

STARTERS	STONE CRAB TOSTADA Asian Crab Salad, Crispy Wonton, Cilantro, Jalapeno	28
	SMOKED WAHOO SPREAD Fresh Lime, Goat Pepper, Celery, Crispy Pita	28
	SPICY LOCAL CEVICHE Daily Preparation	28
	TUNA NACHOS Avocado, Spicy Aioli, Wonton Crisps, Scallions, Soy Glaze	28
	BAHAMIAN CONCH DUO Conch Fritters, Cracked Conch, Calypso Sauce, Tartar Sauce	30
	MEZZE PLATTER Hummus, Tatziki, Marinated Feta, Kalamata Olives, Shirazi Salad, Herbs, Crispy Pita	30
	LOCAL STONE CRAB CLAWS Chilled with Spicy Chipotle Aioli	M/P

ENTREES	LOBSTER CAESAR SALAD Romaine Lettuce, Croutons, Parmesan	48
	CHOPPED SALAD WITH GRILLED SHRIMP Mixed Greens, Almonds, Goat Cheese, Quinoa, Celery, Cucumber, Tomato, Lemon Vinaigrette	36
	CARIBBEAN TUNA POKE BOWL Mango, Cucumber, Avocado, Miso Vinaigrette, Jasmine Rice	38
	DUNMORE PIZZA Margherita or Prosciutto	34
	GRILLED CHICKEN VEGETABLE SKEWERS Hummus, House made Labneh, Quinoa Tabbouleh, Crispy Pita	34
	FLANK STEAK FRITES Crispy French Fries, Local Greens, Bordelaise, Herb Butter	49
	GRILLED MAHI SANDWICH Lettuce, Tomato, Pickles, Tartar Sauce	44
	THE DUNMORE BURGER Double Patty CAB Burger, American Cheese, Pickles, Smoked Jalapeño Aioli, Brioche Bun	36
	CRISPY BUTTERMILK CHICKEN SANDWICH Lettuce, Spicy Aioli, Pickles, Home-made Potato Chips, Cabbage Slaw	34
	FRENCH HAM AND COMTE CHEESE BAGUETTE Greens, Butter, Home-made Potato Chips, Herb Creme Fraiche, Farro Salad	34

SIDES	CRISPY FRENCH OR SWEET POTATO FRIES	14
	SHIRAZI SALAD Tomato, Cucumber, Onion, Parsley, Lemon, Olive Oil	10
	HOME-MADE POTATO CHIPS Herb Creme Fraiche	14
	FARRO SALAD Cucumber, Onion, Lemon, Parsley, Olive Oil	10

