

BALLAHOO SUSHI

NIGIRI

Tuna (Maguro)	14.00
Salmon (Shake)	14.00
Crab Stick (Kani)	16.00
Boiled Shrimp (Ebi)	16.00
Snapper (Hamatchi)	16.00

SASHIMI

Mahi Mahi	27.00
Snapper (Hamatchi)	27.00
Salmon (Shake)	30.00
Tuna (Maguro)	30.00

MAKI ROLLS

California Roll Crab, Avocado, Cucumber, Lettuce & Asian Mayo & Tobiko	27.00
Sugar City Edge Poached Shrimp, Avocado, Cream Cheese, Asian Mayo topped with toasted coconut	27.00
Shrimp Tempura Roll Tempura Shrimp, Avocado, Cucumber, Coconut Flakes	27.00
Brimstone Roll Snapper, Jalapeño Peppers, Tobiko	27.00
Kamikaze Roll BBQ Eel, Avocado and Cucumber topped with Spicy Tuna and Sesame seeds	30.00
Spicy Tuna Roll Tuna, Green Onions, Spicy Mayo	30.00
Cockleshell Roll Spicy Lobster, Green Onions, Avocado, Tempura Flakes and Honey Mustard	32.00
Fort Street Roll Crab, Cucumber, Asian Mayo and Mango topped with Spicy Lobster and Tempura Flakes	32.00

VEGETARIAN

Cucumber Roll	17.00
Avocado Roll	17.00
Tropical Roll Mango, Melon, Avocado	20.00

BALLAHOO

DINNER MENU

SOUPS

- Spice Pumpkin Soup US \$8.00 / EC \$21.35
Local Pumpkin pureed with herb and topped a Spiced Cinnamon Cream.
- Conch Chowder in a Bread Bowl US \$10.00 / EC \$26.70
Queen Conch with local herbs and seasoning. Served in a House Baked Bread Bowl.

SALADS

- Nevis Grown Green Salad US \$10.00 / EC \$26.70
Fresh Nevis grown Lettuce with Bell Peppers and Tomatoes served with your choice of House Dressing.
~ Add Chicken: US \$4.00 / EC \$10.70 Add Shrimp: US \$6.00 / EC \$16.00
- Hearts of Romaine US \$12.00 / EC \$32.05
Romaine Lettuce Hearts with our Home Made Caesar Dressing, Bacon, Garlic Croutons, Parmesan Cheese.
~ Add Chicken: US \$4.00 / EC \$10.70 Add Shrimp: US \$6.00 / EC \$16.00
- Tomato and Mozzarella Salad US \$13.00 / EC \$34.80
Locally Grown Tomatoes layered with fresh Buffalo Mozzarella with an Olive Oil and Balsamic Dressing

APPETIZERS

- Pumpkin Risotto US \$10.00 / EC \$26.70
Local Pumpkin in a creamy Risotto
- Tandoori Chicken Skewer US \$10.00 / EC \$26.70
Tender Tandoori Chicken with a Cucumber
- Thai Curry Shrimp US \$12.00 / EC \$32.05
served with a Light Thai Curry and fresh local herbs
- AuQuA Fish Cakes US \$12.00 / EC \$32.05
Chunks of Mahi Mahi, Grouper and Salmon in perfectly seasoned cakes with an Orange Tarragon Sauce.
- Conch Sampler US \$14.00 / EC \$37.40
Conch prepared three different ways. Curry Conch, Jerked Conch and Cracked Conch
- Herb Butter Escargot US \$15.00 / EC \$40.05
Snails sautéed in a Herb Garlic Butter with White Wine.

BALL A HOO

DINNER MENU

LAND LOVERS

Stuffed Marinated Chicken Breast	US \$28.00 / EC \$74.75
with Spinach, Bell Peppers and Mozzarella Cheese in our signature Orange Marinade.	
Jerked Pork Tenderloin	US \$30.00 / EC \$80.10
with a Passion Fruit and Garlic Sauce	
Pan Seared Duck Breast	US \$34.00 / EC \$90.80
with a Mango Wine Reduction	
Roasted Rack of Lamb	US \$40.00 / EC \$106.80
served with Herb Potatoes, Green Beans and a Mint Gel	
Grilled 10oz Ribeye of Beef	US \$43.00 / EC \$114.80
with a Peppercorn Sauce	

SEAFOOD

Fillet of Grouper	US \$30.00 / EC \$80.10
Pan seared with a White Wine Herb Garlic Butter	
Seafood Pasta	US \$32.00 / EC \$85.45
Linguine Pasta with Tomatoes, Onions, Garlic, Grouper and Shrimp in a Chermoula Sauce	
Fillet of Snapper	US \$32.00 / EC \$85.45
Pan seared locally caught Red Snapper with a White Wine Herb Butter	
Grilled Marinated Shrimp	US \$34.00 / EC \$90.80
with a White Wine Garlic Herb Butter Sauce	
Sesame Ginger Salmon	US \$36.00 / EC \$96.10
Pan seared Sesame Crusted Atlantic Salmon in a Honey Ginger Glaze	
Grilled Lobster	US \$44.00 / EC \$117.50
with a Herb Garlic Butter	
AuQuA Surf & Turf	US \$46.00 / EC \$122.80
Your choice of half Lobster with Ribeye Steak or Rack of Lam	

VEGETARIAN

Mediterranean Pasta	US \$25.00 / EC \$66.75
Linguine pasta tossed with Olives, Sundried Tomatoes, Garlic, Onions and Fresh Basil.	
Pumpkin Risotto	US \$28.00 / EC \$74.75
Local Pumpkin in a creamy Risotto	

SIDES

All Entrées are accompanied with Seasonal Vegetables and your choice of a Side.

Garlic Mashed Potato Brown Rice Coconut Rice Polenta

All Prices are in EC Dollars. \$2.67 EC or \$1.00 US

Visa and Master Cards Accepted.

10% Tax, 2% IEF and 10% Service Charge Will be added to your bill.



BALLAHOO

DESSERT MENU

West Indian Black Cake with Red Wine & Butter Sauce	US \$8.00 / EC \$21.35
Decadent Chocolate Mousse with Orange Scented Tuile	US \$10.00 / EC \$26.70
Pina Colada Cheese Cake served on Local Dried Fruits	US \$10.00 / EC \$26.70
Classical Creme Brulee served with Strawberry Sorbet	US \$12.00 / EC \$32.05
AuQuA Three Berry Bread & Butter Pudding with Bourbon, Rum & Raisin Ice Cream topped with Vanilla Caramel Sauce	US \$12.00 / EC \$32.05
Tropical Ice Cream Ask your server for today's selection	US \$5.00 / EC \$13.35

SPECIALTY COFFEES

Cappuccino	US \$4.00 / EC \$10.70
Espresso	US \$3.00 / EC \$8.00
Café Latte	US \$4.00 / EC \$10.70
Irish Coffee Coffee, Irish whiskey topped with cream.	US \$6.00 / EC \$16.00
Café Mocha A single espresso poured into a tall glass filled with steamed milk and chocolate syrup	US \$6.00 / EC \$16.00
Baileys Irish Coffee Freshly brewed coffee gets a little added zip from Irish Whisky and Baileys.	US \$7.00 / EC \$18.70

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VISA & MASTER CARD ACCEPTED.