

## Starters

### SHRIMP TOSTONES, 35EC

Cajun grilled shrimp, fried green plantains, guacamole, & salsa.

### OPEN-FACE CHICKEN QUESADILLA, 25EC

Spinach wrap tortilla, grilled chicken & peppers, freshly-made guacamole, sour cream & tomato salsa.

### DUCK SUMMER ROLLS, 35EC

Fresh salad & rice rolls with cooked slow soy-braised duck. Served with peanut sauce.

### GRILLED PORK BELLY, 30EC

Grilled pork belly, with sweet potato salad & pimentón aioli sauce.

### HABANERO SHRIMP, 30EC

Marinated prawns in chillies & herbs, wrapped in wonton skin. Served with pineapple salsa. Mild spice. 🔥

### TUNA POKE, 42EC

Raw tuna marinated in soy, lime juice, sesame oil, mirin, seaweed, & chili paste. Served with a side of crispy, sweet potato chips. 🔥🌿

### CRISPY EGGPLANT NAPOLEON CAPRESE, 28EC

Italian-breaded eggplant layered with tomato & mozzarella cheese, pesto & fresh tomato purée. 🌿

### DEEP-FRIED WONTON POCKETS, 30EC

Stuffed spinach & mushrooms, with fresh mozzarella cheese. Served with a sweet blue cheese dressing & spicy mango slaw.

### FISH CEVICHE, 42EC

Fresh Catch of the Day in citrus juice, ginger, onion, tomato, olive oil, & cucumber. Served with a side of crispy, sweet potato chips.

### SEAFOOD BASKET & VEGETABLE CRUDITÉS, 85EC

Buttered, breaded & fried in Wadadli Beer. Includes coconut shrimp, fish & squid. Light blue cheese & spicy mango dressing. Suitable for sharing. 🌿

### TANDOORI SHRIMP, 38EC

Cooked in a tandoori oven, marinated in yogurt masala & served with a mint chutney sauce.

Mild, medium or spicy. 🔥

### INDIAN TIKKAS

Marinated in yogurt masala & served with a mint chutney sauce.

Mild, medium or spicy. 🔥

Choice of:

Chicken 28EC

Malai Chicken 28EC

Fish 35EC

### FRIED SAMOSAS, 22EC

Stuffed with peas & potato. Mild, medium or spicy. 🔥🌿

### TANDOORI MUSHROOM, 28EC

Marinated in yogurt masala & served with a mint chutney sauce.

Mild, medium or spicy. 🔥🌿

### FRIED POTATO BHAJI, 20EC

Potato buttered in lentil flour.

Mild, medium or spicy. 🔥🌿

### FRIED ONION BHAJI, 20EC

Yellow onions buttered in lentil flour. Mild, medium or spicy. 🔥🌿

### PANEER TIKKA, 22EC

Fresh homemade milk cheese from a tandoori oven. Marinated in yogurt masala. Mild, medium or spicy. 🔥🌿

## Soups & Salads

### SOUP OF THE DAY, 25EC

Please ask your server for details.

### WATERMELON GAZPACHO, 25EC

Fresh watermelon purée with a hint of herb, mint & ginger in a balsamic reduction sauce.

### GREEN SALAD, 38EC

Fresh mixed greens, tomato, cucumber, olive & tropical fruits with a vinaigrette dressing. 🌿🌿🌿

### CHICK PEA SALAD, 38EC

Chick peas, cherry tomatoes, sweet peppers, cucumber, & feta cheese with an herb olive oil dressing. 🌿

### CAESAR SALAD, 35EC

Caesar salad topped with crisp, homemade croutons & a light Caesar dressing.

with chicken 45EC

with shrimp 48EC

### BEETROOT SALAD, 50EC

Smoky chunks of beetroots & lettuce, mandarin orange, caramelised onions, walnuts & feta cheese, with a citrus honey dressing. 🌿❤️

### LOBSTER SALAD, 98EC

Lobster, arugula, pineapple, watermelon, caramelised onions, horse radish, walnuts & goat cheese, with a soy sesame honey dressing. ❤️

### ANGUS BEEF BURGER, 55EC

8 oz. homemade Angus beef patty, bacon, Provolone cheese, guacamole, lettuce, tomato & caramelised onions. Served on homemade bread.

### VEGGIE BURGER, 35EC

Seasoned blend of tofu & peas, fried into a golden brown patty, with lettuce, tomato, cucumber, & freshly-made guacamole. Served on homemade bread. 🌿

### GRILLED FISH BURGER, 50EC

Grilled fresh Catch of the Day fish fillet, with lettuce, tomato, caramelised onions, cucumber & a roasted garlic mustard dressing. Served on homemade bread.

