



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

FROM EAST TO WEST	16
hennessy vs, jasmine, cinnamon, sake, nutmeg	
CLEAR COLADA	16
mount gay black barrel, coconut cream, lemon, pineapple, all spice, clarified milk	
C'EST LA VIE	16
ciroc, clarified lime, simple syrup, poire williams eau de vie	
MALFY COAST	16
malfy lemon gin, cordial oleo saccharum, mediterranean tonic water	
BERGAMOT SOUR	16
tito's infused earl grey, banana, yuzu	
APERITIF O'CLOCK	16
mount gay black barrel, campari, lustau sweet vermouth, homemade cocoa & coffee liqueur	

SOBER CHOICE – MOCKTAILS

MANGO MULE	8
cucumber, honey, mango, lime, ginger beer	
ROSEMARY BLUEBERRY SMASH	8
blueberry, rosemary, lime, honey, club soda	
COCONUT MINT COOLER	8
coconut water, cucumber, lime, mint	

BEERS

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

SPIRITS

CAZADORES BLANC	10
CAZADORES 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	25 115
NV, France	
NV Ayala Rosé Brut, Majeur, France	39 190
NV, France	

SPARKLING WINE

Zonin Valdobbiadene Prestige	12 52
Prosecco, Italy	

WHITE WINES

Kendall-Jackson Vintner's Reserve Chardonnay	16 69
2018, Sonoma County, California	
SpY Valley, Sauvignon Blanc	16 70
2016, Marlborough, New Zealand	
Elena Walch, Pinot Grigio	14 60
2018, Alto-Adige, Italy	
Marques de Riscal Rueda Blanco	12 50
2014, Castilla y León, Spain	
Klipfel Sushi K, Riesling	12 52
2020 Alsace, France	

ROSE WINES

Domaine de Cartheyron "Malyse" Rose	14 62
2021, Cotes de Provence, France	

RED WINES

Rodney Strong, Pinot Noir	17 75
2015, Russian River, California	
Chateau Brassac, Alain Thienot	12 52
2016, Bordeaux Supérieur, France	
St Francis, Cabernet Sauvignon	18 79
2015, Sonoma County, California	
Trivento, Golden Reserve, Malbec	14 61
2016, Mendoza, Argentina	

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 Junmai Daiginjo	80
Murai Family Daiginjo	150
Matsu no Hana Junmai Shu	80

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