

Welcome to

Shannas Cove Resort Restaurant



Menu

For your convenience a 15 % gratuity and 12 % VAT will be added to your check.



SPARKLING

Choncha y Toro – Brut, Chile **\$26.00**

chardonnay, chenin blanc, riesling | golden yellow color | citrus notes and good balance and freshness | very fruity, with pear and lemon flavor | 12.0 %

Sperone – Prosecco di Valdobbiadene, Italy **\$37.00**

white color with greenish tints | fine persistent froth | fruity flavor, lightly sparkling with a harmonious and full after taste | 12.0 %

Ménage à Trois – Rose, California **\$37.00**

variety of shiraz, spiced traminer and merlot | nose of raspberries, strawberries, lychee nuts and flowers with a silky-smooth finish | medium weighted palate with a cocktail of citrus and tropical flavors | 13.5 %

CHAMPAGNE

Laurent Perrier – La Cuvée Brut, France **\$83.00**

variety of chardonnay, pinot noir and pinot meunier | clear and bright, with a pale golden hue | steady steam of very fine bubbles | aromas of citrus fruits, underpinned by hints of white flowers (honeysuckle) | successive notes of white peach and richer citrus flavors such as grapefruit | 12.0 %

ROSE WINE

Chateau D'esclans – Whispering Angel, France **\$37.00**

pale salmon color | peach, strawberry and fresh flower notes | delicate and fresh with plenty of crisp strawberry fruit and a long finish | 13.0 %

WHITE WINE

	Glass	Bottle
Casillero – Sauvignon Blanc, Chile pale yellow color with green hues fresh, due to citric hints presence of pears, lime and some tropical touches with a greenish finish intensity and balanced acidity fresh from the beginning to the end 13.0 %	\$6.00	\$26.00
Baron Fini – Pinot Grigio, Italy aromas of subtle floral notes and lemon mist round fruit in the mouth with ripe, juicy flavors of honeydew melon and ripe apples bright acidity balanced with warm minerality create a lingering, crisp finish 12.5 %		\$37.00
Boschendal – Chardonnay, South Africa lemony, cinnamon and nutmeg nose on the palate zesty citrus and ripe tropical fruit flavors well balanced with a soft, buttery character from barrel fermentation and maturation what adds to the complexity and roundness of the wine 14.0 %		\$37.00
Philippe de Rothschild – Bordeaux White, France golden straw color youthful and discreet nose offering fresh butter, ripe citrus and yellow fruit with some almond and nutty notes on the palate discreetly freshness of citrus with well balanced fruity flavors 12.5 %		\$37.00
Louis Latour – Macon-Lugny Les Genievres, France 100 % Chardonnay pale golden color lovely nose of exotic fruits, elderflowers and hints of nutmeg perfectly balanced with lively citrus and mandarin fruit flavors 13.0 %		\$37.00
Marqués de Cáceres – Rias Baixas Deusa Nai Albariño, Spain offers an alluring mix of orange blossom, wild herb and seaside notes, with a silky texture and tangy acidity for grip ethereal yet racy – juicy and fresh 12.5 %		\$37.00

RED WINE

	Glass	Bottle
Triviento – Malbec Reserve, Argentina bright carmine red color dry red wine with aromas of plum and raspberry with vanilla notes from the oak well balanced exhibits sweet tannins and a velvety finish 13.5 %	\$7.00	\$32.00
Cesari – Valpolicella Classico, Italy deep purple color lots of red fruit, raspberry, cherry, strawberry and candy flavor more sour then sweet with a smooth and dry finish the blend of native italian grape varieties is resting for 6 months prior to bottling 12.5 %		\$37.00
Gabbiano – Chianti Classico, Italy ruby red color floral and fruit fragrances of violet and red berry juicy red cherry flavor, with white pepper and nutmeg accents alongside bracing tannins 13.5 %		\$37.00
Philippe de Rothschild – Merlot, France deep ruby red color smells of red fruits, cherry and raspberry enhanced by touches of spice round on the palate variegated flavors of morello cherry and blackberry with a hint of liquorice 13.5 %		\$37.00
Marques de Caceras – Rioja, Spain dark ruby red color fresh notes of red berries on the nose enriched by a depth of vanilla and sweet spice clean and lively on tasting with ripe tannins that blend with balanced structure freshly in the mouth with delicious flavors 14.0 %		\$37.00
Louis Latour – Pinot Noir, France intense red, with ruby red spots red fruit notes release, enriched by fine blackcurrant and blueberry aromas ample and powerful on tasting, coated in soft tannins blueberry and coffee aromas on the finish 13.0 %		\$37.00
Boschendal – Shiraz, South Africa on the nose dark berries (cherries, mulberries and plum) and exotic spice from oak with cool-climate pepper spice generous, deep black fruit and riper vintage fruit palate round, integrated fruit core and silky ripe tannins elegant freshness and length with lingering fruit on the finish 14.0 %		\$37.00

