



ShannasCoveResort

Menu

COCKTAILS

\$8.00

Tequila Sunrise

Tequila | Orange | Lemon | Grenadine

Cosmopolitan

Vodka | Triple Sec | Cranberry | Lime

White Russian

Vodka | Kahlua | Cream

Greyhound Express

Vodka | Grapefruit | Club Soda

Piña Colada

White Rum | Coconut Rum | Cream |
Pineapple | Coconut

Bahama Mama

Dark Rum | Coconut Rum | Grenadine |
Cranberry | Pineapple | Lime

Hurricane

Dark Rum | Orange | Lemon | Club Soda

Cuba Libre

Rum | Coke | Lime

Screw Driver

Vodka | Orange

Rum Punch

Flavored Rum | Dark Rum | Orange |
Pink Grapefruit

Lumumba

Chocolate Milk | Brandy | Baileys

Green Specticals

Gin | Blue Curacao | Orange | Pineapple

Turn Off The Light

Rum | Vodka | Tequila | Triple Sec | Orange

Bloody Mary

Vodka | Tomato | Tabasco | Lemon |
Worcestershire | Salt | Pepper

Lady In Red

Campari | Vodka | Angostura | Club Soda

Long Island Iced Tea

Vodka | White Rum | Gin | Tequila |
Triple Sec | Lime Juice | Coke

Campari

Orange or Club Soda

Vodka

Red Bull or Tonic Water or Grapefruit
or Cranberry

Gin

Tonic Water or Grapefruit or Cranberry

NON ALCOHOLIC COCKTAILS

\$6.00

Paradise Hunter

Grapefruit | Pineapple | Orange |
Grenadine

Red Apple Sunset

Apple | Pink Grapefruit | Grenadine

Car Driver

Pineapple | Lemon | Ginger Ale |
Grenadine

Shirley Temple

Ginger Ale | Grenadine | Sprite

BEER

\$5.00

Kalik

Bahamas

Kalik Light

Bahamas

Kalik Platinum

Bahamas

Guinness

Bahamas

Heineken

Holland

Guinness Draft

Can Beer Original Ireland

Corona Light

Mexico

SHOTS

\$4.00

Johnny Walker Red Label

Jim Beam

Tequila

Jaegermeister

Vodka

Absolut | Stolichnaya

Gin

Bombay Sapphire | Tanqueray

Rum

Captain Morgan | Bacardi Light |
Bacardi Gold | Bacardi Anejo

SPECIAL'S

\$7.00

Grappa

Antinori | Moscato Jab

Whiskey

Glenfiddich Scotch | Monkey Shoulder |
Jameson | Jack Daniels Single Barrel |
Knob Creek Bourbon

Cognac

Courvoisier

Rum

Ron Zacapa Centurion 23 Yrs. |
Ron Matusalem Grands Resv. |
Jab Rum

Baileys

SODAS

\$2.00

Fanta Orange

Tonic Water

Coke Regular

Ginger Beer

Coke Zero

Club Soda

Sprite

Bottled Water

non-Sparkling

Ginger Ale

JUICES

\$3.00

Orange

Fruit Punch

Cranberry

Apple

Pineapple

V8 - Vegetable

Pink Grapefruit

Vita Malt

DRINKS

\$4.00

Perrier

Sparkling Water

Red Bull

Coconut Water

Gatorade

Organic Iced Tea

COFFEE

\$3.00

Espresso

Espresso Decaf

Coffee

Coffee Decaf

SPARKLING WINE

Choncha y Toro – Brut, Chile **\$26.00**

riesling, chardonnay, chenin blanc | golden yellow color | citrus notes and good balance and freshness | fruity, with pear and lemon flavor | 12.0 %

Giacomo Sperone – Prosecco, Italy **\$37.00**

glera | white color with greenish tints | fine persistent froth | fruity flavor, lightly sparkling with a harmonious and full after taste | 12.0 %

Ménage à Trois – Rosé Sparkling, Italy **\$37.00**

raboso piave, merlot, pinot noir | nose of raspberries, strawberries, lychee nuts and flowers with a silky-smooth finish | medium weighted palate with a cocktail of citrus and tropical flavors | 13.5 %

CHAMPAGNE

Laurent Perrier – La Cuvée Brut, France **\$83.00**

chardonnay, pinot noir, pinot meunier | clear and bright, with a pale golden hue | steady stream of very fine bubbles | aromas of citrus fruits, underpinned by hints of white flowers | successive notes of white peach and richer citrus flavors such as grapefruit | 12.0 %

