

BLUE MAHOE

RESTAURANT & LOUNGE BAR

The ultimate in sea side dining.

Whether your desire is traditional Jamaican or international cuisine, our chefs will cater to your every wish, using the freshest and finest ingredients to create a "farm to table experience." Our chefs are eager to cater to your needs. If there is anything you do not see on our menu, please inquire with your server. 10% SERVICE CHARGE & 10% GOVERNMENT TAX WILL APPLY TO ALL PRICES.

STARTERS

SOUP OF THE DAY

CUP \$7 BOWL \$8

BLUE MAHOE GARDEN TOSS \$8 / \$10

fresh tomato, cucumber, pepper, onion and carrots with choice of Pineapple Vinaigrette or Balsamic Vinaigrette

ADD ONS

JERK CHICKEN \$7

SHRIMP \$10

GRILLED SNAPPER \$7

FETA CHEESE \$3

GREEK SALAD \$14

tomato, cucumber, onion, feta cheese, black olives

CAESAR SALAD \$14 (SEASONAL)

romaine, parmesan cheese, bacon, croutons served with our caesar dressing

MOZZARELLA & TOMATO SALAD \$13

with vine ripened tomatoes, drizzled pesto and balsamic vinaigrette

FETA CHEESE & TOMATO BRUSCHETTA \$8

Feta cheese with fresh basil & tomatoes served on French baguette

FISH CAKES \$11

served with escovitch cucumbers

CALAMARI \$13

served fried or grilled with seafood sauce

JERK CHICKEN SKEWERS \$11

with ripe mango relish & jerk sauce

COCONUT SHRIMP \$14

hand breaded coconut shrimp with orange ginger sauce

MAIN COURSE

**main dishes will be accompanied by your choice of rice & peas or garlic mashed potatoes*

SNAPPER \$18

freshly caught snapper prepared your way: pan fried, steamed, brown stewed, coconut milk, or grilled

BLUE MAHOE STUFFED CHICKEN \$24

stuffed with callaloo & cream cheese served on grilled pineapple alongside seasonal vegetables

BLUE MAHOE SHRIMP POT \$26

succulent shrimp slow cooked in curried rice with root vegetables.

SEAFOOD LINGUINI \$30

shrimp, lobster, snapper tossed in olive oil with sweet pepper & tomatoes tossed in pesto sauce

BLUE MAHOE LOBSTER POT \$36

succulent lobster slow cooked in curried rice with root vegetables

GRILLED FILET MIGNON \$45

crowned with a creamy Bearnaise sauce, vegetable purse & garlic mashed potatoes

SURF & TURF \$65

grilled lobster served with certified USDA Beef Tenderloin

GRILLED LOBSTER TAIL (MARKET PRICE) done your way-grilled, jerked, curried or steamed

BLUE MAHOE LAMB \$30

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ISLAND SPICE CORNER

MAIN COURSE

ESCOVITCH FISH \$18

served with rice & peas and callaloo

BRAISED OXTAIL & BEAN \$28

served with rice & peas and callaloo

SCOTCH BONNETT CURRIED CHICKEN \$17

served with steamed rice

CURRIED GOAT \$25

with root vegetables

FISHERMAN CONCH \$16

served with rice & peas and callaloo

SHRIMP DONE YOUR WAY \$25

coconut, curried, grilled or jerk

RASTA MAN PASTA \$16

penny pasta with callaloo, ackee, sweet pepper & scotch bonnett pepper

FRIED CHICKEN \$17

served with rice & peas

JERK CHICKEN ALFREDO \$20

fettuccine with roast chicken in a parmesan jerk cream

WHOLE FISH (market price) served with rice & peas

JAMAICAN PLATTER \$30

curried goat, brown stew chicken, oxtail, bammy and rice & peas

BROWN STEW CHICKEN \$17

served with traditional rice & peas

TRADITIONAL JERK CHICKEN \$17

charcoal roasted with rice & peas

TRADITIONAL JERK PORK \$16

charcoal roastd with rice & peas

SIDE ORDERS

FRIED PLANTAIN \$6

RICE & PEAS \$6

STEAMED VEGETABLES \$5

HAND CUT SWEET POTATO FRIES \$5

STEAMED CALLALOO \$5