



**BEACH
SHACK**



SEAFOOD AND VEGETARIAN

THE BEACH SHACK VEGETARIAN & SEAFOOD

FRESH. LOCAL. SEAFOOD.

An eclectic eatery with a passion for stunning seafood and vegetarian dishes paired with superb service. With a focus on freshness and a desire to support our own, we source only the finest ingredients from our gardens and local fishermen.

FRESH

We celebrate real food in its most natural state. Pure, nutrient-packed and delicious, just the way nature intended. Keeping it **fresh** using only the **freshest** ingredients on the island and from our suppliers. The Beach Shack serves the **freshest** seafood, receiving fish daily and filleting everything in house. Every item on the menu is made **fresh** and prepared to order - allowing us to accommodate all guests' special requests.

SUSTAINABLE

Everything we do here is with sustainability in mind. We've put great thought into our menus, water filtration system, electricity, and building materials. We strive to support the health of our customers, and of our community and planet too.

BEING GRATEFUL

For our company, our suppliers, our community, and so much more. We have a lot to be thankful for, and we're so happy you're here to enjoy the sea-to-plate and plant-based foods we've prepared for you with lots of love. We hope you'll enjoy your gastronomic journey as much as we do from a place of self-love, gratitude, generosity, and joy.

HEALTHY BEVERAGES COCKTAILS

Detox Sparkling Water (1Litre)
\$8

Cucumber Lemon Mint / Watermelon Mint Leaves Basil
Strawberry Basil Orange / Pineapple Mint
Blueberry Peach / Raspberry Lime Basil / Roses Ginger

Culinary Cocktails
\$9

Brit Rose
Roses/ Ginger/ Lemon/ Sparkling Wine

Green Garden
Cucumber/ Lemon/ Honey/ Orange/ Salt
Tanqueray Gin

Dutch Berries
Raspberries/ Blueberries/ Ginger/ Dark Chocolate
Honey/ Ketel One Vodka

Parla Italiano
Strawberries/ Basil/ Honey/ Balsamic Vinegar/ Soda
Bacardi Rum

Bebiendo Sol
Peach/ Orange/ Lime/ Honey/ Pink Peppercorn
Jose Cuervo Tequila

Prices are in USD, subject to service charge and GST tax.

SEAFOOD STARTERS & MAINS

Poached Lobster Tail

Charred orange, avocado,
pickled cauliflower, baby leaves, kaffir lime dressing
\$25

Fritto Misto

Deep-fried king prawns, squid, mussels, baby octopus,
young asparagus, wasabi mayonnaise
\$21

Marinated Prawns

Avocado mousse, red pepper salsa, olive tapenade
\$17

Shell Fish Bisque

Lime crème fraiche, pumpkin, green apple, brioche crisp
\$8

Indian Ocean Lobster Thermidor

Young leaf salad, scallion, crushed potatoes
\$99

Butterflied Tiger Prawns

Vine ripe tomatoes, garlic and coriander,
smoked paprika, cous cous
\$40

Seafood Squid Ink Spaghetti

Tiger prawn, scallops, baby octopus, squid, salmon
and tomato ragout
\$35

Singapore Style Chili King Prawns

Onion, garlic, galangal, ginger, fresh coriander, lemon grass,
kaffir lime leaves, tomato, egg, spring onion with steamed rice
\$32

Indicators:



= Contains Nuts



= Vegetarian



= Gluten Free

Prices are in USD, subject to service charge and GST tax.

VEGAN STARTERS & MAINS

Tomato Confit

Asian aromatics, pickled zucchini, coconut mousse, marinated onions, poached charred leeks, yuzu and cucumber broth
\$20

Sweet Pea and Quinoa

Caramelized onion and quinoa, almond milk lemon grass mousse
Pea mousse textures, salsify, flax seed crisps, mustard-seeds
\$12

Pumpkin Veloute

Mushrooms, poached pear, almonds
\$10

Smoked Eggplant Tartare

Concasse, chili, red pepper, coriander
\$10

Vegan Tortellini Mushroom Duxelle

Curried carrot mousse, tortellini duxelle, truffle cauliflower puree, vegan cheese molho
\$25

Grilled Artichoke

Marinated artichoke hearts, poached asparagus, roasted pine nuts
mustard seeds, onion garlic remoulade
\$25

Cauliflower Textures

Charred cauliflower, coconut & cauliflower puree, dukkah
lime gel, curry oil
\$24

Salt-baked Beetroot

Quinoa biryani, avocado mousse, spinach, zucchini tempura
\$24

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FROM THE GRILL SIDE DISHES & SAUCES

Whole Indian Ocean Lobster
\$80

Jumbo Prawns (3 pieces)
\$70

Maldivian Yellowfin Tuna
\$24

Maldivian Reef Fish of the Day
\$24

Fresh Garden Salad
\$10

Baby Potatoes with Rosemary
\$10

Young Green Vegetables
\$8

Crushed Potatoes
\$8

Lemon Garlic Butter Sauce
Salsa Verde
Tomato Salsa

choice of sauces: \$2

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DESSERTS

Saffron Poached Pear

Pomegranate, pistachio sponge, dark chocolate sorbet
\$16

Baked Passion Cheese Cake

Brownie crumble, mango, coconut sorbet
\$14

Exotic Fruit Salad

Quinoa, greek yoghurt, honey
\$12

Chocolate Velvet Tart

Chantilly cream, chocolate soil, raspberry sorbet
\$12

Selection of Sorbets

Raspberry, coconut, dark chocolate, cashew nougatine
\$10

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