



THE BEACH HOUSE

CHRISTOPHE HARBOUR

welcome to christophe harbour, st. kitts,

where dramatic topography and elevations upwards of 1,000 feet meet six spectacular beaches and 13 miles of shoreline on the Caribbean and Atlantic. Emerging on the southeast peninsula, this 2,500-acre luxury resort will include a Tom Fazio golf course atop Priddies Plateau, a mega-yacht harbour and marina village, private Christophe Harbour club, and several five-star hotels.

your dining experience at the beach house

is but a glimpse of the unforgettable offerings that await property owners, members, and guests at Christophe Harbour. We would be delighted to arrange a private tour and provide more information on ownership opportunities at Christophe Harbour. Please inquire with your server.

Open for lunch and dinner Monday through Saturday

11:30 am until 4:30 pm

5:30 pm until 9:30 pm

869.469.5299

WWW.STKITTSBEACHHOUSE.COM

from the tureen

CURRIED SQUASH AND SWEET POTATO SOUP \$12

Indian curry with coconut milk and fresh nutmeg

CARIBBEAN LOBSTER BISQUE \$11

lobster broth and vanilla essence

beginnings

THE NEW BEACH HOUSE SALAD \$15

beets, cucumber salsa, garlic and onions
in olive oil balsamic vinaigrette

SPINACH ARUGULA SALAD \$15

bacon and chopped eggs tossed in
lime-sugar cane honey dressing

THAI GARDEN SALAD \$14

julienne vegetables and fried mung bean noodles
with sesame-soy vinaigrette

SHRIMP TEMPURA \$18

with spinach aioli

SPICY BEEF

TENDERLOIN CARPACCIO \$20

cornichon, capers and red onions
with herb crostini and lemon virgin olive oil

ORIENTAL TUNA TARTARE \$16

with wasabi-soy sugar cane vinaigrette

GRATIN OF MUSSELS CALAMARI AND BABY SNAILS \$20

in tomato-garlic herb lemon butter with
parmesan

DUCK FOIE GRAS PATE \$22

Caribbean fruit salsa and crostini baguette

CARIBBEAN STYLE

SALMON GRAVLAX \$22

Atlantic salmon marinated in citrus jus
with lemon grass and herbs
over fry noodles and lime-sugar cane dressing

pasta

PENNE OASIS \$22

arugula, capers, feta cheese and sundried
tomatoes with garlic and fresh herb sauce

GARLIC SHRIMP PASTA \$38

garlic-ginger chardonnay sauce
over linguine with julienne vegetables

LOBSTER AND FETTUCINE \$48

in crawfish rum sauce

main courses

PEPPERCORN CRUSTED SEABASS \$38

creamy rum demi-glace

with potato gratin and asparagus

GRILLED LOBSTER TAIL IN FEUILLE DE BRIC \$49

with baby vegetables and Provencal butter sauce

STEAMED RED SNAPPER ORIENTAL \$38

curried Napa cabbage, ginger, jasmine rice and
scallions with soya jus

OLIVE OIL POACHED SALMON \$40

black olive, swiss chard, oven-dried tomato jam
with parsnip cassava mash and roasted garlic
sauce

TURTLE BEACH BOUILLABAISSE \$44

St. Kitts seafood with Caribbean root vegetables
in vanilla and fresh herb lemon broth

LEMONGRASS GINGER

PORK STEW \$32

a coconut milk base with Island root vegetables
and plantain cake

BRAISED

LAMB SHANK PROVENCAL \$36

with ratatouille and roasted potato
and herb garlic jus

BEACH HOUSE

ROASTED DUCKLING \$28

half duck with St. Kitts citrus jus, roasted beets,
potatoes and Swiss chard

GRILLED 8oz. BEEF FILET \$44

wilted spinach and leeks, smashed fingerling
potatoes and balsamic onion jam
with bordelaise sauce

GRILLED 14 oz. RIBEYE STEAK \$48

twice baked Idaho potato and roasted asparagus
with béarnaise sauce