



## Hope Town Harbour Lodge

"in a Harbour away from the world."

Dinner Menu at The Great Harbour Room

Served 6:00pm to 9:00pm

## **SOUP**

Creamy White Conch Chowder	Cup 8 Bowl 12
Tender pieces of conch mixed with vegetables	1
Soup of the Night (ask your server)	Cup 8 Bowl 12
APPETIZERS	
Tempura Style Catch of the day Fingers	Annetizer 15
Served with tartar sauce Or as a dinner with Chef's rice of the	
Conch Fritters	
Classic Bahamian Conch Fritters	141 Dozen 6 12
Lobster Spring Rolls	16
Four light & flaky egg roll wraps stuffed with Lobster pieces ar	
Bahamian Spicy dipping sauce.	ia spices servea wiii
Warm Spiny Lobster Dip	15
Bahamian lobster pieces cream cheese and local spices and her	
Served with table crackers.	0
Coconut Lobster Bites	14
Bahamian Lobster bites tossed in a local coconut batter and de	ep fried until golden brown
Served with our signature dipping sauce.	
Portabella Mushroom Stuffed with lobster, Swiss cheese and	d Island spices <b>16</b>
Tuna Wontons	16
Ahi Tuna drizzled with Soy Wasabi and Sirachi Emulsion and fi	inished with Scallions
and Sesame Seeds and served with Seaweed Salad.	
Tuna Carpaccio	
Thinly sliced yellow-fin tuna drizzled with wasabi mayo, pickled	d ginger and hiyashi Wakame.
Blackened Beef Tips on Fresh Greens	
A Lodge favorite – Seasoned and grilled to order.	
Escargot	
Snail's sautéed in drawn butter, parsley, and white wine. Serve	d with a fresh Baguette.

## **SALADS**

Hope Town Harbour Lodge Salad
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.
Add grilled, blackened or fried Fish or Chicken
Add grilled, blackened or fried Shrimp or Lobster or Steak
Classic Caesar Salad
Romaine lettuce, homemade croutons, parmesan cheese served with our own tangy Caesar dressing.
Add grilled, blackened or fried Fish or Chicken
Add grilled, blackened or fried Shrimp or Lobster or Steak
Beet Salad
Roasted beets, tomatoes and mandarin orange tossed in feta cheese and balsamic dressing. Served on a bed of crispy garden lettuce.
PASTA/BURGER/OTHER
Chef Pheral's Marinara Sauce over Rigatoni Pasta served with garlic bread
add grilled or blackened Shrimp 10 Fish 10 Chicken 8
Fettuccine Alfredo
Pasta tossed in our homemade creamy garlic sauce. Add our Catch of the Day or Chicken,
(grilled, fried, or blackened) for an additional <b>8</b> or Lobster <b>10</b>
Maryland Blue Crab Stuffed Ravioli
Topped with a homemade cream sauce or a hearty tomato sauce and served with garlic bread.
Hope Town Harbour Lodge Flat Bread (Chef Creation of the day)ask your server
Hope Town Harbour Lodge Gourmet Burger
Angus choice Burger, sautéed mushrooms and onions, topped with Swiss or American cheese. Served with home fries.
<b>ENTRÉES</b>
SEA
HTHL "Seafood Supreme" Sautéed Lobster, Shrimp and Scallops34
Served in a ramekin with a delicate white wine and cream sauce, parmesan cheese and bread crumbs.
Bahamian Lobster(seasonal)6 oz. Lobster Tail
Twin (6oz ) Lobster tails
Fresh Bahamian Lobster Tail grilled or broiled to perfection and served with drawn Butter.
Lobster Thermidor(seasonal)
Lobster pieces cooked in a cream based sauce with onions, bell peppers and special seasonings.
Topped with parmesan cheese and baked to perfection.
Catch of The Day
6 oz filet of locally caught fishGrilled, Blackened or Pan seared.
Herb Crusted Catch of The Day34
60z filet of locally caught fish layered in local herbs and spices and drizzled with cilantro butter sauce

<b>Snapper</b> a 80z filet cooked to your liking grilled, blackened, pan seared or coconut
Served with Chef Pheral's black bean salsa.
Salmon a 60z filet cooked to your liking grilled, blackened or pan seared
Served with Chef Pheral's tropical salsa.
Seared Tuna
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)
Coconut, CoconutCatch of The day (6 oz filet)30
6 Succulent Shrimp28
Marinated in coconut rum, lightly battered with shredded coconut & flash fried.
<u>LAND AND SEA</u>
Reef & Beef
Fresh Bahamian 6 oz Lobster Tail (seasonal) or our Catch of the Day 6 oz grilled or broiled
to perfection and paired with 6 oz. Filet Mignon.
Chicken or Shrimp Stir Fry
Tender chicken or shrimp prepared stir-fry style with mushrooms and egg noodles.
Sweet Thai Chili sauce and cashew nuts.
LAND
Our Classic Steak au Poivre. 36
8 oz. USDA Filet Mignon served with a classic pepper sauce and grilled to perfection.
Grilled New York Steak 40
10 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.
Grilled New Zealand Lamb Rack
Tender & grilled to perfectionserved with mint sauce.
Oven Roasted Duck
Served with herbed stuffing and a homemade blueberry wine sauce.
Stuffed Pork Chops
A juicy thick pork loin chop seasoned with Island seasoning and stuffed with herbed stuffing.
Served with seasonal vegetables and oven roasted potatoes.
All Entrees are served with Chef Pheral's potato or rice of the day and sautéed fresh garden vegetables.
Kids Dinner Menu
Fish Fingers
Classic Fish Fingers served with tartar sauce and French fries.
Chicken Fingers9
Classic Chicken Fingers served with a mustard sauce and French fries.
Junior Hot Dog6
Served with French fries.
Personal Pan Pizza (Pepperoni, Cheese or Veggie)12
Flatbread topped with your choice of pepperoni, cheese or veggie's, with a homemade pizza sauce.
Kids Pasta
Pasta served with your choice of tomato sauce, alfredo Sauce or plain.
(Gratuities and 12% VAT are not included).