



Soups

TROPICAL RED CONCH CHOWDER—10.5

coconut broth, scallion, tomato, lemon,
chive oil, garlic croutons

HOT & COLD SOUP OF THE DAY—8.5

please ask your server for daily
recommendations

Salads

BURRATA—14.5

soft creamy cheese, local tomatoes, arugula, roasted pine nuts,
roasted parma ham, aged balsamic reduction, basil oil, bread crisps

RED QUINOA & FENNEL SALAD—13.5

romaine lettuce, local micro greens, edamame, avocado,
red pepper coulis, lemon vinaigrette

NICOISE SALAD —16

tuna, fingerling potatoes, boiled eggs, green beans, tapenade,
anchovies, extra virgin olive oil, lemon dressing

CAESAR SALAD —14.5

romaine hearts, shaved parmesan, crispy anchovies,
boiled quail egg, croutons, caesar dressing

add chicken (grilled, blackened) —7

add local daily catch (grilled, blackened) —8

Appetizers from the Sea

SEAFOOD SALAD—15.5

local wahoo, squid, shrimp, octopus, scallion,
peppers, cilantro, scotch bonnet,
lime-coconut sauce

CARIBBEAN LOBSTER SALAD—15.5

local mango, peppers, scallions, avocado,
local tomatoes, season pepper aioli

BABY SHRIMP COCKTAIL—10.5

seasoning pepper aioli, tortilla chips,
lemon oil

CEVICHE OF THE DAY—12.5

local catch, local peppers, lime, pickled onion,
scallion, watermelon sorbet

WAHOO CARPACCIO — 14.5

lemon crisp, pickled onion, sweet chili drops,
arugula salad, manchego cheese

COCONUT SHRIMP—13.5

tomato salsa, scallions, avocado cream, lemon oil, mango chili sauce

CRAB CAKE —16

avocado-tomato salsa, mango-horseradish sauce

CONCH FRITTERS —13.5

beer battered, jerk aioli, pickled mango

VEGETABLE SAMOSA — 14

panko crusted, tortilla wrapped, mint-cucumber raita, curry oil

Entrees from the Sea

LOCAL CATCH OF THE DAY—19.5

grilled, pan fried, or cayman style with mixed green salad

SMOKED LOCAL WAHOO —19.5

avocado, pickled fennel, potato chips, garlic toast,
lemon hollandaise, chili oil

PAN ROASTED GROUPER — 21.5

Walnut lemon parmesan crust, vegetables,
parsley chardonnay orange butter

BAKED WILD SALMON — 19.5

grilled, golden potato gnocchi, spinach, corn,
feta cheese, spicy aioli

SEAFOOD CURRY —21.5

lobster, shrimp, mussels, catch of the day, savoury rice,
mango chutney, papadam, curry oil

LOBSTER RISOTTO— 23.5

saffron, spinach, tomato

Grand Old House uses all produce & ingredients from land and sea locally available

Dishes may contain unmentioned ingredients,
please notify your server if you have any food allergies

Entrees from Land

NEW YORK STEAK — 21

6 oz, roasted potatoes, sautéed spinach, vegetables, red wine jus

BEEF TENDERLOIN — 25.5

5 oz, roasted fingerling potatoes, sautéed mushroom gratin, red wine jus

CLASSIC BEEF BURGER — 17.5

mushroom compote, toasted sesame bun, steak fries, swiss cheese, BBQ sauce

add foie gras 2oz -18

add lobster, 4 oz -11

BRAISED LAMB LEG — 19.5

mint glazed, roasted potatoes, vegetables, red wine jus

CLASSIC CLUB SANDWICH — 16.5

ham, chicken, swiss cheese, bacon, fried egg, french fries

LOCAL GOAT CURRY— 18.5

off the bone, savoury rice, mango chutney, papadam

GOH JERK CHICKEN PANINI — 17.5

truffle potato fries, parmesan dust, jerk chicken, avocado, pickled onion, gherkins, pepper jack cheese, sweet chili drops

Vegetarian and Vegan

VEGETERIAN PASTA — 16.5

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

VEGAN CURRY— 18.5

roots vegetable, savoury rice, mango chutney, papadam

All our prices are in C\$.

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