

BAYHOUSE

MODERN CARIBBEAN CUISINE

DINNER MENU

APPETIZERS

Mahi & Mango Ceviche 🌶️ fresh passion fruit, lime zests, cilantro, chilies & season peppers	45	Local Honey & Thyme Goat Cheese Salad 🌶️ baby spinach, dried mango, crushed cashews, pomegranate dressing	46
Roasted Garlic Shrimps with pan roasted cherry tomatoes	45	Grilled Chicken, Coconut & lime Caesar Salad 🌶️ romaine & kale leaves blend, pink peppercorn, thyme & garlic crouton	42
Fried Calamari , spicy Arrabiata or Tartare sauce	40	Bay House Pumpkin Soup , spiced pumpkin costini	32

MAINS

Mahi or Snapper, Créole Sauce 🌶️ grilled or steamed, with mashed potatoes or Basamti rice & vegetables	80 / 92 / 98	Honey Mustard Glazed Half Chicken , pumpkin mash & green asparagus	77
Pan-Seared Salmon, Dill Cream Sauce crispy herb and garlic baby potatoes, wilted spinach	94	Garlic & Rosemary Rack of Lamb sweet potato mash and Parmesan broccolini	149
Seafood Trio, Lemon Butter & Capers half lobster tail, shrimp and mahi, served with mash potato	111	Beef Tenderloin, Red Wine Sauce creamy potato gratin and glazed asparagus	145
Barbuda Rock Lobster 🌶️ choose from Thermidor, garlic cream or grilled with jerk Rum butter served with local rice & steamed vegetables	127	Spicy Beans & Lentils Vegan Stew with seasonal vegetables & basmati rice	56

PASTA

Spicy, Clams Spaghetti 🌶️ olive oil, white wine, roasted garlic, fresh bird-eye chilies, parsley, topped with lemon zests	59	Creamy Seafood Fettuccine , shrimp, clams, mussels & mahi	89
Vegetable Penne tossed in a rich tomato sauce & parmesan	56	Shrimp Fettuccine Primavera tossed in extra virgin olive oil, roasted garlic, fresh herbs, cherry tomatoes & asparagus	71
		Creamy Basil Pesto & Grilled Chicken Penne	53

DINNER SIDES

French fries, Wedges, Plain Basmati Rice, or Mashed Potatoes	16	Fried Plantains, Steamed Vegetables or Market Salad	16
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DESSERTS

Chocolate & Passion Pavlova crisp Meringue, passion fruit crud, 60% cocoa chocolate Ganache, fresh mint and chocolate crumble	35	Carrot & Orange Cake topped with a cream cheese mousse, candied pumpkin seeds, orange reduction and vanilla crumble	37
Antiguan Rum Crème Brûlée 🌶️ rum & raisin compote, candied ginger biscotti	35	Lightly Spiced Rice Pudding coconut milk & Jasmine rice-pudding, served warm with a lime & pineapple salsa and a coconut Tuile	35
		Assorted Ice-Creams & Sorbets one scoop	12
		two scoops	19

🌶️ Try one of the Bay House signature dishes

Our "Deck Menu" featuring tapas, bar platters, burgers & tacos - is available from 12.00 to 8.30pm, in the pool, lounges & bar areas.
Dish alterations are accommodated as possible, this may result in a price change | All prices are inclusive of 17% ABST & exclusive of 10% service charge