flame Roasted Beet and Citrus Salad. Red and yellow flamed roasted beets, thinly cut and served with orange and grapefruit slices - topped with organic arugula, pink sea salt, lemon juice and extra virgin olive oil - 24

Lump Stone-Crab Cake with crispy breadcrumb crust, home made lemon garlic aioli and mixed baby green salad - 24

MAINS

GRILLED 1/2 LOBSTER STUFFED with STONE CRAB and served with fried crispy smashed potatoes, grilled asparagus and lemon butter on the side - 48

Grilled Hog Snapper on a new season green pea and avocado salad with your choice of basmati rice or traditional "peas and rice" - 36



CHAMPAGNE POACHED WILD SALMON. Wild Salmon gently poached in champagne and served with whipped Andros cauliflower, grilled broccolini and a honey mustard sauce on the side - 48

Bahamian Seafood Bouillabaisse. Made with shrimp, lobster, conch and snapper with fresh coconut milk, onions and herbs. Served with you choice of basmati rice or traditional peas and rice- 38

Ribeye Steak Frites. Flame grilled 9 oz prime rib-eye steak served with peppercorn sauce, a pile of thick cut fries and garlic buttered green beans - 48

Asian BBQ spare ribs - slow roasted for four hours with soy & Hoisin and served with kaffir lime scented coconut rice, new season sugar snap peas and candied Kamalame cherry tomatoes - 36

Slow Cooked Yellow Curry Goat. Served in a crispy tortilla shell with steamed white rice - 32