

# Appetizers

## Conch wontons

Streaked with Hoisin and served with sweet chili dipping sauce  
(First place winner in the 2006, 2007 and 2008 Conch Festival)

\$10

## Pear & blue cheese salad

Island fresh greens with toasted walnuts, pears, blue cheese  
and a raspberry vinaigrette

\$11

## Caesar salad

Shaved parmesan cheese on romaine lettuce with our own Caesar dressing

\$8

## Princess conch and mushroom crepes

With roasted red pepper pesto and cream sauce  
(Medal winner in the 2008 Conch Festival)

\$12

## Caprese salad

With island grown tomatoes, fresh mozzarella, olives and basil pesto

\$11

## Coffee rubbed tuna

Yellow fin tuna seared rare and sliced paper thin in an Asian marinade  
served with a garnish salad and pickled ginger

(Island favorite for over a decade!)

\$12

## Roasted vegetable and goats' cheese tart

On leafy greens and semi-dried tomatoes

\$12

## Bistro crab cake

With marinated hydroponic tomatoes and caramelized lemon

\$12

## Beef carpaccio

With balsamic vinegar, shaved parmesan cheese and capers

\$11

## Soup of the day

\$8

## Smoked conch chowder

(with a Scottish influence)

Leeks, potato and bacon in a cream base

\$8



Bay Bistro

On the beach at Sibonné Beach Hotel, Grace Bay

10% Government tax will be added to all bills.  
15% gratuity will be added to parties of 6 or more.