### CHICKEN TANDOORI WRAP, 38EC

Indian chicken tandoori, wrapped in homemade naan bread, with fresh greens & vegetables.

### INDIAN TWIST FLATBREAD, 45EC

Cheese Naan flatbread, Indian butter tandoori chicken, tomato & baby arugula.

### FRESH MOZZARELLA FLATBREAD, 42EC

Mozzarella, cherry tomatoes, pesto, tomato sauce & fresh greens. 🌿

### SMOKED SALMON FLATBREAD, 48EC

Smoked salmon, cream cheese, tomato sauce, capers & baby arugula.

### BODOG BEACH LAMB BURGER, 60EC

Our signature lamb burger, seasoned to perfection, topped with freshly-made guacamole, blue cheese, lettuce, tomato, cucumber & caramelised onions. Served on homemade bread. 🌿

## Pastas & Rice Dishes

### SEAFOOD FETTUCINE IN ARRABIATA OR CREAM SAUCE, 65EC

Mixed seafood selection with Fettucine pasta. Choice of fresh tomato sauce or cream sauce, with olives & herbs.

### TAGLIATELLE PASTA

Homemade Tagliatelle pasta in a rich, white cream sauce.

with chicken 55EC

with shrimp 68EC

### ZUCCHINI & YELLOW SQUASH TAGLIATELLE PASTA, 45EC

Pasta, zucchini & squash in pesto. 🌿

### BACON RISOTTO CARBONARA, 55EC

Risotto with smoked bacon in a rich and creamy sauce.

### SUNDRIED TOMATO RISOTTO, 48EC

Rich & creamy, risotto in parmesan with herb sundried tomato. 🌿

## Bodog Buddha Bowls

Bowls come with grilled eggplant, baby arugula & greens, avocado, boiled egg, sweet corn & couscous or Rice of the Day.

SALMON BOWL with a garlic butter, lime & caper sauce, 95EC

GRILLED CAJUN CHICKEN BREAST BOWL, 55EC

SHRIMP BOWL, 68EC

### BODOG BEEF BULGOGI (BBB), 75EC

Korean beef tenderloin in sesame & sweet soy sauce, with steamed rice, carrots, cabbages, spinach & peas, topped with an over-easy egg. Served with a side of kimchi, with honey sriracha dressing. 🌿

## From the Grill

Choice of two (2) sides: Rice, mashed or roasted potatoes, sautéed or steamed vegetables, salad, sweet plantains, or fries (regular or sweet potato).

### CATCH OF THE DAY, 85EC

Served with creole sauce.

### PORK RIBS, 68EC

With homemade barbecue sauce.

### WHOLE SNAPPER, 85EC

Grilled, fried or steamed. Served with creole sauce.

### GRILLED PORK CHOPS, 65EC

With homemade barbecue sauce.

### SEARED TUNA, 78EC

Served with cream of butter caper lime sauce.

### BONELESS THIGH JERK CHICKEN, 45EC

With jerk sauce.

### PAN-SEARED SCALLOPS, 95EC

Served with garlic lime butter.

### 8 OZ. NEW YORK STEAK, 110EC

With cream of mushroom sauce.

### SALMON, 95EC

Served with cream of butter caper lime sauce.

### GRILLED CHICKEN BREAST, 45EC

With brown sauce.

### WHOLE LOBSTER

Thermidor 145EC

Garlic Lime Butter 140EC

### RACK OF LAMB, 125EC

In a red wine reduction sauce.

## A taste of India

### POTATO CURRY

Traditional yellow curry gravy with onions. Mild, medium or spicy. 🔥

**Chicken** 55EC, **Fish** 65EC,  
**Beef** 68EC, **Pork** 55EC,  
**Mutton** 72EC, **Shrimp** 68EC

### KORMA

Braised with yogurt, water or stock, spices & cashew sauce.  
Mild, medium or spicy. 🔥

**Chicken** 55EC, **Fish** 65EC,  
**Beef** 68EC, **Pork** 55EC,  
**Mutton** 72EC, **Shrimp** 68EC

### VINDALOO

A tangy Indian curry dish popular in the region of Goa.  
Mild, medium or spicy. 🔥

**Chicken** 55EC, **Fish** 65EC,  
**Beef** 68EC, **Pork** 55EC,  
**Mutton** 72EC, **Shrimp** 68EC

### THALI BOX FOOD SAMPLER

A large mixed platter, served with naan bread, poppadum, rice, & homemade pickles.