ROSE WINE

Chateau D'esclans – Whispering Angel, France **\$39.00**

shiraz/syrah, grenache, cinsault, vermentino | pale salmon in color | peach, strawberry and fresh flower notes | delicate and fresh with plenty of crisp strawberry fruit and a long finish | 13.0 %

WHITE WINE

	Glass	Bottle
Casillero – Sauvignon Blanc, Chile sauvignon blanc pale yellow color with green hues fresh, due to citric hints presence of pears, lime and some tropical touches with a greenish finish intensity and balanced acidity fresh from the beginning to the end 13.0 %	\$6.00	\$26.00
Baron Fini – Pinot Grigio, Italy pinot grigio aromas of subtle floral notes and lemon mist round fruit in the mouth with ripe, juicy flavors of honeydew melon and ripe apples bright acidity balanced with warm minerality create a lingering, crisp finish 12.5 %		\$37.00
Boschendal – Chardonnay, South Africa chardonnay lemony, cinnamon and nutmeg nose on the palate zesty citrus and ripe tropical fruit flavors well balanced with a soft, buttery character from barrel fermentation and maturation what adds to the complexity and roundness of the wine 14.0 %		\$37.00
Philippe de Rothschild – Bordeaux White, France merlot, cabernet sauvignon, cabernet franc golden straw color youthful and discreet nose offering fresh butter, ripe citrus and yellow fruit with some almond and nutty notes on the palate discreetly freshness of citrus with well balanced fruity flavors 12.5 %		\$37.00
Marqués de Cáceres – Rias Baixas Deusa Nai Albariño, Spain albariño offers an alluring mix of orange blossom, wild herb and seaside notes, with a silky texture and tangy acidity for grip juicy and fresh 12.5 %		\$37.00
Louis Latour – Macon-Lugny Chardonnay, France chardonnay pale golden color lovely nose of exotic fruits, elderflowers and hints of nutmeg perfectly balanced with lively citrus and mandarin fruit flavors 13.0 %		\$39.00

RED WINE

	Glass	Bottle
Triviento – Malbec Reserve, Argentina malbec bright carmine red color dry red wine with aromas of plum and raspberry with vanilla notes from the oak well balanced exhibits sweet tannins and a velvety finish 13.5 %	\$7.00	\$32.00
Cesari – Valpolicella Classico, Italy corvina, rondinella deep purple color lots of red fruit, raspberry, cherry, strawberry and candy flavor more sour than sweet with a smooth and dry finish the blend of native italian grape varieties is resting for six months prior to bottling 12.5 %		\$37.00
Gabbiano – Chianti Classico, Italy sangiovese ruby red color floral and fruit fragrances of violet and red berry juicy red cherry flavor, with white pepper and nutmeg accents alongside bracing tannins 13.5 %		\$37.00
Philippe de Rothschild – Merlot, France deep ruby red color smells of red fruits, cherry and raspberry enhanced by touches of spice round on the palate variegated flavors of morello cherry and blackberry with a hint of liquorice 13.5 %		\$37.00
Marques de Caceras – Rioja, Spain tempranillo, graciano, garnacha tinta dark ruby red color fresh notes of red berries on the nose enriched by a depth of vanilla and sweet spice clean and lively on tasting with ripe tannins that blend with balanced structure freshly in the mouth with delicious flavors 14.0 %		\$37.00
Louis Latour – Pinot Noir, France pinot noir intense red, with ruby red spots red fruit notes release, enriched by fine blackcurrant and blueberry aromas ample and powerful on tasting soft tannins blueberry and coffee aromas on the finish 13.0 %		\$39.00
Boschendal – Shiraz, South Africa shiraz/syrah deep inky red with purple hues in colour on the nose dark berries (cherries, mulberries and plum) and exotic spice from oak with cool-climate pepper spice generous, deep black fruit and riper vintage fruit palate elegant freshness and length with lingering fruit on the finish 14.0 %		\$39.00

LUNCH

12" PIZZA served on homemade crust

Margherita  \$15.00
Tomato Sauce | Mozzarella

Tuna \$17.00
Tomato Sauce | Tuna | Red Onion | Mozzarella

Hawaii \$17.00
Tomato Sauce | Ham | Pineapple | Mozzarella

Pepperoni \$17.00
Tomato Sauce | Pepperoni (Salami) | Mozzarella

Vegetarian  \$17.00
Tomato Sauce | Tomato | Sweet Pepper | Red Onion | Mushrooms |
Vegetable of the Day | Mozzarella

Bolognese \$17.00
Ground Turkey | Classic rich bolognese sauce | Mozzarella

Anchovies \$17.00
Tomato Sauce | Anchovies | Capers | Red Onion | Mozzarella

Greek Style  \$17.00
Tomato Sauce | Tomato | Sweet Pepper | Red Onion | Black Olives |
Feta | Mozzarella

