



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 puree & 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 BONNETT 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