

# KELLY'S DOCKSIDE

SEASIDE BAR & GRILL

## APPETIZER

### Crisp Romaine & Pan-Seared Scallops

Romaine lettuce, pan-seared scallops, avocado, tomatoes, red onion, buttermilk ranch dressing, garlic crostini

### Manhattan Clam Chowder

Clams, onion, peppers, garlic, chili, white wine, tomato

### Seared Pork Belly

Green papaya-vegetable slaw, hoisin plum glaze

### Spicy Tuna

Yellow fin tuna, Sriracha sauce, crisp wonton, avocado-cucumber relish, bell peppers, radish, Unagi drizzle

### Fried Crab Cake

Lump crab, charred corn cole slaw, chipotle aioli

### Chop House Salad

(Can be prepared )

Iceberg lettuce, cherry tomato, boiled egg, hearts of palm, bacon, lemon basil dressing

### Grilled Octopus Bruschetta

(Can be prepared )

Grilled octopus, tomato, roasted garlic, cilantro, lemon juice, extra virgin olive oil, toasted ciabatta bread

## FROM THE GRILL

Your selected choice of meats or seafood is served with buttered seasonal vegetables and your choice of sides and sauces.

### MAINS

Snapper Fillet

Seafood Brochette

Swordfish Steak

Mixed Grill 

(Chicken Breast, Beef Medallion, Chorizo Sausage, Lamb Chop)

Rib Eye Steak

Pork Chop

Boston Cut Strip Loin Steak

Chicken Supreme

### SIDES

Grilled Tomato

Fried Plantains

Garlic Fries

Mashed Potato

Steamed Rice

Baked Potato

Pepper Jack Polenta

### SAUCES

Peppercorn Sauce

Red Wine Reduction

Mesquite BBQ

Lemon Caper Sauce

Garlic Herb Butter

Mushroom Sauce

Fragrant Red Thai Coconut Emulsion

Tropical Fruit Relish

## ALTERNATIVE MAIN COURSE

### Grilled Vegetable Stack

Garlic & thyme marinated zucchini, peppers, scallions, carrots, tomato, onion, fried plantains, grilled polenta, pumpkin purée, coconut emulsion

### Seafood Pasta

Linguine, garlic, clams, shrimps, mussels, zucchini, cherry tomatoes, white wine

## DESSERT SAMPLER FOR TWO

### Mango Chocolate Cheese Cake

White Chocolate Coconut Sauce

### Carrot Cake

Cream Cheese Frosting, Candied

Rum Raisin and Walnut Relish,

Vanilla Sauce

### Chocolate Chunk Espresso

Brownie Cinnamon Cream

 Balanced Lifestyle – Healthier preparations and lower calorie counts.  Gluten-Free – Can be prepared gluten free.

 Lactose-Free – Can be prepared lactose free.  Vegetarian  Signature Dish

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

# KELLY'S DOCKSIDE

## SEASIDE BAR & GRILL

### CHAMPAGNES AND SPARKLING WINES

110	<i>Champagne</i>	Dom Perignon - 2000	France	\$225
111	<i>Champagne</i>	Moët & Chandon, Brut NV	France	\$140
112	<i>Champagne</i>	Veuve Cliquot Yellow Label Brut NV	France	\$250
113	<i>Prosecco</i>	Ruffino DOC	Italy	\$50
114	<i>Prosecco</i>	Santa Margherita, Valdobbiandene DOCG Brut	Italy	\$50
115	<i>Spumante</i>	Verdi Raspberry	Italy	\$20

### LIGHT, OFF-DRY & SLIGHTLY SWEET WHITE & BLUSH

120	<i>Riesling</i>	Hogue Washington State	USA	\$40
121	<i>Rhone Blend</i>	Whispering Angel Rosé AC Côtes de Provence	France	\$60
122	<i>Zinfandel</i>	Woodbridge White	USA	\$30
123	<i>Moscato</i>	Woodbridge White	USA	\$35
124	<i>Blend</i>	Primal Roots California Red Blend	USA	\$35

### LIGHT, DRY WHITES

130	<i>Chardonnay</i>	Estancia Un-Oaked	USA	\$50
131	<i>Pinot Grigio</i>	Santa Margherita Valdadige DOC	Italy	\$50
132	<i>Pinot Grigio</i>	Ruffino Lumina IGT	Italy	\$45
133	<i>Fume Blanc</i>	Robert Mondavi Napa Valley	USA	\$95
134	<i>Chardonnay</i>	Robert Mondavi Napa Valley	USA	\$95
135	<i>Sauvignon Blanc</i>	Kim Crawford Marlborough	New Zealand	\$50

### MEDIUM TO FULL-BODIED WHITES

150	<i>Chardonnay</i>	Joseph Drouhin Macon Villages	France	\$45
151	<i>Chardonnay</i>	Robert Mondavi Private Selection	USA	\$45

### MEDIUM-BODIED REDS

160	<i>Shiraz</i>	Nottage Hill	Australia	\$35
161	<i>Cabernet Sauvignon</i>	Simi Alexander Valley Reserve	USA	\$105
162	<i>Merlot</i>	Robert Mondavi Private Selection	USA	\$45
163	<i>Merlot</i>	Blackstone Winemaker Select	USA	\$40
164	<i>Pinot Noir</i>	Mark West	USA	\$50
165	<i>Blend</i>	Estacia Meritage Red	USA	\$90
166	<i>Pinot Noir</i>	Meiomi	USA	\$115
167	<i>Pinot Noir</i>	Joseph Drouhin Laforet Bourgogne	France	\$50
168	<i>Pinot Noir</i>	Kim Crawford	New Zealand	\$55
169	<i>Zinfandel</i>	Ravenswood Lodi Red	USA	\$45

### FULL-BODIED REDS

180	<i>Cabernet Sauvignon</i>	Robert Mondavi Napa Valley	USA	\$120
181	<i>Chianti</i>	Ruffino DOCG	Italy	\$40
182	<i>Chianti</i>	Ruffino Riserva Ducale Classico DOCG	Italy	\$80
183	<i>Malbec</i>	Catena	Argentina	\$90
184	<i>Shiraz</i>	William Hardy Barossa Valley	Australia	\$50
185	<i>Blend</i>	Paul Jaboulet-Aine Cotes Du Rhone Parallele 45	France	\$40
186	<i>Cabernet Sauvignon</i>	Robert Mondavi Private Selection	USA	\$45