Meat Lovers \$20.00
Tomato Sauce | Ham | Pepperoni (Salami) | Turkey Breast | Meatballs |
Turkey Bacon | Mozzarella

White Pizza Shrimp \$20.00
Shrimp | Pesto | Mushrooms | Pineapple | Mozzarella

Salmon \$20.00
Tomato Sauce | Fresh Salmon 8oz | Capers | Red Onions | Mozzarella

ADDITIONAL TOPPING \$1.00
Black Olives | Capers | Feta | Tomatoes (fresh or sun dried) | Jalapeños |
Pineapple | Sweet Pepper | Mushrooms

SALADS

Greek Salad  **\$16.00**

Tomato | Cucumber | Sweet Pepper | Red Onion |
Feta | Black Olives

Salad "Niçoise" **\$16.00**

Romaine Lettuce | Tuna | Eggs | Red Onion | Tomato |
Cucumber | Sweet Pepper | Black Olives

Shrimp Salad **\$16.00**

Garlic Shrimp | Lettuce | Tomato | Red Onion

Salad Caprese  **\$20.00**

Tomato | Buffalo Mozzarella | Basil |
Extra Virgin Olive Oil | Balsamic Glaze

Salad "Legume"  **\$16.00**

Seasonal Veggies | Lettuce | Tomato | Red Onion |
Cucumber | Sweet Pepper

"Crab Cake" Salad **\$16.00**

Crab Cake | Lettuce | Tomato | Red Onion | Cucumber |
Sweet Pepper | Sour Cream

Salmon Steak Salad **\$20.00**

Salmon Steak 8oz | Lettuce | Tomato | Yellow Sweet Pepper |
Celery | Red Onion

Mahi Mahi Filet Salad **\$16.00**

Mahi Mahi Filet 6oz | Lettuce | Tomato | Yellow Sweet Pepper |
Celery | Red Onion

SANDWICHES served on homemade rye or white bread and potato chips

Turkey and Cheese **\$10.00**

Ham and Cheese **\$10.00**

Tuna **\$10.00**

Brie Cheese  **\$10.00**

Cheese  **\$10.00**

Veggie-Sandwich  **\$10.00**

BURGERS served with Lettuce, Tomato, Onion and potato chips

Turkey 7oz **\$13.00**

Mahi Mahi 6oz **\$16.00**

Angus Beef 8oz **\$13.00**

with Cheese **\$14.00**

Veggie-Burger  **\$15.00**

HOT DISHES

Knockwurst | Bockwurst **\$8.00**

Two hot sausages | Dijon Mustard | Homemade rye or white bread

DINNER

\$48.00

Our three course dinner is served every night, which is prepared daily with fresh ingredients in consultation with our chef.

When you make your reservation, please let us know if you have any food intolerance or special diet.

Below you will find some samples of our menu.

STARTERS

fregola sarda | poached egg | shitake | arugula

scallops | asparagus | hollandaise

quail | young spinach | sea grape

beetroot | goat cheese | walnut

duck breast | fennel | orange

lionfish | pumpkin | coconut

risotto al salto | green asparagus | parmesan

salmon | avocado | potato

king crab | black garlic | sea purslane

lobster | ravioli | bisque

MAIN COURSE

salt baked parsnip | onion | almond | marjoram

short rib | smoked carrot | button mushroom | mustard

ahi tuna | papaya | sesame | cucumber

red snapper | chorizo | garlic | snow peas | pommes noisette

duck breast | miso | broccoli | quinoa

mahi mahi | cauliflower | shallot | pommes dauphin

ossobuco | parpadelle | gremolata

sweet potato | eggplant | tomato | cilantro

strawberry grouper | lentils | kale | beurre blanc

beef tenderloin | sauce choron | mashed potatoes |
eggplant | red wine onions

hog fish | risotto | beet root | vanilla

grouper | paella | romain lettuce

porterhouse steak 16oz | potato | garden salad

rack of lamb | anchovies | guinness | brussel sprouts | mousseline

DESSERTS

walnut | white chocolate | goat cheese | berries

cannoli siziliani | ricotta

crème brûlée | lemongrass

coconut | pineapple | pepper

lemon | shortbread | basil

chocolate fudge | salted caramel

brioche | banana | sherry

cheesecake “shannas cove”

blueberries | chocolate | garden herbs

dark chocolate | orange | lavender

mango parfait | sponge cake | bahamian sage

white chocolate | grapefruit | sesame

mango | mascarpone | vanilla