



SUMMER MENU

At Cliff Beach House, our summer menu celebrates fresh, seasonal ingredients and vibrant flavours. Each dish blends local inspiration with modern techniques, creating an elevated dining experience.

SMALL BITES

Selection of Spiced Nuts	\$25
Artisan Bread Basket	\$18
Baba Ghanoush, Taramasalata	
Marinated Olives	\$25
Tuna Tacos (Raw)	\$30
Seaweed Salad, Avocado Mousse, Spicy Mayo	

PIZZA

Margherita	\$55
Cajun Shrimp & Fennel	\$70
Frutti di Mare	\$80

Gluten Free Pizza is available upon request
Supplement \$15

Choose Your Toppings:

Anchovies - \$12 / Grilled Vegetables - \$15
Chicken - \$15 / Salami - \$15 / Parma Ham - \$20
Shrimp - \$25 / Lobster - \$35

STARTERS

Crispy Pork Belly	\$50
Soy Caramel, Kimchi Style Cabbage, Spiced Peanuts, Sour Cream	
Crispy Calamari	\$55
Lemon Aioli, Coriander, Charred Lemon	
Cured Kingfish Crudo (RAW) GF	\$60
Fermented Pepper Purée, Cucumber, Coriander	
Beef Carpaccio GF	\$60
Rocket Pesto, 24-Month Parmesan, Aged Balsamic, Arugula, Umami Tomatoes	
Coconut Crusted Shrimp	\$60
Wakame Salad, Mango, Spicy Mayo	
Crab Cake	\$60
Roasted Red Pepper Aioli, Citrus Apple Salad	

SALADS

Classic Greek Salad	\$65
To Share	
Caesar Salad	\$45
Chicken \$15 Shrimp \$20 Anchovies \$12	
Heritage Beetroot Salad	\$55
Goat Cheese Mousse, Truffle Honey Vinaigrette	

SIGNATURE DISHES

Beef Short Rib Rigatoni	\$130
Black Truffle, Roasted Chestnut Mushrooms	
Seafood Risotto GF	\$180
<i>Our signature seafood experience.</i> Crab, Clams, Mussels, Shrimp	
Whole Bajan Style Jerk Chicken GF ...	\$165
Mango Salsa, Pickled Onions. To Share	

FROM THE GRILL

Dorchester Rib 10oz GF	\$135
24oz Snake River Wagyu	\$650
Tomahawk Steak <i>Choice of Sauce:</i> Peppercorn, Red Wine Jus, Brown Butter Hollandaise	
Caribbean Spiny Lobster Tail 14oz ...	\$220
Garlic Butter or Hollandaise Sauce	
CBH American Wagyu Burger GF	\$80
7oz Wagyu Patty, Comte Cheddar, Tomatoes, Lettuce, Pickles, Onion Jam, Truffle Aioli	
CBH Vegan Black Bean Burger	\$60
Vegan Cheddar, Whole Grain Mustard Vegannaise, Arugula, Bois Boudran, Pickled Shallots	

MAIN COURSES

Pan-Seared Grouper	\$110
Braised Bok Choi, Basmati Rice, Tikka Masala Butter Sauce	
Blackened Catch of the Day GF	\$98
Bajan Marinade, Roasted Sweet Corn, Green Peas, Saffron Velouté	
Spiced BBQ St. Louis Style Ribs GF ...	\$88
Roasted Cauliflower GF	\$85
Miso Cannellini Beans, Charred Asparagus	

SIDES to share

Steamed Vegetables • Basmati Rice
Mix Leaf Salad Coleslaw • Charred Broccoli
Ground Provision Au Gratin • Mashed Potatoes
French Fries • Sweet Potato Fries • Orzo Pasta
with Parmesan Sauce
Truffle Fries

(GF/Gluten Free)

Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy
Tax, 10% VAT and subject to 12.5% Service Charge.



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SMALL BITES

Selection of Spiced Nuts

Artisan Bread Basket

Baba Ghanoush, Taramasalata

Marinated Olives

Tuna Tartare (Raw)

Spicy Tuna, Sesame Seeds, Wonton Cracker

Mini Crab Cakes

Spicy Mayo

PIZZA

Margherita

Cajun Shrimp & Fennel

Frutti di Mare

Gluten Free Pizza is available upon request

Choose Your Toppings:

Anchovies

Grilled Vegetables

Chicken

Salami

Parma Ham

Shrimp

Lobster

STARTERS

Crispy Pork Belly

Soy Caramel, Kimchi Style Cabbage, Spiced Peanuts, Sour Cream

Crispy Calamari

Lemon Aioli, Coriander, Charred Lemon

Cured Kingfish Crudo (RAW) GF

Fermented Pepper Purée, Cucumber, Coriander

Beef Carpaccio GF

Marinated Artichokes, Rocket, Aged Parmesan

Coconut Crusted Shrimp

Wakame Salad, Mango, Spicy Mayo

(GF/Gluten Free)

Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy Tax, 10% VAT and subject to 12.5% Service Charge.

SALADS

Classic Greek Salad

To Share

Caesar Salad

Chicken \$15 | Shrimp \$20 | Anchovies \$12

Heritage Beetroot Salad

Goat Cheese Mousse, Truffle Honey Vinaigrette

SIGNATURE DISHES

Beef Shortrib Rigatoni

Black Truffle, Roasted Chestnut Mushrooms

Seafood Risotto GF

Our signature seafood experience.

Caribbean Spiny Lobster, Crab, Clams, Mussels, Shrimp

Whole Bajan Style Jerk Chicken GF

Mango Salsa, Pickled Onions. To Share

FROM THE GRILL

Surrey Farm 10oz Sirloin GF

10oz Snake River Wagyu Striploin Steak

Choice of Sauce:

Peppercorn, Red Wine Jus,

Brown Butter Hollandaise

MAIN COURSES

BBQ Monkfish

Braised Bok Choi, Basmati Rice

Blackened Catch of the Day GF

Bajan Marinade, Roasted Sweet Corn, Green Peas, Saffron Velouté

Spiced BBQ Baby Back Ribs GF

Roasted Cauliflower GF

Miso Cannellini Beans, Charred Asparagus

SIDES to share

Steamed Vegetables • Basmati Rice

Mix Leaf Salad Coleslaw • Charred Broccoli

Ground Provision Au Gratin • Mashed Potatoes

French Fries • Sweet Potato Fries • Orzo Pasta

with Parmesan Sauce

Truffle Fries



@cliffbeachhouse