



FRANGIPANI
BEACH RESORT

Starters

Pumpkin Soup <i>Made with locally grown fresh pumpkins & laced with cream of coconut</i>	\$10
Meads Bay Conch Chowder <i>Bits of conch with leeks, onions, celery, potatoes & cream</i>	\$12
Meads Bay Fish Soup <i>Local fish, potatoes & carrots cooked chef's style with fresh seasonings</i>	\$12
Crab Cakes <i>Crab meat mixed with mustard, mayonnaise, spices, bread crumbs & lightly sauteed</i>	\$20
Caesar Salad <i>Romaine lettuce, tomatoes, eggs, parmesan cheese & croutons with a Caesar dressing</i> <i>Add jerk chicken</i>	\$10 \$16
Conch Tempura <i>Beer battered conch served with a teriyaki salsa dip on a bed of mixed greens</i>	\$28
Thai Chicken Skewer <i>Grilled oriental marinated chicken skewer, served on a bed of sesame cucumber salad with Thai peanut sauce</i>	\$14
Sautéed Mussels & Clams <i>Finished in white wine garlic sauce</i>	\$18
Spring Rolls <i>Crispy fried spring rolls with crayfish & vegetables served with a wasabi mayonnaise</i>	\$15
Romaine Salad <i>Crispy romaine lettuce topped with slices of tomatoes & onions & drizzled with a blue cheese & basil dressing</i>	\$12

Grill — All grill entrees are served with a choice of two side dishes

Anguilla Style Pork Tenderloin <i>Jerk marinated & grilled, topped with sweet corn-pineapple salsa & served with a rosemary demi glace</i>	\$32
Rack of Lamb <i>Oven baked, mustard herb crusted with a roasted garlic demi glace</i>	\$38
14oz New York Steak <i>Seasoned with oregano & grilled to perfection. Served with a red wine soy sauce</i>	\$34
Baked Chicken Breast <i>Stuffed with mushroom pesto & Swiss cheese served on a red pepper-Amaretto coulee</i>	\$24

Chef: Marlon Martin

Seafood—

All seafood entrees are served with a choice of two side dishes

Filet of Snapper <i>Chef's choice of seasoning & preparation & served with a garlic & fruit sauce</i>	\$28
Crab Crusted Filet of Red Snapper <i>Served with a West Indian curry coconut sauce</i>	\$32
Whole Anguillan Lobster <i>Grilled & served with a tropical garlic butter sauce</i>	\$40
Fish of the Day <i>Fresh catch, lightly seasoned & cooked chef's style</i>	Inquire with Server
Filet of Grouper Piccata <i>Egg battered & sautéed in lemon juice and olive oil with a capers- artichoke heart sauce</i>	\$32
Crayfish <i>Locally caught & broiled in a butter & garlic sauce</i>	\$38
Ahi Tuna <i>Pan seared in lemon juice & olive oil & topped with a mango-pineapple salsa</i>	\$34

Specials of the House

Paella

*Prepared with Spanish rice seasoned with saffron
& served in a special paella pan*

Catalonian Classic – Chorizo, chicken, shrimp, squid, mussels, clams, peas & red bell pepper

Tossa del Mar Seafood - Shrimp, squid, mussels, clams, green peas & red bell pepper

Barcelona Negra – Shrimp, squid, sepia, squid ink and aioli
\$40.00

Chef Marlon's Special Penne Pasta

Tossed with seafood & seasonings in a creamy tomato onion sauce
\$30.00

Sides

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| • <i>Garlic mashed potato</i> | • <i>Caribbean rice & peas</i> | \$7 each |
| • <i>Scalloped potatoes</i> | • <i>Anguilla sweet potato mash</i> | |
| • <i>Mixed sautéed vegetables</i> | | |

All prices are in US Dollars. 15% Service Charge is additional. No smoking is allowed in Main Dining Room.