



OCEANSIDE SUNSET GRILL

Bespoke Private Beach BBQ

Expertly prepared by your dedicated Chef, the customizable menu offers a selection of appetizers, a choice of grilled meat, seafood, or vegetables, sides and of course dessert! Your exclusive beach side table setting will be prepared in advance, with no preparation or cleanup necessary, leaving you and your party to simply enjoy the sizzle of the grill, and the whisper of the surf just a few steps away.

Priced for maximum of 24 guests | Pricing for 25+ guests available on request.

Seasonal and weather dependent (recommended from May to October).

Duration 4 hours

Mon to Thu \$105 adult | Fri to Sun \$130 adult | \$50 children under 13 | \$200 set-up

Beach Bonfire Add-on: Set up & Supervised - Medium \$350 | Large \$450

Priced per person | Gratuities not included in the price

48-hour Cancellation policy | The full event price will be charged in the event of a no-show or no-call.

Special event menu not eligible for 10% member discount

Beach BBQ Menu Selection

Minimum 8 / Maximum 25

Mon to Thu \$105 Per Person | Fri to Sun \$130 adult | \$50 children under 13

17% service charge

\$200.00 set-up fee

Appetizer Sharing Platter Choose One

Add An Extra Appetizer For \$18 Per Person

House Smoked Salmon, Steamed Shrimp, Marie Rose Sauce

Tuna Tartare, Sesame Soy Ginger, Garlic Croutons

Oysters On the Half Shell, Spicy Cocktail Sauce

Local Wahoo Ceviche, Guacamole, Flour Tortilla

Eggplant Caviar and Guacamole with Homemade Pita Bread (Vegan)

Vegetable Crudities, Roasted Peppers, Pesto and Tahini-Hummus, Tortilla Chips
(Vegan)

Grill Items Choose One from Each Section

Additional Grill Item \$26 Per Person

Beef / Lamb

48-Day Dry Aged "Debragga" Strip Steak with Salsa Verde

Grilled Ranchero Rubbed Flank Steak, Chimichurri Sauce

Beef Tenderloin and Broccoli Skewers / Black Bean Ginger and Garlic Sauce

Grilled Lamb Chops / Fresh Mint Sauce

Beyond Italian Sausage (Vegan)

Texas Smoked Brisket

Beyond Beef Burgers and Potato Buns (Vegan)

Chicken / Pork

Spatchcock Cornish Hen Lemon, Rosemary, Yoghurt / Roasted Garlic Demi-Glace

Free Range Chicken Satay Kebabs / Peanut Sauce

Bermuda Jerk Chicken Legs

Chicken Souvlaki, Spiced Onions, Pita Bread Cucumber Tzatziki

Italian Spiced Sausage Grilled Broccolini

Old Spot Gloucester Double Pork Chop / Sauce Gribiche

Beach BBQ Menu Selection (2)

Fish And Shellfish

Bang Bang Shrimp Kebobs / Sweet and Spicy Glaze
Local Tuna Steaks / Soy Ginger Scallion and Sesame Seeds
Grilled Local Swordfish / Jalapeno Pepper Jam
Grilled Oysters with Parmesan and Nori Butter
Grain Mustard & Honey Crusted Salmon Fillet / Grilled Pineapple Salsa

Farm Fresh Vegetables

Grilled Mexican Corn with Cotija Cheese, Lime Ancho Mayonnaise, Cilantro
Balsamic Grilled Asparagus / Oregano Olive Oil (Vegan)
Grilled Bermuda Onions, Balsamic Honey Glaze (Vegan)
Grilled Tomatoes Oregano, Garlic, Thyme (Vegan)
Grilled Broccoli Garlic Chili Olive Oil (Vegan)
Miso Honey Marinaded Portobello Mushrooms (Vegan)
Fingerling Potatoes and Artichoke Kebobs, Tahini Sour Cream Dressing (Vegan)
Baked Potatoes Stuffed with Aged Cheddar Red Onions and Chives (Vegan)
Grilled Sweet Potatoes with Local Honey and Goats Cheese

Sides

Choose 3

Kale, Edamame, Grapes, Blueberries, Dried Cherries, Sunflower Seeds, Candied Walnuts (Vegan)
Traditional Bermuda Potato Salad with Peas and Eggs
Watermelon, Feta, Red Onion, And Cherry Tomato
Macaroni Salad, Crunchy Vegetables, Parmesan Cheese, White Balsamic Dressing
Miso Cabbage Slaw with Cilantro and Lime (Vegan)
James Tuckers Goats Cheese with Arugula Spinach Pine Nuts
Chicken, Mango, Summer Leaves Avocado, Cherry Tomato, Berries and Curry Dressing
Quinoa, Chickpeas, Cucumber, Red Onions, and Beets (Vegan)
Classic Caesar with Homemade Dressing, Parmesan and Croutons

Dessert

All 3 included

Grilled Spiced Pineapple (Vegan) - and
Gluten Free Fudge & Walnut Blondie - and
Strawberries In Green Peppercorn & Caramel