**Vegetarian** 45EC, **Chicken** 55EC, **Fish** 65EC,  
**Beef** 68EC, **Pork** 55EC, **Mutton** 72EC,  
**Shrimp** 68EC, **Paneer** 60EC 🍷

### PALAK PANEER, 48EC

Fresh, homemade milk cheese, with a smooth, creamy spinach gravy.  
Mild, medium or spicy. 🔥🌱

### CHICKPEA CURRY, 45EC

Chickpeas simmered in a fragrantly-spiced traditional yellow curry sauce.  
Mild, medium or spicy. 🔥🌱

### YELLOW DAL, 42EC

Well-seasoned & spicy, hearty dish.  
Mild, medium or spicy. 🔥🌱

### JALFREZI

Sweet peppers & onions in a rich tomato sauce.  
Mild, medium or spicy. 🔥

**Chicken** 55EC, **Fish** 65EC,  
**Beef** 68EC, **Pork** 55EC,  
**Mutton** 72EC, **Shrimp** 68EC

### BUTTER DISH

All-time favourite, cooked in tomato, creamy cashew nuts & butter sauce.  
Mild, medium or spicy. 🔥

**Chicken** 55EC, **Fish** 65EC,  
**Beef** 68EC, **Pork** 55EC,  
**Mutton** 72EC, **Shrimp** 68EC

### ROGAN JOSH

A Kashmiri dish, cooked in a brown gravy. Mild, medium or spicy. 🔥

**Chicken** 55EC, **Fish** 65EC,  
**Beef** 68EC, **Pork** 55EC,  
**Mutton** 72EC, **Shrimp** 68EC

### VEGETARIAN JALFREZI, 48EC

Meat-free curry with mixed tropical vegetables & chickpeas.  
Mild, medium or spicy. 🌱❤️🔥

### BIRYANI

A flavourful Indian dish with spiced & fragrant rice.

**with chicken** 55EC

**with fish** 65EC

**with mutton** 60EC

**with shrimp** 68EC

**with vegetables** 35EC

### NAAN BREAD

An Indian side dish made from a leavened, oven-baked flatbread.

**Plain** 5EC, **Butter** 5EC, **Garlic** 5EC,  
**Onion** 6EC, **Potato** 6EC, **Cheese** 8EC

## Extra Sides

**Rice of the Day** 10EC, **Basmati Rice** 15EC, **Mashed Potatoes** 18EC,  
**Steamed or Sautéed Vegetables** 18EC, **Green Salad** 18EC, **French Fries** 12EC,  
**Sweet Potato Fries** 18EC, **Sweet Fried Plantains** 15EC

## Desserts

### DESSERT OF THE DAY, 28EC

Ask your server for details.

### ARTISAN CHEESECAKE, 25EC

Ask your server for available flavours.

### CHOCOLATE CAKE, 25EC

Served with or without ice cream.

### ICE CREAM

One or two scoops, 8/15EC

## Drinks

### SOFT DRINKS

**Coke**, **Diet Coke**, **Ginger Ale**, **Sprite**,  
**Club Soda**, **Tonic Water**, 8EC  
**Red Bull**, 15EC

### JUICES

**Orange**, **Passion Fruit**, **Apple**,  
**Cranberry**, **Pineapple**, 10EC

### WATER

**San Benedetto**  
400ml, 8EC / 1 ltr, 18EC  
Sparkling or Still

**Mineral Water**  
650ml, 7EC

### COFFEES & TEAS

**Americano**, **Cappuccino**, **Latte**, 12EC  
**Espresso**, single/double, 12/18EC  
**Irish Coffee**, 19EC  
**Tea**, 10EC

### SMOOTHIES, CRUSHES OR SHAKES

**Coconut**, **Mango**, **Citrus**, **Passion Fruit**,  
**Strawberry**, **Vanilla**,  
**Chocolate**, 16EC

### NON-ALCOHOLIC MOCKTAILS

**Tutti Frutti**, 20 EC  
Mixed seasonal fruits

**Virgin Colada**, 18EC  
Coconut cream, milk, & pineapple

**Virgin Mojito**, 18EC  
Fresh mint, Club Soda, lime, & syrup

**Grapefruit Lemonade**, 18EC  
Grapefruit, water, lemon, & bitters,

**Limesquash**, 16EC  
Lime, Club Soda, & simple syrup

**ALLERGY STATEMENT:** Please be aware that some of our menu items may contain or have come into contact with WHEAT/ GLUTEN, EGGS, PEANUTS, TREE NUTS, SOY, MILK, FISH & SHELLFISH. Guests with severe allergies are advised to assess their own level of danger and consume dishes at their own risk.



PRICES IN EASTERN CARIBBEAN DOLLARS & INCLUDE 15% ABST. 10% SERVICE CHARGE WILL BE ADDED.

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🌱 VEGETARIAN 🌱 VEGAN ❤️ LIGHT & HEALTHY 🔥 SPICY 🍷 SIGNATURE DISH

BEACH  
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Lunch & dinner menu