

BAY HOUSE


By Trade Winds Hotel

Breakfast Menu

 Fresh Fruit Plate Selection of Seasonal Fruits.	30	Poached Eggs Florentine Poached Eggs, English Muffin, Hollandaise Sauce and Steamed Spinach.	33
Two Eggs any Style Side of Toast.	22	Salmon Bagel Cream Cheese & Smoked Salmon.	35
Eggs Benedict Poached Eggs, Ham, English Muffin and Hollandaise Sauce.	36	 Breakfast Burrito Veggies: Tofu, Spinach, Mushroom, Plantain & Avocado Meat Lovers: Scrambled Eggs, Sausage, Bacon, Cheese and Avocado.	46
The Bay House Omelet Includes: Onions, Peppers, Cheese Add Veggies: Tomatoes, Mushroom, Spinach – 8 each Add Proteins: Ham, Bacon – 9 each	29	English Breakfast Two Eggs any Style, Sausage, Bacon, Mushroom, Tomatoes, Baked Beans, Hash Browns and Toast.	59
Breakfast Pita Pizza Cream Cheese, Bacon, Ham, Spinach, Tomatoes and Sunny-Side-Up Egg.	42	Bay House Home-Made Waffle Plain or with Banana, Blueberry or Strawberry Topping, Syrup, Whipped Cream and Butter.	42
American Style Pancakes Plain or with Banana, Blueberry or Strawberry Topping, Syrup, Whipped Cream and Butter.	42	Antiguan Breakfast Salted Fish, Hard Boiled Eggs, Spinach, Avocado and Johnny Cakes.	50
Caramelised Cinnamon French Toast Mixed Berries topped with Whipped Cream.	36	 The Vegan Island Plate Golden Turmeric Tofu Scramble, Sautéed Spinach, plantains, Bread and Sliced Avocado.	45
Cereals Corn Flakes, Raisin Bran, Frosted Flakes.	16	Sides: Toast, Home Fried Potatoes, Tomatoes, Plantains, Baked Beans, Spinach, Hash Brown, Egg, Avocado	9
Porridge Oats or Cream of Wheat.	19	Mushrooms	13
		Streaky Bacon (Ham or Turkey), Back Bacon, Ham, Sausages	16
		Salt Fish, Smoked Salmon	22

Breakfast Beverages

Teas & Coffees Selection of Tea	13	Brunch Beverage Bay House Special Blend	19
Freshly Brewed Coffee	15	Juices: Apple, Cranberry, Orange, Pineapple Or Local Assortment	17
Espresso, Cappuccino or Café Latte	17	Smoothies and Crushes: Assorted Flavours	27
Hot Chocolate with or without Whipped Cream	16	Mimosas	30
		Classic Orange Mimosa or ask for our daily tropical twist	

 Vegan Options

All Prices are Inclusive of 17% ABST & Exclusive of 10% Service Charge

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Lunch Menu

STARTERS

- Passion Fruit Catch Of The Day Ceviche 50
Fresh Local White Fish, Passion Fruit Leche De Tigre, Lime
- Exotic Tuna Tartar, Pico De Gallo 50
Local Tuna, Mango, Avocado, Sesame Seed, Soya
- Fried Calamari 42
Served With Creole Lime Mayo
- Caribbean Angus Beef Tartar 40
Angus Raw Beef, Season Peppers, Tartar Sauce, Crouton
-  Bay House Ginger Pumpkin Soup 35
Served With Crouton

MAINS

- Pan-Seared Tuna Medallion 95
Local Tuna, Caribbean Ratatouille
- Catch Of The Day 95
Creole Virgin Sauce, Sauteed Vegetables, Basmati Rice
- Baby-Back Ribs, Sorrel BBQ Glaze 80
Charred Whole Corn, Sweet Peppers, Mixed Vegetable Salad
- Jerk Chicken Skewer, Sweet Potato Salad 70
Chicken Thighs, Pineapple Salsa, Sweet Peppers, Red Onions

BURGERS & TACOS (your choice of fries or salad)

- Bay House Beef Burger (Blue Cheese Option \$9) 50
Angus Beef, Swiss Cheese, Mustard, Ketchup, Pickle, Onion Chutney
- Crispy Fried Chicken Burger 50
Smoked Back Bacon, Lettuce, Cucumber, Sweet Chili Sauce
- Mahi & Avocado Burger 60
Guacamole, Pickled Red Cabbage, Cucumber, Red Onion

EXTRA SIDES

- Basmati Rice, Fried Plantains Or Sauteed Veg 16
Spiced Potato Wedges, Baby Potatoes 22
Fries, Veg. Salad, Plantain Mash 18

Vegan Option

The lunch menu is available from 12pm to 3pm daily.
Dish modifications are accommodated as far as possible, this may result in a price change | Prices are inclusive of 17% ABST & exclusive of 10% service charge.

