

THE
BeachHouse

EXPERIENCE
MARRIOTT RESORT | GRAND CAYMAN

HEALTHY

PARFAIT^{VG} — 14

granola, yogurt, seasonal fruits, agave

BREAKFAST SALAD — 15

2 poached eggs, arugula, avocado, cucumber, tomato, herb roasted potato, feta, bacon bits, balsamic vinaigrette

OVERNIGHT OATS^{VG} — 15

oats, almond milk, honey, banana, blueberries, strawberries, coconut flakes

MODERN CLASSICS

KIDS BEACH HOUSE BREAKFAST — 13

2 mini pancakes, 1 egg any style, bacon or sausage, fruit cup, juice, toast

PANCAKES^{VG} — 15

blueberry, chocolate or banana

CONTINENTAL^{VG} — 15

basket of assorted pastries, juice, coffee, fruits

OMELETS

VEGGIE^{VG} — 14

tomato, onion, bell pepper, mushroom, spinach, hash brown

HAM & CHEESE — 15

cheddar, monterey jack, hash brown

FAVOURITES

MANGO FRENCH TOAST^{VG} — 15

mango, cream cheese, brûlée, strawberries, mango & coconut syrup

BREAKFAST CROISSANT — 15

scrambled egg, cheddar, arugula, sundried tomato aioli. **ADD (2 CI EACH):** bacon, ham, smoked salmon, or avocado

SMOKED SALMON TOAST — 17

dill cream cheese, arugula, pickled onion, cured egg yolk, fried capers, sour dough

EGG WHITE FRITATTA — 16

spinach, mushroom, tomato, onion, feta cheese, hash brown

AVOCADO TOAST^{VG} — 16

poached egg, house ricotta, tomato relish, arugula, everything bagel spice, sour dough

EGGS BENEDICT — 17

2 poached eggs, english muffin, hollandaise, canadian bacon or smoked salmon

A LA CARTE AMERICAN — 19

2 eggs any style, choice of bacon or sausage, 2 mini pancakes, hash brown, toast, coffee & juice

BUILD YOUR OWN — 16

CHOICE OF: tomato, onion, mushroom, spinach, bell pepper, bacon, ham, jerk chicken, sausage, cheddar & monterey jack, mozzarella - hash brown

BREAKFAST

7^{AM} — 11^{AM}

SMALL PLATES

CEREAL^{VG} — 6

strawberries or bananas

- CHOICE OF MILK
skim, 2%, whole

ASSORTED YOGURT — 6

BREAKFAST PASTRIES — 8

OATMEAL^{VG} — 8

strawberries or bananas, cane sugar, skim milk, raisins

SEASONAL FRUIT PLATE — 14

mango yogurt

BEVERAGES

FRESHLY BREWED POT OF COFFEE — 4.5 / 6

AMERICANO — 5 / 6

CAPPUCCINO / LATTE — 5.5 / 6.5

- CHOICE OF MILK
skim, 2%, whole, half & half
- NON DAIRY MILK - 0.5
almond, oat, soy
- FLAVOURED SYRUP - 0.5
hazelnut, vanilla, caramel

HOT TEA — 4.5

SODAS — 3.5

JUICES

ORANGE JUICE — 6

AWAKENER — 6

orange, carrot, ginger

REFRESHER — 6

apple, pineapple, watermelon

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STARTERS

GREEN HUMMUS^{V/VG} — 11
crudités, patacones, cashew, parsley

CHUNKY GUACAMOLE^{V/VG} — 12
avocado, green peas, whole wheat chips

CHICKEN BITES — 14
lemon pepper, chipotle ranch

CHARCUTERIE BOARD — 21
chef's selection: 3 meats, 3 cheeses,
marinated olives, quince paste,
grilled sourdough

BURGERS & SANDWICHES

**SERRANO HAM & CARMELIZED
ONION SANDWICH — 18**
arugula, brie cheese, sliced homemade
sourdough, french fries

A&D BURGER — 20
angus beef patty, smoked bacon,
cheddar cheese, crispy shallots,
anchor sauce, french fries

DESSERTS

**SALTED CARAMEL
ICE CREAM JAR — 13**
homemade dulce de leche ice cream,
dark chocolate, cookie bites

PASSION CRÉMEUX — 13
passionfruit crémeux, mango jelly,
amaretti cookie crumbles, meringue

LUNCH & DINNER

11^{AM} — 10^{PM}

SALADS

ADD CHICKEN +5 / SHRIMP +7/
SERRANO HAM +8

A&D SUPERFOOD^{V/VG} — 16
quinoa, avocado, crispy chickpeas,
cucumber, pickled onions, hearts of palm,
carrot, pumpkin seeds, tahini dressing

GRAINS & GREENS^{VG/GF} — 15
kale, parsley, bell pepper, tomato,
buckwheat, lentil, almond, caramelized
onion, feta, preserved lemon dressing

ROASTED PUMPKIN^{V/VG/GF} — 15
onions, cherry tomato, kale, red onion,
smoked balsamic dressing, radish,
crushed pine nuts

VEGGIE BURGER^{VG} — 20
lettuce, tomatoes, tomato jam,
crispy onions, yogurt tzatziki sauce,
sweet potato fries

