

KELLY'S DOCKSIDE

SEASIDE BAR & GRILL

KELLY'S DOCKSIDE Seaside Bar & Grill is a fun, casual and lively restaurant serving grilled meat and seafood specialties in a relaxing seaside setting. With an enviable location on the grand promenade pier, Kelly's offers panoramic ocean views for the ultimate outdoor dining experience.

FIRST COURSE

Kelly's Sampler for Two

Cauliflower Fritter – spicy remoulade **Jerk Chicken Lolly Pop** – jerk bbq sauce
Smoked Marlin – citrus aioli **Shrimp Cocktail** – spicy cocktail sauce

Seafood Chowder

Clams, shrimp, calamari, potato, carrot, celery, cream

Cream of Mushroom Soup - 🌿

Garlic-herb croutons

Chef's House Salad - 🌿

Mixed greens, hearts of palm, tomato, shaved fennel, cucumber, balsamic vinaigrette

MAIN COURSE

Scallop Caesar Salad - 🌿

Seared scallops, romaine lettuce, grilled artichokes, feta cheese crumbles, sun-dried tomato, crispy bacon, buttermilk Caesar dressing, herb crouton

Penne Alfredo - 🌿 🌿

Pasta, mushroom, green peas, nutmeg infused garlic cream, Parmesan cheese

Also available with grilled chicken breast

FROM THE GRILL - SIZZLING

Line Caught Snapper

Steamed, vegetable and coconut run-down

Tiger Shrimp

- *Signature Dish* -

Garlic herb butter

Atlantic Salmon Fillet - 🌿

Tropical fruit relish

Free Range Chicken Breast - 🌿

Honey teriyaki sauce

Deep-Fried Pork Chops

Sweet mustard ginger sauce

Filet Mignon

Peppercorn sauce

Side Dishes

Cauliflower Gratin, Baked Potato, Mac 'n' Cheese, Pumpkin Rice, Spiced Potato Wedges, Sautéed Vegetables, Creamed Spinach

DESSERT

Dessert Trio

Apple purse, caramelized honey pineapple lemon tart, chocolate cheese cake



🌿 **Balanced Lifestyle** – These dishes offer healthier preparations and lower calorie counts. 🌿 **Vegetarian**

🌿 **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 foodborne illness to young children, seniors and those with compromised immune systems.