

Appetizer

- Bahamian Conch Fritters with Calypso Sauce \$12.00
- Deep Fried Calamari with Aoili Dipping Sauce \$12.00
- Mediterranean Plate \$12.00 V
Garlic & Parsley Pita - Hummus - Tzatziki - Tapenade
- 6 or 12 Wings with your choice of sauce \$12.00/\$18.00
Blue Cheese, BBQ, Jerk, Naked

Soup & Salad

- Bahamian Conch Chowder \$12.00
- Arugula Salad, Roasted Cherry Tomato & Parmesan \$10.00 V
- Chilled Watermelon, Feta Cheese & Balsamic Glaze \$12.00 V
- Caesar Salad Heart with Bacon & Parmigiano Reggiano \$12.00

Ceviche, Tartar and Mini Tacos

- BBQ Chicken and Jalapenos Tacos (cold) \$12.00
- Tomato, Mozzarella & Pesto Tacos (cold) \$10.00
- Tuna Tartar Tacos with Salsa & Guacamole (cold) \$16.00
- Grouper, Mango & Pineapple Salsa with Chili Tacos (warm) \$14.00
- Yellow Fin Tuna Ceviche \$16.00
with Wasabi, Lime Juice, Ginger, Sweet Peppers Salsa

BLUE SAIL

Restaurant Beach Bar

15% SERVICE CHARGE ADDED TO YOUR BILL & 18% FOR PARTY OVER 8 GUESTS PLUS 12% V.A.T.
- VISA & MASTERCARD ACCEPTED ONLY - EATING RAW OR UNDERCOOKED FISH, SHELLFISH,
EGGS OR MEAT INCREASES THE RISK OF ILLNESS. PLEASE ADVISE OF ANY FOOD ALLERGIES.

Fish & Shellfish

- Fried Spicy Snapper with Bahamian Peas & Rice (served whole) . . . \$27.50
Curried Shrimps, Fresh Ginger, Cilantro, Okra & Coconut Milk . . . \$28.00
Grilled Mahi Mahi with Arugula & Lentils Salad, Sweet Peppers . . . \$32.00
12oz Roasted Bahamian Crawfish with Parsley & Garlic Rub \$45.00
served with Pea&Rice and Coleslaw
Herb Crusted Salmon, Lemon Mash Potato & Tomato Coulis \$32.00

Vegan Appetizers

- Chilled Andalusian Gazpacho with Salsa with all trimmings \$10.00
Arugula & Lentils Salad with Grilled Tofu & \$12.00
Balsamic Glaze
Salad of Quinoa with Courgette, Yellow Squash, Peppers \$14.00

Vegan Main Course

- Homemade Classic Lentil Burger \$18.50
Lentil Tabbouleh with Grilled Zucchini & Yellow Squash with \$24.00
Harissa Hummus
Lasagna of Provencal Vegetables with a Cauliflower Puree \$21.00

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From The Wood Oven

- Traditional Lasagna served with a small garden Salad \$21.00
6oz Lobster Tail Mac & Cheese with a small garden Salad \$28.00

Burgers

- 8oz Hamburger with French Fries \$15.95
Add Mushroom or Cheese @ \$2.00 Each
- 10oz Turkey Burger with Sweet Pepper Salsa and Feta (No Bun) . . . \$17.00
- 12oz Truffled Burger with Blue Cheese and Brioche Bun \$19.95
- 12oz Canadian Bacon Burger Stuffed with Mushroom & Cheese . . . \$19.95
- 6oz Mahi Mahi Burger with Sauce Tartar \$23.00
- 8oz Wagyu Beef Burger with Sautéed Mushroom, Onion, Cheese \$25.00

Meats

- BBQ Baby Back Ribs with Peas & Rice, Coleslaw \$24.00
- Chicken & Sweet Peppers Skewers with Hummus & Pita Bread . . . \$24.00
- 12oz New York Strip Steak, Frites, Salad and Jus \$42.00
- 8oz Tenderloin of Beef with Peppercorn Sauce \$42.00
- Surf & Turf \$45.00
4oz Beef Tenderloin with Pepper Sauce & 6oz Lobster Tail with Parsley Crust

