



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 Tartare (Raw)	\$30
Spicy Tuna, Sesame Seeds, Wonton Cracker	

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 Cakes	\$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	\$220
<i>Our signature seafood experience.</i> Caribbean Spiny Lobster, 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
10oz Snake River Wagyu Striploin Steak	\$305
<i>Choice of Sauce:</i> Peppercorn, Red Wine Jus, Brown Butter Hollandaise	
Caribbean Spiny Lobster Tail 8oz	\$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

BBQ Monkfish	\$110
Braised Bok Choi, Basmati Rice	
Blackened Catch of the Day GF	\$98
Bajan Marinade, Roasted Sweet Corn, Green Peas, Saffron Velouté	
Spiced BBQ Baby Back 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.



@cliffbeachhouse