SALADS

- Crunchy Caesar Salad 39/56
Romaine Salad, Fried Chicken, Tomato, Caesar Dressing
- Lobster & Shrimp Salad 48/70
Lettuce, Mango Vinaigrette, Cherry Tomato, Pickles
-  Sweet Potatoes Salad, Honey Dressing 39/55
Red Onions, Chives, Coriander, Currants, Mustard & Honey
-  Vegetable Tempura 35
Served With Sweet Chili Sauce

PASTA & RICE

- Seafood Fettuccine 92
Shrimp, Lobster, Clams, Mussels, Creamy Curry Sauce
-  Asian Tofu Wok 70
Basmati Rice, Veg, Tofu, Sesame, Soya, Seeds
- Chicken Mushrooms Penne 72
Chicken breast, creamy mushrooms sauce
- Salmon & Spinach Fettuccine 80
Smoked Salmon, Creamy Spinach, Ricotta

- Lobster Tacos (3 Homemade Corn Tortilla) 60
Lobster, Chipotle Mayo, Pico De Gallo
- Jerk Chicken Tacos (3 Corn Tortilla) 48
Pineapple, Cucumber, Pico De Gallo
- Fish Tacos (3 Corn Tortilla) 60
Marinated Fried Fish, Chipotle Mayo, Pico De Gallo
-  Tofu Tacos (3 Corn Tortilla) 60
Marinated Tofu, Onion Chutney, Pico De Gallo

DESSERTS

- Antiguan Rum Crème Brûlée 32
- Pineapple Carpaccio, Passion Sorbet 32
- Bread Pudding With Rum Caramel 38
- Classic Chocolate Fondant 38
- Assorted Ice-Creams & Sorbets
- One Scoop 12
- Two Scoops 19

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Dinner Menu

STARTERS

Passion Fruit Catch Of The Day Ceviche	50
Fresh Local White Fish, Passion Fruit Leche De Tigre, Lime	
Exotic Tuna Tartar, Pico De Gallo	50
Local Tuna, Mango, Avocado, Sesame Seed, Soya	
Fried Calamari	42
Served With Creole Lime Mayo	
Caribbean Angus Beef Tartar	40
Angus Raw Beef, Season Peppers, Tartar Sauce, Crouton	

 Vegetables Tempura	35
Served with sweet chili sauce	
Salt Fish Acra	50
Served With Chipotle Sauce	
Lobster Bisque	45
Served With Crouton and Lobster Meat	
 Bay House Ginger Pumpkin Soup	35
Served With Crouton	

MAINS

Pan-Seared Tuna Medallion	95
Local Tuna, Caribbean Ratatouille	
Catch of the Day	95
Creole Virgin Sauce, Sauteed Vegetables Basmati Rice	
Slow Cooked Pork Filet Mignon	80
Rum & Raisin Glaze, Roasted Baby Potatoes	
Pan-Seared Salmon, Tamarind Glaze	94
Carrots, Turmeric & Ginger Purée, Sauteed Vegetables	
Coconut Curry Chicken Thighs	75
Basmati Rice, Plantain Mash, & Chips, Fresh Herbes	
Roasted Rack of Lamb	120
Sweet Mash, Sauteed Vegetables and Reduction Sauce	
Fresh Angus Beef Striploin Tournedos	130
Mash Potatoes, Vegetables and Wine Reduction Sauce	

EXTRA SIDES


Basmati Rice, Fried Plantains or Veg	16
Spiced Potato Wedges, Baby Potatoes	22
Fries, Veg Salad., Plantain Mash,	18
Sweet Potato Mash	

PASTA & RISOTTO

Seafood Fettuccine	92
Shrimp, Lobster, Clams, Mussels, Creamy Curry Sauce	
 Asian Tofu Wok	70
Basmati Rice, Veg, Tofu, Sesame, Soya, Seeds	
Chicken Mushrooms Penne	72
Chicken Breast, Creamy Mushrooms Sauce	
Salmon & Spinach Fettuccine	80
Smoked Salmon, Creamy Spinach, Ricotta	
Lobster Risotto	95
Lobster, Arborio Rice and Bisque Emulsion	

DESSERTS

Antiguan Rum Crème Brûlée	32
 Pineapple Carpaccio, Passion Sorbet	32
Bread Pudding With Rum Caramel	38
Classic Chocolate Fondant	38
Assorted Ice-Creams & Sorbets	
One Scoop	12
Two Scoops	19

 Vegan Option

The dinner menu is available from 6pm daily.

Dish modifications are accommodated as far as possible, this may result in a price change. Prices are inclusive of 17% ABST & exclusive of 10% service charge.