

Bayside Restaurant

Lunch (Menu 1)


Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable ingredients in all our cuisine. We hope you enjoy the taste of St. Lucia!

All our restaurants are known for their market-driven cuisine, full of bold flavours. Our suppliers work in an ethical and sustainable manner which allows for a natural, organic and free-range food menu focus.

Starters

-  **Caesar Salad**, Parmesan, Croutons, Caesar Dressing, Anchovies 18
With Chicken 30 With Fish 33 With Shrimp 35
-   **Tomato & Mozzarella Salad**, Mozzarella Balls, Pesto, Balsamic Olive Oil 19
- Sugar Cane Shrimp Skewers**, Sweet & Spicy Sauce 20
-   **Raw Salad & Toasted Seeds**, Market Vegetables, Pumpkin Oil & Passion Fruit Dressing 14
-  **Gazpacho Andaluz**, Garlic & Thyme Croutons 16

Sandwiches

- Beef Tacos**, Pico de Gallo, Romaine Lettuce, Sour Cream, Jalapeño 25
- Petit Piton Burger**, Sesame Bun, Onion Rings, Pickled Cucumber, Banana Ketchup 25
- Breaded Fish Finger Burger**, Red Cabbage Slaw, Cos Lettuce, Tomato, Tartar Sauce 22
-  **St. Lucian Breadfruit & Chickpea Burger**, Cos Lettuce, Tomato, Red Pepper Ketchup 23
- Chicken Bake**, Crispy Jerk Chicken, Mango, Lettuce, Cucumber, Tomato, Sriracha Mayonnaise 22
- All Burgers & Sandwiches served with Fries and can be made on Gluten Free Bread on request



All items subject to market availability

Entrées

 Traditional St. Lucian Beef Pepperpot, Okra, Zucchini	34
 Catch of the Day	39
 Free Range Chicken Breast	32
 * New York Strip Loin <i>AI/LDM Supplement Charge 15</i>	55

Served with your choice of one side and sauce: Béarnaise, Red Wine, Souski, Barbeque or Honey-Lime Dressing

Sides

French Fries 7

Grilled Zucchini 8

Truffle Parmesan Fries 10

Pizza

 Margherita 22

Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings 25

Fresh Mozzarella, Goat Cheese, Pistachio Cheese, Parmesan, Prosciutto, Chorizo

Pancetta, Tuna, Anchovies, Shrimp, Mushrooms, Sweet Corn

Crushed Chili, Red Onion, Bell Pepper, Pesto, Fresh Arugula Spinach, Basil

All Pizzas served on Gluten Free Base upon request



All items subject to market availability

Lunch (Menu 2)

Starters

	Hot Jerk Chicken Skewers , Pineapple Salsa	18
	Local Conch Fritters , Scallions, Turmeric, Tartar Sauce	18
Ⓜ	Ⓜ Roasted Vegetable Salad , Broccoli, Pumpkin, Pistachio, Dried Cranberries, Chives Avocado Oil, Pomegranate Molasses	19
Ⓜ	Niçoise Salad , Seared Tuna, Artichoke, Potato, French Beans, Shallots, Anchovies	20
Ⓜ	Gazpacho Andaluz , Garlic & Thyme Croutons	16

Sandwiches





	Beef Tacos , Pico de Gallo, Romaine Lettuce, Sour Cream, Jalapeño	25
	Petit Piton Burger , Sesame Bun, Onion Rings, Pickled Cucumber, Banana Ketchup	25
	Breaded Fish Finger Burger , Red Cabbage Slaw, Cos Lettuce, Tomato, Tartar Sauce	22
Ⓜ	Ⓜ St. Lucian Breadfruit & Chickpea Burger , Cos Lettuce, Tomato, Red Pepper Ketchup	23
	Chicken Bake , Crispy Jerk Chicken, Mango, Lettuce, Cucumber, Tomato, Sriracha Mayonnaise	22

All Burgers & Sandwiches served with Fries and can be made on Gluten Free Bread on request



