



VERANDA

Dinner Menu

Address: Grand Cayman Marriott Beach Resort

Phone: (345) 949 0088

Cuisine: Chic Beach Grill

SHARE-ABLES

Local Crab Cakes	CI\$19
Chili lime sauce	
Octopus Patacones	CI\$14
Green plantain, chimichurri, peanut & corn "salprietá"	
Pan Seared Scallops	CI\$18
Cauliflower puree, black mission fig	
Plantain Falafel	CI\$12
Cucumber yogurt dip	
Flat Bread	CI\$12
Hummus, feta, olives, tomato, asparagus	

APPETIZERS & SALADS

Tuna Poke	CI\$18
Rice, avocado, rice paper	
Roasted Pumpkin & Beets Salad	CI\$14
Spinach, caramelized walnut, goat cheese, pancetta, balsamic vinaigrette	
Chopped Salad	CI\$12
Romaine, nueske's bacon, scallion, cashews, dried cranberries, Boursin cheese dressing	
Charred Corn & Feta Salad	CI\$14
Watermelon, arugula & watercress, radish, red onion, sun dried tomato dressing	
Shrimp Ceviche	CI\$15
Lime, orange & seasoning peppers "aguachile", tomato, onion local chips	
Corn & Conch Chowder	CI\$14
Coconut milk, nueske's bacon, bammy	

SEA

Seared Snapper	CI\$30
Pumpkin puree, succotash	
Grilled Grouper	CI\$32
Peperonata, callaloo, nueske's bacon	
Seafood Bouillabaisse	CI\$34
Prawn, mussels, clams, scallops, lobster, sweet potato, fennel, corn bread	
Homemade Shrimp Tagliatelle	CI\$29
Local tomato, garlic, white wine, arugula	
Mahi Mahi	CI\$28
Coconut sauce, seasonal veggies	

LAND

8oz Surf & Turf	CI\$42
Filet mignon 8oz, scallops & potato hash, brussel sprouts, nueski bacon, salsa verde	
Half Young Chicken	CI\$29
Polenta, veggies	
Grilled Rack of Lamb	CI\$35
Gremolata, yam puree, roasted vegetables	
Pork Chop	CI\$31
Fingerling potato, mango slaw	
16oz Rib Eye Steak	CI\$46
Chimichurri butter, black truffle mashed potato	

SIDES

Roasted Cauliflower	CI\$7
Pesto, plumped raisins, almonds	
Grilled Asparagus	CI\$8
Lime aioli	

Root Vegetables

CI\$7

Homemade ricotta

Last updated: Sun 21 Nov, 2021