





BOHIO

BAR LOUNGE

APPETIZERS


GAMBAS AL AJILLO 	22
shrimp with garlic, white wine, lemon, coriander	
RAW YELLOWFIN TUNA TARTARE	23
green apple, yuzo, capers, crispy rice crackers	
FRIED CALAMARI	20
crispy carrot, sweet red pepper, coriander, lime aioli	

SALADS



LOCAL CATCH LOBSTER SALAD 	25
mandarin, cashew, cherry tomato, romaine lettuce, citrus and garlic mayo, lemon dressing	
QUINOA AND GREEN TEA SMOKED SALMON	21
passion fruit vinaigrette	
WATERMELON SALAD 	18
cherry tomatoes, feta cheese, basil, mint, arugula, balsamic dressing	

SPICED TACOS

served with chipotle sauce and coriander sour cream, guacamole

LOBSTER TACO 	27
brussels sprouts, mango, guacamole	
MAHI-MAHI TACO	23
with house slaw, garlic aioli, caribbean salsa	
BEEF TACO	22
with house slaw, garlic aioli, pico de gallo	

FROM THE BRICK-OVEN

SHOAL BAY CROWN PIZZA 	26
san marzano tomato, lobster, seafood, mozzarella, oregano	
MARGHERITA PIZZA 	19
tomato sauce, mozzarella, oregano, olive oil	
DIAVOLA PIZZA	23
tomato sauce, mozzarella, fontina cheese, spicy beef salami	
BBQ CHICKEN PIZZA	23
smoked chicken, mozzarella, tomato sauce, white onion, bacon	

 CONTAINS NUTS  VEGETARIAN  CONTAINS SHELLFISH

15% service charge and 2% reef recovery fee will be added for your convenience.
ALL PRICES IN USD\$.

Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order



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HOMEMADE PASTA

LOCAL LOBSTER SPAGHETTI 	35
local lobster, creamy bisque sauce, herbed oven dried tomato	
PAPPARDELLE BOLOGNESE	20
house made pasta, beef bolognese tomato, parmesan	
SPINACH & RICOTTA TORTELLINI 	21
with garlic cream sauce and spinach	
CLASSIC LASAGNA	23
bolognese sauce, béchamel, mozzarella and parmesan cheese	

RISOTTOS

FRUTTI DI MARE RISOTTO	37
lobster, shrimp, clam, mussel, light tomato sauce	
SAFFRON RISOTTO, BRAISED SHORT RIBS	30
creamy saffron risotto, with tamarind braised short rib	
MUSHROOM & ASPARAGUS RISOTTO 	26
sautéed mushrooms, asparagus, parsley, mascarpone cheese	

ENTRÉES

GRILLED SPICY LOBSTER 	55
grilled lobster topped with spicy tomato, wild rice, sundried tomato	
LOCAL RED SNAPPER FILLET 	28
julienne vegetables, lemon butter sauce, clams, roasted coriander seeds	
NEW YORK STEAK	46
grilled angus strip loin, potato wedges, mixed green salad, beef jus	
ENTRECÔTE STEAK	44
with french fries, peppercorn sauce and spicy aioli	

DESSERT

TIRAMISU	10
traditional coffee-based italian dessert	
CARIBBEAN RUM CAKE	10
served with vanilla sauce	
CHOCOLATE LOVERS	10
with chocolate brownie, chocolate mousse, white chocolate chips	

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BEVERAGE MENU

SIGNATURE COCKTAILS

ZEMI BLUE	16
ciroc peach, blue curaçao, cointreau, lime juice, pineapple juice, fresh mint	
THAI THYME	16
botanist gin, thyme syrup, grapefruit juice, lemon	
PALOMA – TING	16
casa dores, noilly prat dry, grapefruit juice, ting grapefruit	
TAMARINDO SWIZZLE	16
mount gay eclipse, mint, lime juice, tamarindo syrup, angostura	
CUCUMBER REFRESH	16
ketel one, cointreau, lime juice, simple syrup, ginger ale, cucumber	

SOBER CHOICE – MOCKTAILS

MANGO MULE	8
cucumber, honey syrup, mango puree, lime juice, ginger beer	
ROSEMARY BLUEBERRY SMASH	8
blueberry, rosemary, lime juice, honey syrup, club soda	
COCONUT MINT COOLER	8
coconut water, cucumber, lime juice, mint	
SPICED ICED TEA	8
english breakfast tea, cinnamon syrup, allspice, lemon juice	

BEERS

HEINEKEN	6
HEINEKEN ZERO	6
PRESIDENTÉ	6
RED STRIPE	6
CARIB	6
CORONA	6
COORS LIGHT	6

SPIRITS

CAZADORÉS BLANC	10
CAZADORÉS RESPOSADO	10
BULLEIT BOURBON	12
MOUNT GAY BLACK BARREL	12
BOMBAY SAPHIRE	13
GREY GOOSE	14
REMY MARTIN VSOP	16
JOHNNIE WALKER BLACK LABEL	18

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WINE BY GLASS

GLASS | BOTTLE

CHAMPAGNE

AYALA Brut NV, France	25 140
Duval Leroy Brut, Rose NV, France	35 210

SPARKLING WINE

Adriano Adami Garbel Brut prosecco	16 55
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WHITE WINES

Kendall-Jackson Vintner's Reserve Chardonnay 2018, Sonoma County, California	16 70
SpY Valley, Sauvignon Blanc 2016, Marlborough, New Zealand	14 60
Santa Cristina, Pinot Grigio 2020, Tuscany, Italy	20 65
Loimer, Riesling 2014, Kamptal, Austria	14 60

ROSE WINES

Minuty M Rose 2020, Cotes de Provence, France	14 60
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RED WINES

Rodney Strong, Pinot Noir 2015, Russian river, California	16 85
Chateau Ste. Michelle, Merlot 2016, Columbia valley, Washington state	15 65
St Francis, Cabernet Sauvignon 2015, Sonoma county, California	18 80
Trivento, Golden Reserve, Malbec 2016, Mendoza, Argentina	17 75

SAKE

SHOOTER | BOTTLE

Hakutsuru Draft	25 55
Hakutsuru Superior	30 65
Momokawa Silver	20 45
Momokawa G Genshu	30 65
Hakutsuru Sayuri Nigori	25 55
Momokawa Diamond	20 45
Hakutsuru Sho Une Jumai Daiginjo	80
Murai Family Daiginjo	150
Matsu No Hana Junmai Shu	80

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