



# BLUE MAHOE

RESTAURANT & LOUNGE BAR

*The ultimate in sea side dining.*

Whether your desire is traditional Jamaican or international cuisine, our chefs will cater to your every wish, using the freshest and finest ingredients to create a "farm to table experience." Our chefs are eager to cater to your needs. If there is anything you do not see on our menu, please inquire with your server.

## STARTERS

### SOUP OF THE DAY

#### BLUE MAHOE GARDEN TOSS

fresh tomato, cucumber, pepper, onion and carrots  
with choice of Pineapple Vinaigrette or Balsamic  
Vinaigrette

#### ADD ONS

JERK CHICKEN

SHRIMP

GRILLED SNAPPER

FETA CHEESE

#### GREEK SALAD

tomato, cucumber, onion, feta cheese,  
black olives

#### CAESAR SALAD (SEASONAL)

romaine, parmesan cheese, bacon, croutons  
served with our caesar dressing

#### MOZZARELLA & TOMATO SALAD

with vine ripened tomatoes, drizzled pesto and balsamic  
vinaigrette

#### FETA CHEESE & TOMATO BRUSCHETTA

Feta cheese with fresh basil & tomatoes served on  
French baguette

#### FISH CAKES

served with escovitch cucumbers

#### CALAMARI

served fried or grilled with seafood sauce

### JERK CHICKEN SKEWERS

with ripe mango relish & jerk sauce

### COCONUT SHRIMP

hand breaded coconut shrimp with orange ginger sauce

## MAIN COURSE

*\*main dishes will be accompanied by your choice of  
rice & peas or garlic mashed potatoes*

#### SNAPPER

freshly caught snapper prepared your way: pan fried,  
steamed, brown stewed, coconut milk, or grilled

#### BLUE MAHOE STUFFED CHICKEN

stuffed with callaloo & cream cheese served on grilled  
pineapple alongside seasonal vegetables

#### BLUE MAHOE SHRIMP POT

succulent shrimp slow cooked in curried rice with root  
vegetables.

#### SEAFOOD LINGUINI

shrimp, lobster, snapper tossed in olive oil with sweet  
pepper & tomatoes tossed in pesto sauce

#### BLUE MAHOE LOBSTER POT

succulent lobster slow cooked in curried rice with root  
vegetables

#### GRILLED FILET MIGNON

crowned with a creamy bearnaise sauce, vegetable  
purse & garlic mashed potatoes

#### SURF & TURF

grilled lobster served with certified USDA Beef Tenderloin

#### GRILLED LOBSTER TAIL (MARKET PRICE)

done your way-grilled, jerked, curried or steamed



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## ISLAND SPICE CORNER

### MAIN COURSE

#### **ESCOVITCH FISH**

served with rice & peas and callaloo

#### **BRAISED OXTAIL & BEAN**

served with rice & peas and callaloo

#### **SCOTCH BONNET CURRIED CHICKEN**

served with steamed rice

#### **CURRIED GOAT**

with root vegetables

#### **FISHERMAN CONCH**

served with rice & peas and callaloo

#### **SHRIMP DONE YOUR WAY**

coconut, curried, grilled or jerk

#### **RASTA MAN PASTA**

penny pasta with callaloo, ackee, sweet pepper & scotch bonnett pepper

#### **FRIED CHICKEN**

served with rice & peas

#### **JERK CHICKEN ALFREDO**

fettuccine with roast chicken in a parmesan jerk cream

#### **WHOLE ROASTED STEAM FISH** (market price)

steamed in foil and served with rice & peas

#### **JAMAICAN PLATTER**

curried goat, brown stew chicken, oxtail, bammy and rice & peas

#### **BROWN STEW CHICKEN**

served with traditional rice & peas

#### **TRADITIONAL JERK CHICKEN**

charcoal roasted with rice & peas

#### **TRADITIONAL JERK PORK**

charcoal roasted with rice & peas

### SIDE ORDERS

#### **FRIED PLANTAIN**

#### **RICE & PEAS**

#### **STEAMED VEGETABLES**

#### **HAND CUT SWEET POTATO FRIES**

#### **STEAMED CALLALOO**