



# 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 \$400 | Large \$500**

*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