



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

LUNCH

FROM THE TUREEN

CHEF'S SOUP OF THE DAY \$8

TURTLE BEACH LOBSTER BISQUE \$12
creamy lobster broth with vanilla essence

BEGINNINGS

CONCH FRITTERS \$15

CARIBBEAN CAESAR SALAD \$11

crisp romaine lettuce and anchovies,
topped with parmesan croutons

chicken \$16

mahi mahi \$19

LOBSTER AVOCADO SALAD \$18

local hydroponic greens with lime-curry dressing

BURGERS AND SANDWICHES

THE BEACH HOUSE BURGER \$18

10 ounces of USDA choice beef
french fries and Caesar salad

OPEN-FACE GRILLED GROUPER SANDWICH \$20

crisp romaine lettuce, green bell peppers and onions
with ginger-lime-curry dressing on focaccia bread

TORTA CUBANA CHICKEN SANDWICH \$18

julienne of vegetables, spinach, tomato, and mozzarella cheese
with spicy mayonnaise on a Beach House Bun

THE BEACH HOUSE BLT \$16

served with house-made mayonnaise
on focaccia bread

CHICKEN QUESADILLA \$12

mozzarella cheese with avocado and tomato

PASTA AND MAIN COURSES

PASTA OASIS \$16

capers, feta cheese and sun-dried tomatoes over penne pasta
chicken \$18

mahi mahi \$19

PIZZA PROVENCAL \$17

arugula, black olives, feta cheese and tomato

DAILY SEAFOOD GRILLED \$22

Caribbean beurre blanc with jasmine rice and asparagus