COCKTAILS

\$8.00

Tequila Sunrise

Tequila | Grenadine | Orange | Lemon

Cosmopolitan

Vodka | Triple Sec | Cranberry | Lime

White Russian

Vodka | Kahlua | Cream

Greyhound Express

Vodka | Grapefruit | Club Soda

Pina Colada

White Rum | Coconut Rum | Cream |
Pineapple | Coconut

Bahama Mama

Ricardo Rum | Coconut Rum | Grenadine |
Cranberry | Pineapple | Lime

Hurricane

Dark Rum | Orange | Lemon | Club Soda

Cuba Libre

Rum | Coke | Lime

Screw Driver

Vodka | Orange

Rum Punch

Flavored Rum | Myers Rum | Orange |
Pink Grapefruit

Lumumba

Chocolate Milk | Brandy | Baileys

Green Specticals

Gin | Blue Curacao | Orange | Pineapple

Turn Off The Light

Rum | Vodka | Tequila | Triple Sec | Orange

Bloody Mary

Vodka | Tomato | Tabasco | Lemon |
Worcestershire | Salt | Pepper

Lady In Red

Campari | Vodka | Angostura | Club Soda

Long Island Iced Tea

Vodka | White Rum | Gin | Tequila |
Triple Sec | Lime Juice | Coke

Campari

Orange or Club Soda

Vodka

Red Bull or Tonic Water or Grapefruit
or Cranberry

Gin

Tonic Water or Grapefruit or Cranberry

NON ALCOHOLIC COCKTAILS

\$6.00

Oceanic

Grapefruit | Pineapple | Orange |
Blue Curacao | Tonic Water

Car Driver

Pineapple | Lemon | Ginger Ale | Grenadine

Summer Cooler

Orange | Angostura | Sprite

Red Apple Sunset

Apple | Pink Grapefruit | Grenadine

BEER

\$5.00

Kalik

Bahamas

Kalik Light

Bahamas

Kalik Platinum

Bahamas

Guinness

Bahamas

Heineken

Holland

Guinness Draft

Can Beer Original Ireland

Corona Light

Mexico

SHOTS

\$4.00

Johnny Walker Red Label

Jim Beam

Tequila

Jaegermeister

Vodka

Absolut | Stolichnaya

Gin

Bombay Sapphire | Tanqueray

Rum

Captain Morgan | Bacardi Light |
Bacardi Gold | Bacardi Anejo

SPECIAL'S

\$6.00

Grappa

Antinori | Moscato Jab

Whiskey

Glenfiddich Scotch | Monkey Shoulder |
Jameson | Jack Daniels Single Barrel |
Knob Creek Bourbon

Cognac

Courroisier

Rum

Ron Zacapa Centurion 23 Yrs. |
Ron Matusalem Grands Resv. |
Jab Rum

Baileys

SODAS

\$2.00

Fanta Orange

Coke Regular

Coke Zero

Sprite

Ginger Ale

Tonic Water

Ginger Beer

Club Soda

Bottled Water
non-Sparkling

JUICES

\$3.00

Orange

Cranberry

Pineapple

Pink Grapefruit

Fruit Punch

Apple

V8 - Vegetable

DRINKS

Vita Malt

\$3.00

Organic Iced Tea

\$4.00

Perrier

\$3.00

Red Bull

\$3.00

Sparkling Water

Coconut Water

\$4.00

Gatorade

\$4.00

COFFEE

\$3.00

Espresso

Espresso Decaf

Coffee

LUNCH

12" PIZZA served on homemade crust

Margherita 	Tomato Sauce Mozzarella	\$15.00
Tuna	Tomato Sauce Tuna Red Onion Mozzarella	\$17.00
Hawaii	Tomato Sauce Ham Pineapple Mozzarella	\$17.00
Pepperoni	Tomato Sauce Pepperoni (Salami) Mozzarella	\$17.00
Vegetarian 	Tomato Sauce Tomato Sweet Pepper Red Onion Mushrooms Vegetable of the Day Mozzarella	\$17.00
Bolognese	Ground Turkey Thick herbal spiced sauce Mozzarella	\$17.00
Anchovies	Tomato Sauce Anchovies Capers Red Onion Mozzarella	\$17.00
Greek Style 	Tomato Sauce Tomato Sweet Pepper Red Onion Black Olives Feta Mozzarella	\$17.00
Meat Lovers	Tomato Sauce Ham Pepperoni (Salami) Turkey Breast Meatballs Turkey Bacon Mozzarella	\$20.00
White Pizza Shrimp	Shrimp Pesto Mushrooms Pineapple Mozzarella	\$20.00
Salmon	Tomato Sauce 8oz Salmon Steak Capers Red Onions Mozzarella	\$20.00