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Wood Oven Fire Pizza

- 1 - Classic Margarita** \$16.00 V
Tomato Sauce and Mozzarella
- 2 - Pepperoni Pizza** \$18.00
Tomato Sauce, Pepperoni and Mozzarella
- 3 - Bahamian Hot** \$21.00
Tomato Sauce, Pepperoni, Jalapenos, Mozzarella
- 4 - Capricciosa** \$19.50
Tomato Sauce, Prosciutto Cotto ham, olives, mushrooms, Mozzarella
- 5 - Primavera** \$21.00
Tomato Sauce, Mozzarella, Prosciutto Crudo, Arugula
- 6 - Provencal** \$22.00 V
Tomato Sauce, Goats cheese, Baby spinach, Roasted Sweet Peppers & Cherry Tomato
- 7 - Napoli** \$17.00
Tomato Sauce with Anchovies, Mozzarella, Capers and Cherry Tomato
- 8 - Hawaiian** \$19.50
Tomato Sauce, Mozzarella, Pineapple, Ham,
- 9 - BBQ Chicken** \$23.00
BBQ & Tomato Base, BBQ Chicken, Jalapenos, Mozzarella and Sharp Cheddar
- 10 - Meats Lover** \$24.00
Tomato Sauce, Ham, Meat Balls, Chicken, olives, mushrooms, Mozzarella
- 11 - Caprese Style** \$22.00 V
Pesto Based, Roasted Cherry Tomato, Mozzarella and Fresh Mozzarella
- 12 - Quattro Formaggi** \$20.00
Tomato Sauce, Mozzarella, Blue Cheese, Provolone, Swiss and Kalamata Olives
- 13 - Seafood Pizza** \$28.00
Tomato Sauce, Conch, Shrimp, Calamari, Mussels and Mozzarella
- 14 - Alexander Classic** \$22.00
Four different quarters: anchovies & capers; mushrooms; pepperoni; mozzarella,
finished with black olives

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PIZZA D.O.C. Specialty from Italy

15 - Miss Italia	\$35.00
Tomato Sauce, Mozzarella Buffalo, Cherry Tomato, Arugula, Shaved Parmesan, Prosciutto San Daniele, Kalamata Olive	
16 - Bulgari	\$35.00
Tomato Sauce, Mozzarella Bufala, Carpaccio of Beef, Arugula and Cherry Tomato	
18 - Calzone	\$24.00
Tomato Sauce, Prosciutto Cotto, Burrata, Mushroom and Egg	
19 - Blue Sail	\$35.00
5 Petals of Pizza Dough stuffed with Mozzarella di Bufala, Prosciutto Cotto, Mushroom, Provolone, Arugula, Cherry Tomato and a Cream of Black Truffle	
20 - Alfredo Pizza	\$24.00
Alfredo Sauce, Sliced Chicken, Caramelized Red Onion, Mozzarella and Parmesan Cheese, Diced Potato and Olive	

Pasta

Fettuccine Alfredo with Parmesan Reggiano	\$20.00
Chicken Fettuccini Alfredo with Shaved Parmigiano Reggiano	\$24.00
Shrimp Fettuccine with Parmesan Reggiano	\$26.00
Seafood Pasta with Shrimp, Mussels, Conch & Calamari	\$29.00

Kid Menu (12 Years Old or Less)

Alfredo or Tomato Sauce Penne Pasta	\$8.50
Mini Cheese Pizza or Pepperoni Pizza	\$8.50
Breaded Chicken Tender & Fries	\$10.00

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Dessert

Trio of Chocolate

\$15.00

Blue Sail Tiramisu

\$10.00

Fondant of Chocolate with Butter Pecan Ice Cream

\$10.00

Cheese Cake with Strawberry Sauce

\$8.00

Vanilla Crème Brulee

\$10.00

Ice Cream

Selection of Ice Cream or Sorbet

Ask for our Flavors

\$8.00

Banana Split

Strawberry, Chocolate and Vanilla Ice Cream with Banana and Chantilly

\$12.00

Chocolat Liegeois

Chocolate Ice Cream with Chocolate Sauce and Chantilly

\$12.00

Cappuccino, Espresso, Macchiato and Caffe Latte from

\$3.00

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