

# BBQ ON THE BEACH

*From 6pm to 11pm | Last reservation 8pm | 3 Hours Duration*

*Minimum 8 | Maximum 24*



TUCKER'S POINT  
BERMUDA



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From 6pm to 11pm | Last reservation 8pm | 3 Hours Duration  
Minimum 8 | Maximum 24

Pre-selected menu served family style or individually plated  
Price \$135 per adult | \$ 75 Children 5 to 12 | \$45 Children under 5 | + 17% Service Charge  
Setup fee \$250 | Dedicated Chef fee \$120 | Dedicated Service fee \$90  
Beach Bonfire Add-on: Medium \$400 | Large \$500

## TO START WITH

*Choose 1 individual or Choose 3 served Family Style – any additional is \$18*

TUNA TARTARE | Chives, Ginger, Red Peppers, Bermuda Onion, Capers, Sesame Oil

LOCAL WAHOO CEVICHE | Guacamole, Tortilla Chips

BERMUDA FISH CHOWDER

HEIRLOOM TOMATO GAZPACHO | Sweet Corn, Lemon Oil

CRISPY CALAMARI | Zucchini, Kale, ‘Nduja Aioli, Lemon

VEGETABLE CRUDITIES | Hummus | Pita Chips

CAESAR SALAD | Aged Parmesan, Crostini, Traditional Caesar Dressing

ANCIENT GRAIN SALAD | Farro, Arugula, Pepitas, Orange, Feta, Citrus Dressing

ROASTED BABY BEETS | Red & Green Leaf Lettuce, Labneh, Humboldt Fog, Hazelnuts, Balsamic Vinaigrette

OYSTER & SUSHI | Available a la carte

## MAIN COURSES

*Choose 3 served Family Style – any additional is \$26*

SHRIMP KEBABS | Sweet and Spicy Glaze

LOCAL TUNA STEAKS | Soy Ginger, Scallion

GRILLED LOCAL FISH | Jalapeno Pepper Jam

SALMON FILLET | Grilled Pineapple Salsa

HALF CHICKEN, Lemon, Rosemary, Yoghurt, Roasted Garlic Demi-Glace

FREE RANGE CHICKEN KEBABS | Tikka Sauce

BERMUDA JERK CHICKEN LEGS

ITALIAN SPICED SAUSAGE

PORK CHOP | Salsa Macha

GRILLED RANCHERO RUBBED FLANK STEAK, Chimichurri Sauce

BEEF TENDERLOIN | Ginger and Garlic Sauce

GRILLED LAMB CHOPS / Fresh Mint Sauce

VEGAN ITALIAN SAUSAGE

VEGAN BEEF BURGERS | Potato Buns

## SIDES

*Choose 3 served Family Style – any additional is \$10 per person*

GRILLED FARM FRESH VEGETABLES

GRILLED MEXICAN CORN with Cotija Cheese, Lime Ancho Mayonnaise, Cilantro

GRILLED ASPARAGUS / Citrus Vinaigrette (Vegan)

GRILLED BROCCOLINI Garlic Chili Olive Oil (Vegan)

MISO MARINADED KING TRUMPET (Vegan)

BAKED POTATOES Stuffed with Aged Cheddar, Red Onions and Chives

FARRO, ARUGULA, Pepitas, Orange, Feta, Citrus Dressing

TRADITIONAL BERMUDA POTATO SALAD with Peas and Eggs

WATERMELON, FETA, CUCUMBER, Jalapeno, Ginger Lime Dressing

MACARONI SALAD, Crunchy Vegetables, Parmesan Cheese, White Balsamic Dressing

MISO CABBAGE SLAW with Cilantro and Lime (Vegan)

TRUFFLE FRIES

## DESSERT

*Choose 1 individual or Choose 3 served Family Style – any additional is \$12 per person*

Mango Peach Oolong Tea Cake | Pineapple Coconut Panna Cotta

Blueberry Tart | 7 Layer Chocolate Hazelnut Cake | Fruit Salad Bowl

*Cancellations must be received at least 48 hours in advance.  
The full event charge will apply in cases of late cancellation or no-show.  
Special event not eligible for Members or residence Discounts.*



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