

DINNER

Appetizers

Crunchy Coconut Shrimp - \$13

Jumbo Prawns crusted with coconut flakes and fried, served with sweet chili sauce.

Beer Battered Shrimp - \$13

Shrimp battered in a crunchy tempura and fried, served with sweet chili sauce.

Shrimp in bacon wrap - \$14

Jumbo Shrimp wrapped in bacon & deep fried, served with sweet chili sauce.

Fried Farm Fresh Okra - \$5 (seasonal)

Beer battered farm fresh Jamaican Okra, served with ranch dressing

Bruschetta with tomato and basil - \$6

Fresh tomato chopped with garlic and homegrown basil tossed with a balsamic glaze served on top of fresh baguette toasted.

Beer Battered Calamari - \$12.50

Battered in a crunchy tempura and fried, served with our homemade cocktail sauce.

Kebabs - \$12

Chicken, Shrimp or Veggies only, served with sweet chili sauce.

Soup

Soup De Jour \$4.00

Seafood Chowder \$7.00

Spicy Crayfish \$5.00

Salads

Chef Salad \$15

Grilled chicken breast, bacon, hard-boiled eggs, cheese, tomato, and cucumbers, served with a bed of lettuce.

Conch Salad \$14 (seasonal)

Conch finely chopped and mixed with fresh vegetables and a splash of lime juice.

Caprese Salad \$14

Tomato, fresh mozzarella, balsamic glaze, topped with basil from our very own garden.

Blue Skies Caesar Salad \$10

Fresh lettuce chopped and tossed in our homemade Caesar dressing and croutons, topped with parmesan cheese (add chicken \$14, add shrimp \$16.99).

Entrée

From the Sea

Dana's Seafood Rundown \$35

Fresh seafood sautéed then simmered in our authentic signature "Coconut Rundown Sauce" & local Jamaican spices.

Roasted Conch (seasonal) \$25

Seasoned with local spices & scotch bonnet peppers, marinated for 24 hours and char grilled, served with sweet & spicy escovietch sauce.

Curried Conch (seasonal) \$25

Seasoned in curry and other spices and slow cooked in coconut milk and diced potato or foil paper roasted.

Pan Fried Snapper \$25 (per pound)

Whole seasoned snapper, pan fried, topped with sautéed onions, carrots, scallion, sweet peppers.

Steamed Snapper \$25 (per pound)

Whole fish stuffed with seasoned vegetables, herbs and spices then steamed in coconut milk.

Battered Fish and Chips \$20

Fillet of fish battered and fried and plated with spicy potato wedges.

Shrimp – your style \$25

Garlic, Curried, Coconut Curry, Rundown, Scampi, Grilled, or Sauteed.

Fresh Caught Fish of the Day – your style \$25 (per pound)

Whole – Curried, Garlic, Grilled, Brown Stew, Escovietch, Steamed, Coconut, or Foil Paper Roasted.

From the Land

Striploin or Filet Mignon \$40

Marinated in the best flavor then grilled slightly charred to seal in the juiciness.

Surf & Turf \$55

Select ocean delicacies (fish, shrimp, or conch) with striploin steak in pimento butter sauce.

Chicken – your style \$14

Jerked, Fried, Barbecue, Curried, Brown Stewed, or Sweet & Sour.

Jerked Pork \$25

Pork marinated in our homemade jerk sauce and slow roasted.

Oxtail \$35

One of Jamaica's most iconic dishes, seasoned with local spices and scotch bonnet pepper then simmered down with broad beans, butter beans, carrots and rolled dumplings to a tender, juicy to the bone goodness.

Curried Goat \$25

An insanely delicious iconic Jamaican dish, chunky pieces of mutton slowly simmered in aromatic blend of garlic, ginger, thyme, onions, potato, and hot pepper with curry taking center stage, cooked until tender.

All entrees served with either Rice & Peas, White Rice, Garlic Mash Potatoes, Potato Wedges Seasoned, Fries, Grilled Veggies, or Sauteed Veggies.

From Italy

Fettuccine Alfredo \$12

Fettuccine tossed in creamy alfredo sauce with seasoned vegetables
Seafood \$30, Lobster \$25, Shrimp \$18.99, Grilled Chicken \$16

Chicken Penne \$14

Sauteed chicken with bell peppers, onions, in olive oil with parmesan cheese on penne pasta.

Sausage, Bacon & Shrimp Arrabiatta \$25

Jumbo shrimp, bacon bits and jerked sausage with diced tomato and bell peppers in a spicy Arrabiatta sauce on linguine pasta

Veggie Penne \$12

Penne pasta tossed with fresh herbs and spices with spinach, cabbage, carrots, bell peppers, scallion, onions, broccoli, cauliflower in olive oil topped with parmesan cheese.

Desserts

Oreo Today \$5.99

Homemade vanilla ice cream on top of crushed Oreo cookie bed.

Key Lime Pie \$5.00

Fresh Jamaican key limes in a graham cracker crust.

Bread Pudding \$5.99

Rum Raisin Bread Pudding with Rum Caramel Sauce.

Cheesecake \$5.99

Ask about our homemade cheesecake of the day.

The Bomb! (Adults Only) \$6.99

Homemade Ice Cream (ask about the flavour of the day)
served over a shot of coffee liquor topped with whip cream.

Ask your server for tea, Blue Mountain coffee, cappuccino, espresso, or our signature cello shots.

All prices are quoted in US\$. GCT 15%+10% resort gratuity+4% credit/debit card charge not included in above