

ROYAL

CAFÉ & GRILL

Greek Salad

Lettuce, cucumber, peppers, onion, tomato, olives, feta cheese, herb vinaigrette
Also available with grilled chicken breast or shrimp

Grilled Salmon, Roots, Fruits & Leaves

Grilled salmon fillet, beets, radishes, berries, pears, mixed greens, goat cheese, raspberry vinaigrette

Pimento Marinated Chicken Salad

Red pea relish, shaved red onion, papaya dressing

Fried Calamari

Cajun spice-dusted golden-fried squid, French fries, marinated olives, fresh herbs, lemon-garlic aioli

Island Style Fried Coconut Shrimp

French fries, Island slaw, Cajun remoulade

Grilled Chicken Caesar Wrap (LS)

Marinated chicken strips, spinach flour tortillas, romaine lettuce, Caesar dressing, French fries

Open-Faced Smoked Chicken & Cheese Sandwich

Cured turkey, country loaf, provolone cheese, pickled peppers, French fries

Beef or Vegetable Burger

Toasted bun, bacon, sautéed mushrooms, crispy fried onion rings, mild jerk BBQ sauce, Swiss, American, Cheddar or pepper Jack cheese, French fries

Island Jerk Chicken

Mild jerk sauce, grilled vegetables, coleslaw, French fries

Reef Shrimp BLT

Toasted whole grain bread, herb mayo, lettuce, tomato, bacon, shrimp, coleslaw, French fries

Grilled Baby Back Ribs

Appleton rum-BBQ glaze, coleslaw, French fries



Vegetarian



Balanced Lifestyle
These dishes offer
healthier preparations
and lower calorie counts



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



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

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.

ROYAL

CAFE & GRILL

By day, enjoy comfort foods under the warm Caribbean sun. Grab a table on the deck and dig into fresh salads, hamburgers, Jerk Chicken, Jamaican patties or whatever else you might be in the mood for, anytime you like, at this charming seaside grill. At night, dine on elegantly prepared grilled specialties under the stars.

APPETIZERS

Seafood Bisque

Lemon-herb crème fraîche,
cayenne dusted grissini

Smoked Fish Dip

Salmon, marlin, trout,
shrimp, diced onion, bell pepper,
sour cream, chives, garlic crostini

Mixed Garden Greens

Cranberry, tomato, cucumber,
onion, carrot, candied pecans,
balsamic vinaigrette

Seafood Ceviche

White fish, shrimp, scallops, onion,
cilantro, lime juice, plantain crisp

Steamed P.E.I. Mussels

Shallots, garlic, white wine,
cream, fresh herbs, roasted red pepper coulis

Roasted Pumpkin

& Callaloo Puff

Bell pepper, onion, garlic, olive oil,
Parmesan, puff pastry

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MAINS

Caribbean Snapper & Clams

Scotch Bonnet-lime broth, boiled root vegetables, braised leeks, fennel

Pan-Seared Chicken Cutlets

Grilled squash, peppers, onion, tomato, creamy polenta, Marsala wine sauce

Penne allo Scoglio

Penne pasta, garlic, shrimp, scallops, steamed clams, tomatoes, olive oil, white wine, fresh basil

Grilled Swordfish Steak

Island succotash, sauce Provençale

Surf & Turf

Petit beef filet, broiled garlic shrimp, creamy mashed potatoes, sautéed asparagus, grilled tomato, crispy onion rings, red wine-mushroom reduction

Pasta Primavera


Linguine pasta, broccoli, onion, carrot, tomato, bell pepper, squash, light tomato sauce, Parmesan


DESSERT


Dessert Sampler

Carrot Cake – cream cheese icing, raisin relish
Wild Berry White Chocolate Cream – coconut crumble
Cheese Cake Lollipop



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 Lactose-Free – Please consult your server on which dishes can be prepared lactose free.

 Vegetarian

 Signature Dish

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