

THE MEADS BAY BBQ

THURSDAYS | 6 – 9 PM

FIRE & SMOKE

Slow-smoked to perfection

HALF CHICKEN | 18
Signature Jerk Mayo (D)

PITMASTER’S DUO | 24
Baby Back Ribs + Chicken
Signature Jerk Mayo &
Hickory Smoke BBQ Sauce (D)

BABY BACK RIBS | 22
Hickory Smoke BBQ Sauce (D)

SEA TREASURES

Freshly grilled, island style

FILLET OF SNAPPER | 35
Creole Sauce

LOBSTER TAIL | 50
Seasonal Lemon-Herb Butter (D, C)

SIDES

\$8 per side

HOUSE COLESLAW

Crisp and refreshing with a creamy tangy finish (D)

COCONUT RICE

Jasmine Rice, Lemon Zest

TRUFFLE MAC & CHEESE

Three-Cheese Macaroni, Black Truffle, Parmesan (D, G)

GRILLED VEGETABLES

Seasonal Vegetables

SIMPLY NATURAL SALAD

Local Greens, Avocado, Corn. Grape Tomatoes, Cucumber,
Carrot, Radish, Pumpkin Seeds, Lemon-Honey Vinaigrette

JOHNNY CAKES

(D, G)

CORN ON THE COB

Cajun & Thyme Butter (D)

DESSERTS

HOUSE-MADE CHURROS | 14
Cinnamon Sugar, Salted Caramel &
Chocolate Sauces (G, D)

PINA COLADA DREAM | 15
Caramelized Pineapple, Rum Sauce,
Coconut Ice Cream, Coconut Granola,
Puff Pastry Grissini (G, D)

FROZEN DELIGHTS

\$5 per scoop

SORBET OF THE DAY
Passionfruit | Mango | Strawberry

ICE CREAM
Vanilla | Chocolate | Rum Raisin |
Pistachio

D - Dairy | G - Gluten | N - Nut | P - Peanut | E - Eggs | F - Fish | SY - Soy | SE - Sesame
C - Crustacean | M - Mollusks | CE - Celery | MU - Mustard | SU - Sulfites | L - Lupin

All prices are in U.S. dollars and are subject to an 18% service charge.

