

# LUNCH MENU

# BEACHSIDE DINING



Sweet Potato Fries.....7.00

Asian Sampler Platter.....12.50

3 five spice wings, fried gyoza, 2 vegetable spring rolls

Island Chicken Wings.....13.00


Deep fried chicken wings with a cucumber and jerk dipping sauce

Chicken and Pineapple Cobb Salad.....14.50

Field greens tossed with chicken strips, golden pineapple, cucumbers, vine ripened tomatoes, apple wood smoked bacon and eggs with a creamy ranch dressing

Breakers Salad.....11.00

with Chicken.....12.50    with Beef.....15.00

 Apples, sweet grapes, cranberries, spinach leaves, croutons with a creamy ranch dressing

Manor House Salad.....11.00

with Chicken.....12.50    with Beef.....15.00

Picked romaine leaves, guacamole, crumble blue, pear, tomatoes with sweet corn cilantro vinaigrette

The Lighthouse Salad.....14.00

Mixed greens, portabello mushrooms, candied walnuts, grilled pineapples basil vinaigrette


Jumbo Beef Hot Dog.....10.00

All beef mouth watering jumbo hot dog served with sauerkraut & a pickle spear

Roasted Chicken Wrap.....12.50

Strips of chicken roasted with fresh herbs tossed with vegetables in a tomato dipping sauce


Spicy South West Veggie Bean Burger..12.50

 With pesto mayo

Breakers Beach Burger.....12.00

China Grill's juicy char grilled beef pattie served with American cheese and grilled onions

Mushroom and Spinach Burger.....15.00

 Char grilled and Cajun spiced beef pattie topped with cucumber chili sauce sautéed mushrooms and spinach

Panko Crusted Snapper Sandwich.....16.50

Snapperr fillet marinated in local spices served with a wasabi and caper tartar sauce

## SIGNATURE PIZZA

Shrimp.....24.00

topped with fresh basil leaves, spinach & goat cheese


Pepperoni.....14.00

Mozzarella cheese topped with mild pepperoni

Cheese and Basil.....13.00

Shredded mozzarella with fresh basil

Veggie.....15.00

 Hand picked spinach, mushrooms, roma tomatoes & goat cheese

Five Spiced Grilled  
Chicken & Pineapple.....16.00

Farm raised chicken strips marinated with Asian five spice topped with Eleuthera pineapples

### TOPPINGS

Spinach, Mushrooms, Bell Peppers, Onions, Smoked Ham, Pepperoni, Italian Sausage

**\$2 will be added for any Extra Toppings**

## DESSERT

Chocolate Mocha Cake.....8.50

Carrot Layered Cake.....8.50

Tropical Fruit Salad.....8.50



Dishes are maximum of 317 calories.  
Any dish on the menu,  
can be prepared gluten-free, using substitutions.



15% service charge plus 7.5% VAT is added to your bill.

# COCKTAILS

- Our Lucaya Delight.....7.00**  
Gold Rum, Coconut Rum, Blue Curacao, Pineapple Juice
- Goombay Smash.....7.00**  
Gold Rum, Coconut Rum, Pineapple Juice, Lime Juice
- Mango Passion.....7.00**  
Gold Rum, Mango Rum, Pineapple Juice, Grenadine
- Bahama Mama.....7.00**  
Coconut Rum, Gold Rum, Pineapple Juice, Orange Juice, Grenadine
- Planters Punch.....7.00**  
Myers Rum, Pineapple Juice, Orange Juice, Grenadine
- Rum Runner.....7.00**  
Banana Rum, Blackberry Brandy, Gold Rum, Orange Juice, Pineapple Juice, Grenadine
- Yellow Bird.....7.00**  
Gold Rum, Banana Rum, Coffee Liquor, Galliano, Orange Juice
- Strawberry Daiquiri.....7.00**  
Gold Rum, Strawberry or Mango Puree, Crushed Ice

- Mango Daiquiri.....7.00**  
Gold Rum, Strawberry or Mango Puree, Crushed Ice
- Pina Colada.....7.00**  
Gold Rum, Coconut Rum, Cream of Coconut & Pineapple Juice
- Hammer Time.....7.00**  
Gold Rum, Mango Rum, Apricot Brandy, Pineapple Juice
- Mojito.....7.00**  
Choose between, Gold, Strawberry, Banana, Coconut, Green, Mango Or Pineapple flavor
- Margarita.....7.00**  
Tequila Gold, Simple Syrup, Triple Sec, Fresh Lime Juice
- Bahama Sunset.....7.00**  
Amaretto, Coconut Rum, Gold Rum, Pineapple & Cranberry Juice

# WINES

## Sparkling

BY THE GLASS

- Concha Y Toro .....(USA)12.50
- Gloria Ferrer .....(USA)11.00

## White

BY THE GLASS

- Pinot Grigio, La Cacciatora (Italy).....8.00
- Chardonnay, Concha Fontera (Chile).....11.00
- Pasos De Tango White (Argentina).....8.00
- White Zinfandel, Beringer (USA).....10.00
- Fiordaliso Pinot Grigio (Italy).....9.50

## Red

BY THE GLASS

- Pinot Noir, Cavit Collection (Italy).....10.00
- Pasos De Tango Red (Argentina).....6.00
- Cabernet Sauvignon,Fontera (Italy).....6.00
- La Cacciatora Chianti (Italy) .....10.00
- Fiordaliso Pinot Grigio (Italy) .....6.00

## Long Island Iced Tea.....11.00

Gold Rum, Tequila, Gin, Vodka, Triple Sec, Lemon Mix, Coke

# BEERS

## Domestic

- Sands, Sands Light, Kalik, Kalik Light.....5.00

## Imported

- Corona, Bud Lite, Miller Light, Coors Light, Budweiser.....6.75

## Premium

- Heineken, Kalik Gold.....6.75



Neat Spirits are suggested.



Tito's Vodka, Ciroc Vodka, José Cuervo Tequilla, Bacardi & Cruzan Rums are suggested.