



# GORDON'S

PIER RESTAURANT

Gordon's Pier Restaurant takes grilled meats and seafood to a new culinary level. Located at the tip of the pier surrounded by azure blue waters, Gordon's offers panoramic ocean views from a romantic seaside setting.

## APPETIZERS

### House Salad

Seasonal greens, tomato, red onion, cucumber, roasted pumpkin, green olives, balsamic vinaigrette

### Shrimp Ceviche

Red onion, cilantro, mango, tomato, avocado

### Bahamian Fish Chowder

Fish fillets, onion, carrots, celery, potato, thyme, aged sherry wine

### Coconut Crusted Crab Cakes

mango-chili-scallion salsa

### Beet & Arugula Salad

Arugula greens, roasted beet purée, lemon dressing, candied pecans

### Pan-Fried Scallops

Corn bread, anchovy mayonnaise, pulled pork

## ENTRÉES

### Pan-Seared Swordfish Steak

*Signature Dish*

Grilled vegetables, whipped potatoes, olive, onion, tomato chutney

### Köfta

Grilled premium plant-based Hungry Planet® meat kebab, harissa glaze, tabbouleh salad, grilled pita bread.

### Thai Red Fish Curry

Coconut cream, lemongrass, eggplant, ginger, fresh chili, steamed rice

### Ranch Style Chili Bowl

Premium plant-based Hungry Planet® ground meat, tomatoes, onion, chili, beans, corn, avocado, corn chips

### Surf & Turf

Grilled shrimp kabob, beef tenderloin, whipped potato, sautéed vegetables, port wine reduction

### Grilled Lamb Chops

Sautéed bell peppers, mushrooms, asparagus, sautéed potatoes, red wine reduction

## DESSERTS

### Mango Chocolate Mousse

Seasonal fruits, puff caramelized crisp

### Lime Parfait

Mulled basil strawberries


### Red Berry Cheesecake


Clotted cream

 Vegan

 Balanced Lifestyle

 Vegetarian

 Please consult your server on which dishes can be prepared gluten free

 Please consult your server on which dishes can be prepared lactose free

 Signature Dish

  
5-STAR  
GLOBAL GOURMET.  
SAVOUR THE WORLD

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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients:  
Exuma's Farmer's Association • Green Leaf Farms