



GREAT HOUSE
Restaurant & Bar



SMALL BITES *to SHARE*

Flame Grilled Conch with whipped cilantro and scotch bonnet sauce.

Lobster Croquettes with hollandaise.

Money Bags. Roasted Kamalame root vegetable with red chilli sauce.

Goat Cheese Balls with black pepper and spicy Andros honey.

Pork Belly Bites with Thai basil and hoisin sauce.

All { 22

Lobster Escargot

A Caribbean-inspired take on a French classic. Tender Spiny lobster morsels folded through fragrant garlic butter, parsley, and lemon, crowned with crisp puff pastry and baked until golden brown. Luxurious, comforting, and made for sharing. (Six pieces) { 32

SMALL PLATES *to SHARE*

Cream of Wild Mushroom Soup with toasted Johnny cake and candors honey butter. { 22

Chef Myles Lobster Bisque served in a coconut with a splash of cognac & grilled garlic baguette { 24

Tuna Tataki. Sesame seared Ahi Tuna with avocado, cherry tomatoes, truffled ponzu sauce { 21

Grilled Caesar Salad with whole romaine lettuce, creamy Caesar dressing, applewood smoked bacon and anchovies the side. Served with garlic bread { 24

Flame Roasted Beet and Citrus Salad. Flame roasted beets, thinly cut and served with orange slices - topped with organic arugula, pink sea salt, lemon juice and extra virgin olive oil { 24

Beef Carpaccio with new season arugula, shaved parmesan and spicy mayo. { 32

MAINS

Prime Beef Tenderloin. 8 oz of tender prime tenderloin, cooked to your liking with caramelised onions, blue cheese and a red wine reduction on the side { 48

Garlic Butter Atlantic Shrimp. One pound of Atlantic Shrimp, served in a hot skillet of garlic butter with grille French baguette for dipping. { 38

Bahamian Seafood Bouillabaisse. Shrimp, lobster, conch and snapper with fresh coconut milk, onions and herbs. Served with your choice of basmati rice or traditional peas and rice { 38

Mango Chutney Glazed Fish of the Day. Glazed with local mango and ginger chutney and oven roasted { 36

1/2 Spatchcocked organic Chicken with red Thai curry coconut sauce. Flame grilled and served with the sauce on the side { 34

Slow Cooked Yellow Curry Chicken. Slow cooked for 5 hours with Jamaican yellow curry, onions, garlic and herbs and served in a crispy tortilla shell with steamed white rice { 36

Homemade Ricotta Cheese Stuffed Ravioli pillows. Served with sage brown butter and shaved parmesan cheese { 28



SIDES *from the FARM*

Whipped Cauliflower

Grilled Brocolinni

Roasted Heirloom
Carrots

French Fries

Skillet of creamy
Mac n' Cheese

Mashed Andros Potatoes