

Seaside Haven Restaurant

WESTERN FOOD MENU

Appetizer

Grilled Octopus \$28

Grilled Octopus Drizzled with a smooth, savory peanut sauce

Haven Mussels \$26

Green Mussels In Garlic White Wine Sauce served with garlic toast

Shrimp Ceviche \$38

Shrimp marinated in citrus, mixed with onions, tomatoes, and cilantro. Refreshing and zesty.

Octopus Ceviche \$45

Tender octopus marinated in citrus, mixed with onions, tomatoes, and fresh herbs. Bright and flavorful.

Soup of the Day \$20

From The Fryer

Chicken Fingers \$30

Crispy, seasoned boneless chicken strips served with fries and coleslaw.

Fish Fingers \$42

Crispy, seasoned fish strips served with fries and creamy coleslaw.

Fried Shrimp \$40

Crispy golden shrimp, served hot with fries and tartar sauce.

Chicken Wings \$28

Juicy wings with fries, coleslaw, and choice of BBQ, Honey Mustard, or Habanero Ranch

Land & sea mains

Grand Resort beef Burger \$38

Grilled 7oz beef patty with pickles, lettuce, tomato, and caramelized onions, served with crispy fries.

Grand Resort Chicken Burger \$35

Deep-fried breaded chicken with pickles, tomato, coleslaw, served with fries.

Panela Glazed Pork Chops \$52

Grilled 1" Western-cut pork chops, brushed with rich panela sauce, served with grilled pineapple and sautéed vegetables.

Grilled Salmon \$60

Well-seasoned grilled salmon kissed with spicy green salsa, served with garlic potatoes and steamed vegetables.

Seafood curry pasta \$55

Fettuccine with seafood in an Asian-inspired coconut curry broth, served with garlic toast.

Coconut Curry Shrimp \$45

Tender shrimp in a creamy coconut curry sauce, served with white rice.

Alfredo pasta

Chicken \$38

Shrimp \$48

Rich and creamy Alfredo pasta, made with a parmesan-garlic sauce, served with your choice of tender grilled chicken or succulent shrimp, and a side of crispy garlic toast.

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Land & sea mains

Jumbo Coconut Shrimp **\$58**

Golden coconut-breaded shrimp served with fresh cabbage slaw, pineapple sauce, and a side of crispy cassava fries.

Ribeye Steak **\$90**

A 1-inch thick ribeye infused with sorell wine sauce, grilled to perfection. Served with chef's choice of sides.

Porterhouse Steak **\$75**

Juicy porterhouse infused with sorell wine sauce, grilled just right, accompanied by chef's choice of sides.

Shrimp Scampi **\$48**

Succulent shrimp sautéed in garlic, olive oil, white wine, cherry tomatoes, and herbs, finished with Parmesan cheese. Served with garlic bread.

Ginger BBQ Baby Back Ribs **\$58**

Succulent slabs of tender ribs baked to perfection and coated in our homemade ginger BBQ sauce. Served with chef's selected sides.

Chicken Confit **\$42**

Gently cured chicken legs slowly cooked in their own fat until irresistibly tender. Paired with a fragrant lemongrass sauce and accompanied by chef's sides.

Grilled Lobster **\$90**

Caribbean spiny lobster grilled to perfection, finished with lemon-garlic butter. Accompanied by chef's choice of sides.

Soup of the Day **\$20**

Coconut Curry Vegetables (V) **\$38**

A rich and creamy coconut curry sauce served with white rice, seasonal vegetables, and chickpeas—vegetarian and full of flavor.

Eggplant Parmesan (V) **\$40**

Fettuccine pasta tossed in marinara sauce, topped with crispy baked eggplant parmesan. Served with a side of garlic bread.

Salads

Watermelon Salad **\$26**

Juicy, sweet grilled watermelon paired with crispy romaine lettuce, toasted pecans, feta cheese, and our house-made balsamic vinaigrette.

Caesar Salad **\$26**

Crisp romaine lettuce, julienned purple onions, shaved Parmesan, crunchy croutons, all tossed in our signature homemade Caesar dressing.

Add-Ons:

Chicken — **\$12**

Shrimp — **\$18**

Dessert

Signature Cheesecake **\$14**

Lusciously creamy and rich, topped with your choice of strawberry or blueberry drizzle.

Chocolate Cake Slice **\$14**

A velvety slice of chocolate cake, layered with smooth ganache and finished with a dusting of cocoa.

Grand Resort Signature Sundae **\$12**

Two scoops of creamy ice cream with fresh seasonal fruits, chocolate and caramel drizzle, toasted coconut, and whipped cream