



CC
BLUE MAHOE

RESTAURANT & LOUNGE BAR

Fourth Course Entree

*All Entree are Served with Choice of Baked Potato,
Garlic Mash Potato, Rice & Peas*

Coconut Vegetable Stew with Beans and Tofu **JA V**

Blue Mahoe Style Lobster Thermidor
Served with Vegetable Medley **SE**

Bacon Wrapped Filet Mignon Crowned
with Garlic Shrimp Served with Vegetable Medley

Curry Seafood Platter with Lobster, Snapper, and Jumbo Shrimp
Served with Steamed Carrot, Callaloo and Broccoli **JA**

Seafood Linguine Pasta with Lobster and Jumbo Shrimp
Cooked in Pesto Cream Sauce Served with Garlic Bread

Fifth Course Dessert

Banana Foster Served with Ice Cream

Red Velvet Cake, Chocolate Cake
or your Choice of Cake and Ice Cream

**Please Share Your Sunset Foodie Pictures
with us on Social.**

V - Vegan

VG - Vegetarian

JA - Traditional Jamaican

SE - Seasonal Dish



CC
BLUE MAHOE

RESTAURANT & LOUNGE BAR

First Course Soup

Lobster Bisque Topped with Garlic Croutons

Blue Mahoe Seafood Chowder
Served with Garlic Bread

Island Style Pumpkin Soup
Topped with Roasted Coconut Flakes **VG**

Second Course Salad

Garden Salad Mix Greens, Cucumber, Carrot Red Onion,
Tomato Bell Pepper
Served with Balsamic Dressing **V**

Caprese Salad (Freshly Sliced Tomato and Mozzarella Slices)
Drizzled with Balsamic Glaze and Pesto Dressing **V**

Spicy Jerk Chicken Toss Salad (Mix Greens Jerk Chicken
Strips, Cucumber Tomato, Shredded Carrot, Red Onion
Served with Mongo Papaya Vinaigrette **JA**

Third Course Appetizer

Vegetable Tempura Served with an Orange Ginger Sauce **V**

Callaloo Cheese Dip
Served with Crispy Bammie Flatbread **VG**

Tempura Jumbo Shrimp
Served with Sweet Chili Dipping Sauce

Homemade Mini Coco Buns Topped
with Ackee, & Salt; Fish Topped with Cheddar Cheese **JA**