



Hope Town Harbour Lodge

"in a Harbour away from the world."

Dinner Menu at The Great Harbour Room
Served 6:30pm to 9:00pm

SOUP

Creamy White Conch Chowder..... Cup... **8** Bowl..... **12**
Tender pieces of conch mixed with vegetables

APPETIZERS

Tempura Style Catch of the day Fingers.....Appetizer... **15**
Or as a dinner with Chef's rice of the day....26

Served with tartar sauce

Conch Fritters Half Dozen **6** Dozen..... **12**
Classic Bahamian Conch Fritters

Lobster Spring Rolls..... **16**
Four light & flaky egg roll wraps stuffed with Lobster pieces and spices served with Bahamian Spicy dipping sauce

Portabella Mushroom Stuffed with lobster, Swiss cheese and Island spices.....**16**

Mushroom & Roasted Pepper Bruschetta..... **12**
Toasted Homemade Bread topped with this flavorful blend.

Tuna Wontons **16**
Ahi Tuna drizzled with Soy Wasabi and Sirachi Emulsion and finished with Scallions and Sesame Seeds and served with Seaweed Salad.

Tuna Carpaccio..... **16**
Thinly sliced yellowfin tuna drizzled with wasabi mayo, pickled ginger & hiyashi wakame

Blackened Beef Tips on Fresh Greens..... **18**
A Lodge favorite – Seasoned and grilled to order.

Conch Cakes (2 Cakes)..... **12**
Spicy seasoning, served with Bahamian Spicy sauce / baby greens

Escargot..... **14**
Snail's sautéed in drawn butter, parsley, and white wine. Served with a fresh Baguette



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SALADS

Hope Town Harbour Lodge SaladAppetizer...10.....dinner.....16
Mixed Greens, local Micro Greens, fresh Tomato, fresh Bell Pepper, chopped Onion and your choice of our Homemade Sweet Balsamic Vinaigrette, Honey Mustard Vinaigrette or our Lemon & Poppy Seed Dressing.

Classic Caesar SaladAppetizer...10.....dinner.....16
Romaine lettuce, homemade croutons, parmesan cheese served with our own tangy caesar dressing.

Grilled Tuna "Nicoise" 26
Seared Ahi Tuna, Romaine lettuce, Tomato, New Boiled potatoes, French green beans, boiled eggs, Anchovies (on the side) Served with a classic French Vinaigrette.

Salad as a Dinner

Mixed Greens Salad with grilled or blackened fish or chicken.....24

Mixed Greens Salad with grilled or blackened Shrimp or Lobster.....29

Caesar Salad with grilled or blackened Fish or Chicken.....24

Caesar Salad with grilled or blackened Shrimp or Lobster.....29

PASTA/BURGER/OTHER

Chef Pherrol's Marinara Sauce over Rigatoni Pasta served with garlic bread.....18
add grilled or blackened Shrimp 10.... Fish 10..... Chicken 8

Fettuccine Alfredo.....22
Pasta tossed in our homemade creamy garlic sauce. Add our Catch of the Day or Chicken (grilled, fried, or blackened) for an additional 8 or Lobster 10

Hope Town Harbour Lodge Flat Bread (Chef Creation of the day)...ask your server.....18

Hope Town Harbour Lodge Gourmet Burger –.....18
Angus choice Burger, sautéed mushrooms and onions, topped with Swiss or American cheese. Served with home fries.



HOPE TOWN
HARBOUR LODGE
ELBOW CAY - ABACO BAHAMAS

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Entrées

Grilled New Zealand Lamb Chops	36
<i>Tender & grilled to perfection...served with mint sauce.</i>	
HTHL "Seafood Supreme" Sautéed Lobster, Shrimp and Scallops	38.50
<i>Served in a ramekin with a delicate white wine and cream sauce, parmesan cheese and bread crumbs.</i>	
Catch of the Day	26
<i>8 oz filet of Locally Caught Fish.....Grilled, Blackened or Pan seared.</i>	
Bahamian Lobster ...(IN season).....	36
8 oz. Lobster Tail (in season).....	36
Twin (6oz) Lobster tails	51
<i>Fresh Bahamian Lobster Tail grilled or broiled to perfection and served with drawn Butter.</i>	
Our Classic Steak au Poivre	36
<i>8 oz. USDA Filet Mignon served with a classic pepper sauce and grilled to perfection.</i>	
Reef & Beef ...(in season).....	42
<i>Fresh Bahamian 6 oz Lobster Tail or our Catch of the Day grilled or broiled to perfection and paired with 6 oz. Filet Mignon.</i>	
Oven Roasted Duck	36
<i>Served with herbed stuffing and a homemade blueberry wine sauce.</i>	
Seared Tuna	34
<i>Yellow-fin tuna rolled in olive oil & sesame seeds, pan seared to your liking. served with pickled ginger soy sauce, washabi and hiyashi wakame (seaweed salad)</i>	
Coconut, Coconut, Coconut	30
Catch of the day (8 oz filet).....	30
6 Succulent Shrimp.....	28
Lobster (seasonal).....	38
<i>Marinated in coconut rum, lightly battered with shredded coconut & flash fried.</i>	
Grilled New York Steak	40
<i>8 oz New York USDA choice" grilled to your request and topped with Maitre d' butter, served with French fried potatoes and vegetable of the day.</i>	
Chicken or Shrimp Stir Fry	22
chicken	22
shrimp	24
<i>Tender chicken or shrimp prepared stir fry style with mushrooms and egg noodles. Sweet Thai Chili sauce and cashew nuts.</i>	

All Entrees are served with Chef Pherrol's Potato or rice of the day and sautéed fresh garden vegetables.

(Gratuities and 7.5% VAT are not included).

