

Soups & Salads

Conch Chowder—8.5

coconut infused conch, baby corn, lemon oil, croutons

Hot & Cold Soup of the Day—7.5

daily fresh soup with delicious local ingredients

Strawberry Spinach Salad —14.5

crumbled feta cheese, candied pecan, sundried cranberries, maple orange vinaigrette

Burrata—14.5

soft creamy cheese, local tomatoes, black olives, aged balsamic vinegar, basil oil, crostini's

Red Quinoa Salad—13.5

romaine lettuce, baby corn, cherry tomatoes, orange, artichoke hearts, herb dressing

Baby Beets Salad — 14

burrata cheese, pickled red grapes, roasted beets, pine nuts,
dried tomato tapenade, rosemary vinaigrette

Caesar Salad —13.5

romaine hearts, shaved parmesan, anchovy, caesar dressing, croutons

add chicken (grilled, blackened) —7

add local daily catch (grilled, blackened) —8

Appetizers

Homemade Mushroom Ravioli—13.5

cognac, mushroom, garlic, sage, truffle oil, asiago cheese

Ceviche of the day—12.50

local daily catch, marinated with local peppers, lime, pickled onion, scallion, watermelon sorbet

Cured Wahoo Carpaccio—13.5

pickled onion, lemon oil, tempura crisps, chipotle aioli, local micro greens

Caribbean Lobster Salad—15.5

mango, peppers, scallions, avocado, local tomato, fennel aioli

Pan fried Parma Ham wrapped Shrimp—13.5

pickled melon, raisin puree, pomegranate reduction

Conch Fritters —13.5

beer battered, jerk aioli, pickled mango

Pork Belly — 14

apple cannelloni, pumpkin puree, chorizo, pomegranate reduction

Beef Short Ribs — 13.5

truffle oil, arugula salad, parmesan cheese, balsamic reduction

Main Course

Vegetarian Pasta —16

roasted pumpkin, eggplant, mushroom, garlic, pine nuts,
fresh basil, chili flakes, extra virgin olive oil, shaved manchego cheese

Gnocchi Bolognese —17.5

homemade gnocchi, minced beef sauce, plum tomato, parmesan dust

Local Catch of the day—19.5

Grilled, pan fried, or cayman style with mixed salad

Local Mahi Mahi —19.5

pan fried, local pumpkin, red quinoa salad, escovitch

Baked Salmon — 19.5

braised leeks, orange, tomato confit, red wine sauce, sea salt

Seafood Curry — 21.5

lobster, shrimp, mussels, catch of the day, savoury rice, mango chutney, papadum chips

**Vegetarian and other restricted dietary options
are available upon request**

Main Course

Panini Sandwich – 15

toasted ciabatta, avocado, tomato, pulled jerk chicken, black forest ham, cheddar cheese, mixed green salad, pickled onion, jerk aioli, french fries

Chicken Cordon Bleu – 18

black forest ham, pepper jack cheese, artichoke hearts, potato gratin, chicken jus

Local Braised Goat – 17.5

jasmine rice, fried plantain, vegetables, mild curry sauce, breadfruit chips

Lamb Kebab – 18.5

cumin rice, cucumber yogurt dip, roasted vegetables, red wine jus

New York Striploin – 19.5

roasted potatoes, vegetables, chimichurri sauce

Burger – 16.5

sirloin, lettuce, tomato, pickles, mushroom, cheddar cheese, steak fries

add foiegras, 2oz –18; add lobster, 4 oz –11

The Grand Old House uses the freshest products & ingredients from land and sea locally available. Dishes may have unmentioned ingredients, please notify your server if you have any food allergies.

All our prices are in C\$.

A discretionary service charge of 15% will be added to your bill.