CHICKEN CLUB SANDWICH — 20
avocado, bacon, tomato, fried egg,
mayonnaise, parmesan fries

SKIRT STEAK SANDWICH — 23
chimichurri, garlic aioli, oaxaca cheese,
salsa criolla, chiabatta bread, potato wedges

CARAMEL BREAD PUDDING — 14
raspberry, vanilla sauce

7 MILE FUDGE CAKE — 15
dulce de leche, creamy chocolate
filling, toffee, chocolate bark

PIZZAS

MARGHERITA^{VG} — 14
marinara, mozzarella, basil

PEPPERONI — 16
mozzarella, pepperoni, marinara

FUNGI^{VG} — 17
arugula, parmesan, boursin cheese
& truffle oil, green olives

IBÉRICO — 17
marinara, mozzarella, arugula,
shaved manchego, caramelized
onions, green olives

MAINS

SNAPPER — 33
pan seared snapper, cayman style
escovitch, cauliflower, toasted almonds,
asparagus, roasted tomatos

HOMEMADE RAVIOLI^{VG} — 25
pumpkin, goat cheese, walnuts, creamy
lemongrass sauce, green oil, sage

CRISPY FRIED CHICKEN — 19
potato chips, garlic sauce

NEW YORK STEAK — 33
wedge potatoes, garlic aioli,
chimichurri, roasted peppers

GELATO & SORBET

4oz — 9 / 17oz — 25

ROCHER GELATO

PISTACHIO GELATO

PASSION FRUIT SORBET^{V/GF}

WHITE

OYSTER BAY - 13/55

Sauvignon Blanc, Marlborough,
New Zealand

SANTA MARGHERITA - 13/55

Pinot Grigio, Trentino, Italy

RITUAL - 14/60

ORGANIC

Chardonnay, Casablanca Valley, Chile

ODDERO - 14/60

ORGANIC

Moscato d'Asti, Piedmont, Italy

PARES BALTA GINESTA - 15/65

BIODYNAMIC

Gewurtztraminer, Penedes, Spain

RED

BREAD AND BUTTER - 13/55

Pinot Noir, Napa Valley, USA

ROBERT MONDAVI - 13/55

Merlot - Private Selection,
Napa Valley, USA

CATENA - 13/55

Malbec, Mendoza, Argentina

MARQUES DE CACERES - 14/60

Tempranillo, Rioja, Spain

PIED À TERRE - 16/70

Cabernet Sauvignon, Sonoma
Country, USA

ROSE & BUBBLES

FOREVER SUMMER - 13/55

Provence, France

WHISPERING ANGEL - 14/60

Provence, France

VIE DI ROMANS - 17/75

ORANGE WINE

Pinot Grigio, Friuli, Italy

TORRESELLA, PROSECCO - 14/60

Veneto, Italy

DE CHANCENY, BRUT - 15/65

Cremant de Loire, France

TAITINGER - 26/120

Champagne, France

BEERS

LOCAL DRAFT — 7

Caybrew, Caybrew Light, Freestyle,
White Tip, Shell Shock IPA

IMPORTED — 7.50

Miller Lite, Heineken, Stella Artois,
Peroni, Corona, Red Stripe,
Amstel, Coors Light, Crabbies

LOCAL CANS — 7.50

19-81 Island Session, 19-81 Tropical
IPA, Mango Tango, Ironshore Bock

Ø-PROOF COCKTAILS

PASSION FRUIT & GINGER — 7

BLACKBERRY & CITRUS — 7

FALERNUM & PINEAPPLE — 7

COCKTAILS



GRANNY SMITH - 14

NOT YOUR AVERAGE GRANNY

grey goose citron, st. germain,
fresh green apple juice,
orange bitters, prosecco



THE COMEBACK - 14

CLASSIC YET NEW

banana infused governor's
dark rum, governor's coconut
rum, lemon juice, pineapple juice



TULUM SKY - 14

SKY FULL OF STARS

don julio blanco, italicus, cilantro
syrup, agua de jamaica & ginger,
pineapple tepache top-up



RUM BRÛLÉE - 14

THE "PUNCHLINE"

local dark rum, grand marnier,
fresh pineapple & orange juice,
watermelon ice cube



ELIXIR OF THE GODS - 14

A GIFT FROM ABOVE

del maguey vida mezcal,
benedictine, charred grapefruit
juice, fresh lime juice,
ginger - agave syrup



RUMMAN - 15

EAST MEETS WEST

aviation, benedictine, lemon
marrakech bitters, homemade
pomegranate tonic

GIN & TONICS

LONDON GREEN & TONIC - 15

tanqueray, lime juice, mint & cucumber, tonic

TWISTED & BITTER - 15

tanqueray, lustau blanco,
grapefruit-sage cordial, lemon juice,
grapefruit tonic

AZAHAR - 15

tanqueray, lillet blanc, lemon &
thyme oleo saccharum, lime juice,
mediterranean tonic

Please advise of any food allergies prior to ordering. Prices are in CI dollars.

A 18% service charge will be added to your final bill. 2.50 CI delivery fee will be added to all orders.