

THE GROVE

BEACH BAR & GRILL

LUNCH MENU

SALADS

All salads are available with an additional choice of:

Shrimp 16 | Blackened Fish 12 | Chicken 12

Caribbean Salad 30
Handpicked lettuce leaves, grilled pineapple, trio bell peppers, crisp red onions, mandarin segments, raisins, avocado, lemon mango cilantro vinaigrette

Crane Caesar Salad 29
Romaine lettuce hearts, bacon bits, parmesan shavings, garlic croutons

Chopped Greens 28
Mixed garden greens lettuce, roast tomatoes, red onions, grilled apples, candied pecan nuts, Dijon balsamic dressing

SMALL BITES

Vegetable Samosas 22
Curry & cumin root vegetables, golden apple chutney

Seafood Ceviche 40
Marinated seafood, shrimp, catch of the day, smoked fish paté, island chips, citrus vinaigrette

Grove Chicken Wings 26
Mount Gay Rum glazed chicken wings, vegetable batons, blue cheese fondue

Corn Tortilla Chips 25
Three cheese sauce, chives, bacon bits, jalapeno peppers

Add Beef strips 16
Add Shrimp 16
Add Chicken strips 12

Quesadilla 25

Grilled 12" tortilla skin with sautéed spinach, fire roasted tomatoes, red onions, Monterey jack cheese, bell peppers with white bean hummus

Add Shrimp 16

Add Blackened Fish 12

Add Chicken 12

SANDWICHES & WRAPS

Gluten Free Bread and wraps available.
All options served with a choice of Garden Salad, French Fries or Sweet Potato Fries

Vegetarian Burger 40
Plant based patty, sautéed mushrooms & onions, split pea hummus, sweet potato fries or garden salad

Pulled Pork Panini 32
House smoked BBQ Glaze Pork, garden slaw, onion jam and garlic aioli

Tamarind Shrimp Greek Salad Wrap 40
Mixed lettuce leaves, feta cheese, marinated olives, peppers, red onions, pickled tomatoes, cucumbers

Beef Burger 33
Sesame seed bun served with traditional garnishes
Add Mushrooms 3
Add Bacon 4
Add Sautéed onion 2
Add Swiss Cheese/Cheddar 3

Mahi-Mahi Taco 34
Panko crusted mahi-mahi, shredded garden greens, mango salsa, red pepper tartar sauce (Fish can also be grilled)

Chicken Taco 30
Blackened chicken breast, cabbage slaw, fresh cut tomato cilantro salsa, creamy avocado aioli

All prices are inclusive of VAT, DTS and subject to 10% service charge. Final bill will be presented in Barbados dollars.

THE GROVE

BEACH BAR & GRILL

LUNCH MENU

SIDES

Fries	9
Cajun Fries	10
Sweet Potato Fries	10
Garden Salad	9
Coleslaw	9

KIDS

Chicken Fingers (Fried or Grilled) and French Fries	21
Fish Fingers (Fried or Grilled) and French Fries	25
Chicken Hot Dog and French Fries	17
Vegetable Crudités with Hummus and Pita points	20

All prices are inclusive of VAT, DTS and subject to 10% service charge. Final bill will be presented in Barbados dollars.

THE GROVE

BEACH BAR & GRILL

BAR MENU

COCKTAILS

The Crane Rum Punch	14
<i>Rum, Orange Juice, Lime Juice, Sugar, Grenadine Syrup & Bitters</i>	
Bajan Monkey	14
<i>Rum, Lime Juice, Sugar & Ginger Ale</i>	
Crane Cooler	14
<i>Rum, Orange Juice & Pineapple Juice</i>	
Tonic Blast	18
<i>Gin, Clayton's Kola Tonic, Cranberry Juice, Lime Juice & Sugar</i>	
Planter's Punch	16
<i>Rum, Orange Juice, Pineapple Juice, Grenadine Syrup & Bitters</i>	
Surf Side	18
<i>Rum, Triple Sec, Orange Juice, Simple Syrup, Lime Juice</i>	
Sand Dome	18
<i>Rum, Falernum, Lime Juice, Cranberry Juice & Bitters</i>	
Ragged Point	20
<i>Rum, Apple Juice, lime Juice, Simple Syrup, Fresh Ginger</i>	
Sea Breeze	20
<i>Vodka, Cranberry Juice & Grapefruit Juice</i>	

BLENDED COCKTAILS

Margarita	16
<i>(Lime, Mango, Passion Fruit, Strawberry, Wild Berry)</i>	
Coladas	16
<i>(Mango, Pina, Strawberry)</i>	
Daiquiris	16
<i>(Lemon, Mango, Passion Fruit, Strawberry Banana, Wild Berry)</i>	
Miami Vice	16
<i>Pina Colada & Strawberry Daiquiri</i>	
Tropical Sunset	16
<i>Vodka, Mango Puree & Raspberry Puree</i>	

ALCOHOLIC

Banks Beer	8
Corona Beer	12
10 Saint Beer	12
Carib Beer	8
Bucket of Banks Beer	40
<i>6 Banks Beers on Ice</i>	
Rum Mix/Shots	10
Gin Mix/Shots	10
Vodka Mix/Shots	10
XO Rum Mix/Shots	18
Black Barrel Rum Mix/Shots	18

All prices are inclusive of VAT, DTS and subject to 10% service charge. Final bill will be presented in Barbados dollars.

THE GROVE

BEACH BAR & GRILL

BAR MENU

NON ALCOHOLIC

Sodas	6
Juices	6
Bottled Water	6
Bentley <i>Lime Juice, Sugar & Bitters</i>	6
Strawberry Lemonade <i>Strawberry Puree, Lime Juice & Sugar</i>	8
Blended Fruit Punch <i>Fusion of Fresh Tropical Fruits & Juices</i>	10
Virgin Colada <i>(Mango, Pina, Strawberry Banana)</i>	10
Virgin Daiquiri <i>(Lemon, Mango, Passion Fruit, Strawberry Banana, Wild Berry)</i>	10

CHAMPAGNES / PROSECCO

	GL	BTL
Montaudon Grande Rose Brut <i>Champagne, France</i>		165
Sartori di Verona Erfo Spumante <i>Prosecco Brut DOC, Italy</i>	20	80

WHITE WINES

	GL	BTL
Santa Cristina Pinot Grigio delle <i>Venezie, Italy</i>	19	72
Twin Island by Nautilus Estate <i>Sauvignon Blanc -Vegan, N.Z.</i>	19	80
Round Hill Chardonnay, USA	16	62
Vina Maipo Classic Series <i>Moscato Bianco, Chile</i>	15	55

RED WINES

	GL	BTL
Louis Latour Domaine de <i>Valmoissine Pinot Noir, France</i>		77
Round Hill Merlot, USA	16	62
Viña Maipo Reserva 'Vital' <i>Cabernet Sauvignon, Chile</i>	16	60
Tyrell's Winery Shiraz, Australia	19	80

ROSÉ WINES

	GL	BTL
Mathilde Chapoutier <i>Grand Ferage Côtes de Provence</i> <i>Rosé AOC, France</i>	20	80

All prices are inclusive of VAT, DTS and subject to 10% service charge. Final bill will be presented in Barbados dollars.