All items subject to market availability

Entrées


 Pan-Seared Snapper Fillet , Red Beans, Creole Sauce	35
 Catch of the Day	39
 Free Range Chicken Breast	32
 * New York Strip Loin <i>AI/LDM Supplement Charge 15</i>	55

Served with your choice of one side and sauce: Béarnaise, Red Wine, Souski, Barbeque or Honey-Lime Dressing

Sides

French Fries 7	Grilled Zucchini 8	Truffle Parmesan Fries 10
-----------------------	---------------------------	----------------------------------

Pizza

 Margherita	22
Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings	25
Fresh Mozzarella, Goat Cheese, Pistachio Cheese, Parmesan, Prosciutto, Chorizo Pancetta, Tuna, Anchovies, Shrimp, Mushrooms, Sweet Corn Crushed Chili, Red Onion, Bell Pepper, Pesto, Fresh Arugula Spinach, Basil	

All Pizzas served on Gluten Free Base upon request



All items subject to market availability

Lunch (Menu 3)

Starters

Ⓞ	Tuna Poke , Cucumber, Radish, Avocado, Ginger, Sesame, Sweet Chili-Lime Dressing	19
	Caribbean Chicken , Shredded Jerk Chicken, Avocado, Pineapple, Breadfruit, Lime Dressing	18
	Spicy Squid , Scallions & Mango Aioli	20
Ⓞ	Ⓟ Raw Salad & Toasted Seeds , Market Vegetables, Pumpkin Oil & Passion Fruit Dressing	14
	Ⓟ Gazpacho Andaluz , Garlic & Thyme Croutons	16

Sandwiches





	Beef Tacos , Pico de Gallo, Romaine Lettuce, Sour Cream, Jalapeño	25
	Petit Piton Burger , Sesame Bun, Onion Rings, Pickled Cucumber, Banana Ketchup	25
	Breaded Fish Finger Burger , Red Cabbage Slaw, Cos Lettuce, Tomato, Tartar Sauce	22
Ⓟ	St. Lucian Breadfruit & Chickpea Burger , Cos Lettuce, Tomato, Red Pepper Ketchup	23
	Chicken Bake , Crispy Jerk Chicken, Mango, Lettuce, Cucumber, Tomato, Sriracha Mayonnaise	22

All Burgers & Sandwiches served with Fries and can be made on Gluten Free Bread on request



All items subject to market availability

Entrées


 Roasted Jerk Chicken Breast , Spinach, Roasted Plantain, Souski	32
 Catch of the Day	39
 Fish Broth , Local Fish, Cocoa, Spice, Coconut Milk, Tomato	20
 * New York Strip Loin <i>AI/LDM Supplement Charge 15</i>	55

Served with your choice of one side and sauce: Béarnaise, Red Wine, Souski, Barbeque or Honey-Lime Dressing

Sides

French Fries	7	Grilled Zucchini	8	Truffle Parmesan Fries	10
---------------------	----------	-------------------------	----------	-------------------------------	-----------

Pizza

 Margherita	22
Crispy Sourdough base with Tomato Sauce, Extra Virgin Olive Oil and choice of Toppings	25
Fresh Mozzarella, Goat Cheese, Pistachio Cheese, Parmesan, Prosciutto, Chorizo Pancetta, Tuna, Anchovies, Shrimp, Mushrooms, Sweet Corn Crushed Chili, Red Onion, Bell Pepper, Pesto, Fresh Arugula Spinach, Basil	

All Pizzas served on Gluten Free Base upon request

AI/LDM (1 Appetizer, Soup or Salad, 1 Main Course, Pizza or Sandwich & 1 Dessert per person or Daily Market Menu)

*** Indicates a Supplement Charge for the AI/LDM meal plan**

Prices are subject to 10% service charge and 10% VAT.

All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

While Sugar Beach Culinary team will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee that any item is completely free of any given allergen.

This is due to the potential of trace allergens or cross contamination in the working environment and supplied ingredients. Please inform your server of any allergies.