



## 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.

### treasure the memories you create here

take a piece of the Caribbean home with you. Visit our gift shop for exclusive Christophe Harbour keepsakes.

### seasonal hours

Open for dinner

Tuesday through Saturday

5:30 pm until 10:00 pm

Sunday & Monday Closed

869.469.5299

[WWW.STKITTSBEACHHOUSE.COM](http://WWW.STKITTSBEACHHOUSE.COM)

# DINNER

## beginnings

### CARIBBEAN SEAFOOD CHOWDER \$15

assorted local seafood, root vegetables, light curried cream

### LOBSTER AVOCADO SALAD \$18

fresh lobster and Avocado tossed in a light curry dressing, with Nevis Greens and crispy noodles

### WATERMELON GARDEN ARUGULA SALAD \$15

pickled cucumbers, feta, roasted walnut, and lemon mint vinaigrette.

### CONCH FRITTERS \$16

spicy mango dipping sauce

### JUMBO SHRIMP COCKTAIL \$18

blood orange and horseradish dipping sauce

### GOAT CHEESE, PESTO AND PINENUT \$14

on a warm baguette with roasted peppers drizzled with balsamic vinegar

## Main courses

### LOBSTER AND ASPARAGUS \$48

fresh lobster and asparagus wrapped in a delicate pastry with a sweet potato gratin and Frisee and Fennel salad

### GRILLED WAHOO AND SHRIMP \$40

tomato-cilantro vinaigrette, roasted fingerling potatoes, green beans

### CREOLE SPICED SWORDFISH \$39

clams,chorizo, pale ale sofrito, with sweet pea risotto

### MAHI MAHI \$36

with christophene, tarragon essence and Pumpkin croquettes

### PAN ROASTED PORK PORTERHOUSE IN A COCONUT CRUST

\$38

Apple chutney, sweet potato pancake, baby green and coyote squash salad

### PEPPERCORN ENCRUSTED JULIETTE STEAK \$48

pan roasted new york strip, local green beans, spring onions and potato hash

### ROASTED 1/2 DUCK \$46

½ roasted duck with cumin, coriander and tomatoes, couscous and candied fennel.

### CARIBBEAN JERK CHICKEN \$30

½ chicken rubbed in jerk spices with banana fritters, Rum and sugarcane sauce

### PAPADELLA PASTA WITH SHRIMP AND LOBSTER \$42

In a pink champagne cream

### 8oz GRILLED ANGUS BURGER \$19

brioche bun, tomato, lettuce, onion, hand cut fries with sea salt and lemon herb aioli

*All prices quoted are in USD and exclude a 12% sales tax and 10% service charge*

*Executive chef Damien Heaney*