

## ALL-DAY MENU

### Salads & Appetizers

**MANGROVE BAY SALAD (DF/GF)**  
Medley of Seasonal Lettuce & Leafy Greens,  
Fresh Fruit, Toasted Quinoa and Creamy  
Bermuda Lime Dressing \$15.50

**CRISPY ROMAINE HEARTS**  
Grated Parmesan Cheese, Creamy Dressing,  
Grilled rosemary Chips and Bacon Bits \$13.50  
*Enhanced with:*  
Jerk Chicken Breast *add* \$7.50  
Grilled Tiger Shrimp *add* \$9.50  
Beef Strips *add* \$10.50

**CARIBBEAN STYLE TIKKA (GF)**  
Bermuda Peach Chutney and  
Yoghurt-Cilantro Dressing \$13.00

**SPICY TIGER PRAWNS (GF)**  
Mango Salsa and Grilled Melon \$24.50

**BERMUDA FISH CHOWDER (DF/GF)**  
A Traditional Local Favorite! Offered with  
a Drizzle of Sherry Pepper & Black Rum \$12.50

### Sandwiches & Burgers

**B.A.L.T.**  
Bacon, Avocado, Lettuce & Tomato  
Sandwich on Sweet Potato Bread \$16.50

**CLUB SANDWICH**  
Jerk Spiced Roasted Turkey Breast,  
Smoked Ham, Pepper Jack Cheese,  
Bacon, Lettuce & Tomato on Potato Bread \$19.00

**BERMUDA STYLE FISH SANDWICH**  
Catch of the Day, Seasoned with  
Herbs & Spices on Raisin Bread,  
Tomato, Lettuce and Tartar Sauce \$17.50

**CAMBRIDGE BEACHES BURGER (with choice of)**  
Grilled Chicken \$17.50  
Wagyu Beef \$19.50

*Sandwiches & Burgers accompanied with:*  
French Fries *add* \$7.50  
Sweet Potato Fries *add* \$8.50

### Entrees

**SUNDRIED TOMATO & SPINACH  
STUFFED CAPON BREAST (GF)**  
Locally Grown Vegetables and Natural Jus,  
Local Style Mac & Cheese \$32.50

**BUTTERNUT SQUASH RAVIOLI**  
Roasted Tomatoes, Grilled Summer Vegetables,  
Parmesan Shavings, Cashew-Herb Pesto \$30.00

**GARLIC BUTTER BAKED LOBSTER  
WHOLE TAIL (GF)**  
Mango, Fennel, Sweet Lime Salsa,  
Roasted Garlic Mash \$55.00

**BLACK ANGUS NEW YORK STEAK (GF)**  
Fig & Bermuda Onion Marmalade, Sautéed  
Vegetables, Roasted New Potatoes \$47.00

### Desserts

**BANANA SPLIT**  
Vanilla, Chocolate & Strawberry Ice Cream,  
Drizzled with Chocolate & Raspberry Sauce,  
Topped with Fresh Whipped Cream \$17.50

**DE SHIELDS BREAD PUDDING**  
Homemade Butter Ice Cream,  
Caramel Custard \$14.50

**RED BERRY TRIFLE**  
Whipped Cream Cheese, Vanilla Sponge,  
Soaked with Loquat Liquor \$14.50

**ICE CREAM & SORBET (per scoop) \$5.50**