ADDITIONAL TOPPING	Black Olives Capers Feta Tomato (fresh or sun dried) Jalapenos Pineapple Sweet Pepper Mushrooms	\$1.00
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SALADS

Greek Salad 	\$16.00
Tomato Cucumber Sweet Pepper Red Onion Feta Black Olives	
Salad "Niçoise" 	\$16.00
Romaine Lettuce Red Onion Tomato Cucumber Sweet Pepper Black Olives Eggs Tuna	
Shrimp Salad	\$16.00
Lettuce Tomato Red Onion Arugula (if available) Garlic Shrimp	
Salad Caprese 	\$20.00
Tomato Arugula Basil Buffalo Mozzarella Extra Virgin Olive Oil Balsamic Glaze	
Salad "Legume" 	\$16.00
Lettuce Tomato Red Onion Cucumber Sweet Pepper Seasonal Veggies	
"Crab Cake" Salad	\$16.00
Lettuce Tomato Red Onion Cucumber Sweet Pepper Crab Cake Sour Cream	
8oz Salmon Stake Salad	\$20.00
6oz Mahi Mahi Fillet	\$16.00
Lettuce Tomato Yellow Sweet Pepper Celery Red Onion	

SANDWICHES served on homemade rye or white bread and potato chips

Turkey and Cheese **\$10.00**

Ham and Cheese **\$10.00**

Tuna **\$10.00**

Brie Cheese  **\$10.00**

Cheese  **\$10.00**

Avocado  **\$10.00**

BURGERS served with Lettuce, Tomato, Onion and potato chips

7oz Turkey **\$13.00**

6oz Mahi Mahi **\$16.00**

8oz Angus Beef **\$13.00**
with Cheese **\$14.00**

Veggi-Burger  **\$15.00**

HOT DISHES

Knockwurst | Bockwurst **\$8.00**

two hot sausages | Dijon Mustard | homemade rye or white bread

DINNER

\$48.00

Our three course meal is served every night. It is prepared daily with fresh ingredients in consultation with our chef.

If you have any food intolerance or special diet, please let us know in advance.

Please make sure you make a reservation in time.

Below you will find some samples of our menu.

STARTERS

fregola sarda | poached egg | shitake | rocket 

scallops | asparagus | hollandaise

quail | spinach | sea grape

beetroot | goat cheese | walnut 

duck breast | fennel | orange

lionfish | pumpkin | coconut


risotto al salto | young spinach | parmesan 

salmon | avocado | potato

king crab | back garlic | sea purslane

lobster | ravioli | bisque

MAIN COURSE

salt baked parsnip | onion | almond | marjoram 

short rib | smoked carrot | button mushroom | mustard


yellowfin tuna | papaya | sesame | cucumber

red snapper | chorizo | garlic | snow peas | pommes noisette

duck breast | miso | broccoli | quinoa

mahi mahi | cauliflower | charlotte | pommes dauphin

ossobuco | parpadelle | gremolata

sweet potato | eggplant | tomato | cilantro 

strawberry grouper | lentils | kale | beurre blanc

beef tenderloin | sauce choron | pommes puree a la robuchon |
eggplant | red wine onions

hog fish | risotto | beet root | vanilla

grouper | paella | roman lettuce

16 oz porterhouse steak | potatoes | garden salad

rack of lamb | anchovies | guinness | brussel sprouts | mousseline

DESSERTS

walnut | white chocolate | goat cheese | berries

cannoli siziliani | ricotta

crème brulee | lemon grass

coconut | pineapple | pepper

lemon | short bread | basil

chocolate fudge | salted caramel

brioche | banana | sherry

cheesecake “shannas cove”

blueberries | chocolate | gardenherbs

dark chocolate | orange | lavender

mango parfait | sponge cake | bahamian sage

white chocolate | grapefruit | sesam

mango | mascarpone | vanilla