

LARRY ROGERS

at Mullins Bay

Bites

- price shown is per item

Caponata Bruschetta - black garlic, shaved parmesan, balsamic reduction	14
Mushroom Croquette - truffle oil, parmesan	10
Guacamole Smash - jalapeño, crispies	22
Roasted Beet Hummus - sesame seeds, crispies	18
Miso Glazed Eggplant - sesame seeds (V) (GF)	20
Crispy Fish Taco - kimchi slaw, micro greens	25
Coconut Shrimp - sweet curry aioli	14
Crab Cake - pickled mango, remoulade	18
Duck Gyoza - Asian vinaigrette (GF)	12
Homemade Pork Sausage Roll - Sriracha mayo	12
Pork Belly Bao Bun - Hoisin, pickled cucumber	25
Pulled Pork Slider - sprout, fennel, apple slaw	25

Sandwiches & Wraps

- Lunch only

Roasted Vegetable & Mozzarella Wrap - kimchi, chick peas, avocado Jalapeño salsa	37
Spicy Shrimp Quesadilla - guacamole, tomato fondue, peppers, red onion, kimchi, cheese,	49
Mullins Club - chicken, bacon, home cured ham, tomato, romaine	46
Thai Chicken Wrap - mango chutney, romaine slaw, lentil sprouts	45
Italian BBQ 8oz Beef Burger - bacon, cheese, caramelized onion, roasted tomato, pickle, romaine, brioche bun	60

Small Plates

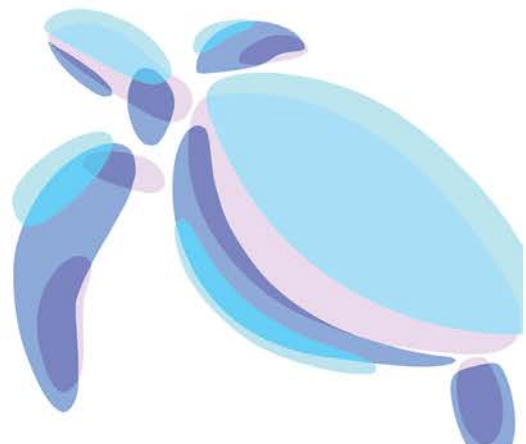
Watermelon & Tomato Gazpacho - basil oil (GF)	20
Hearty Seafood Chowder - garlic crostini	34
Veg Fritto Misto - kimchi, Asian dip (V)	40
Salmon Nigiri - miso glaze, avocado, crispy rice, wasabi mayo (GF)	46
Tahitian Ceviche - coconut milk, tomato, chili, cilantro, pickled mango, soused cucumber (GF)	42
Yellow Fin Tuna Tartare - soused cucumber, wasabi mayo, wonton crispies	45
Sexy Salad Napoleon - lobster, crab, shrimp, dill herb mayo, tomato fondue, avocado salsa (GF)	55
Fried Calamari - Caesar dip	38
Grilled Octopus - bacon, cherry tomatoes, Romesco, sautéed potato, scorched capers, lemon herb oil	55
Chicken Liver Parfait - red onion jam, Melba toast	39
Beef Carpaccio - caper tomato salsa, micro leaves, black garlic vinaigrette, shaved parmesan (GF)	55

Salads

Buffalo Mozzarella - cherry tomatoes, nutty basil pesto, marinated olives (GF)	40
Roasted Beet & Goats Cheese Ravioli - orange segments, candied walnuts, spiced pumpkin seeds, fig compote, mixed leaves, balsamic reduction (GF)	40
Warm Broccoli & Sprouts - toasted pine nuts, parmesan, miso yogurt dressing (GF)	39
Ratatouille Vegetable Quinoa - feta, toasted pine nuts, chimichurri (GF)	40
Nicoise - seared peppered Yellow Fin tuna, scorched capers, asparagus, 6 minute Fig Tree Farm duck egg, cherry tomatoes, olives, new potato salad (GF)	58
Lobster & Sweet Tiger Shrimp - sauteed in olive oil, garlic, on mixed leaves, cherry tomatoes, & creamy lemon dressing (GF)	70
Cajun Chicken Caesar - sun dried tomatoes, romaine hearts, garlic croutons, parmesan	49
Grilled Asparagus & Crispy Prosciutto - potato croutons, roasted peppers, 6 minute Fig Tree Farm duck egg, béarnaise (GF)	52

Pizzas

Napoli - tomato, mozzarella, basil	45
Cipolla - caramelized onion, black olives, pine nuts, ricotta, rosemary, parmesan	48
Funghi Bianco - mushroom, truffle oil, toasted pine nuts, mozzarella	59
Amore - goat cheese, beets, red onion, red peppers, zucchini, mushrooms, truffle oil	59
Hawaiian - home cured ham, caramelized pineapple, tomato fondue, mozzarella	55
Wise Guy - pepperoni, sausage, home cured ham, jalapeño, sweet peppers, mushrooms, tomato fondue, mozzarella	59



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Large Plates

Fish & Chips - mushy peas, tartare dip	75
Market Fish of the Day	75
Sesame Seared Tuna - ratatouille Israeli couscous, lemon caper butter	85
Roasted Cauliflower - veg ragu, Thai Green Curry, coconut milk, cilantro (V) (GF)	55
Open Dhal Puri Roti West Indian Veg Curry	58
- Chicken	65
- Sweet Tiger Shrimp	72
Chicken Milanese - lemon caper butter, zucchini fries, sautéed potatoes	65
Jerked Pork Tenderloin - fried plantain, Creole rice (GF)	66
BBQ Baby Back Pork Ribs - apple, sprout & fennel slaw, sautéed new potatoes (GF)	90
Slow Braised N.Z. Lamb Shank - roasted garlic & leek mash, summer veg, rosemary jus (GF)	79
Pepper Pot Pie - rich spicy lamb, pork, beef stew, cassareep, flaky puff pastry lid	59
Braised Beef Short Rib - caramelized pearl onions, sautéed mushrooms, mash, sticky jus (GF)	89
Steak Frites - sliced beef tenderloin with béarnaise, peppercorn or Chimichurri sauce, home-cut fries, scorched onions (GF)	115

Pasta & Rice

Fettuccine Nests - nutty basil pesto, lemon	46
Vegetable Risotto - parmesan	48
Chili Shrimp Penne - tomato fondue, garlic crumb	72
Chicken Alfredo Linguini - creamy mushrooms, bacon, chives, parmesan	65
Jerk Pork Pan Fried Gnocchi - sweet pea & leek puree, shallots, parmesan	62
Oxtail & Mushroom Risotto - truffle, parmesan	68
Jambalaya - spiced chicken, pork belly, chili shrimp, sausage, okra Creole veg rice (GF)	68

Sides

Simple side salad (V) (GF)	22
Roasted summer veg (GF)	24
Creamy spinach & broccoli (GF)	24
Sautéed mushrooms (GF)	22
Mac pie with broccoli & truffle oil	30
Creole rice (GF)	22
Home-Cut fries (GF)	18
Truffle parmesan home-cut fries (GF)	25

(V) VEGAN

(GF) GLUTEN FREE

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES.

PRICES ARE IN BARBADOS DOLLARS AND INCLUDE 17.5% VAT.
A 12% SERVICE CHARGE WILL BE ADDED TO EACH BILL.
ONE BILL WILL BE PRESENTED TO EACH TABLE.
WE ONLY ACCEPT PAYMENT BY VISA OR MASTERCARD.
WE DO NOT ACCEPT CASH OR AMERICAN EXPRESS.

Larry Rogers at Mullins Bay
Executive Chef - Larry Rogers
Mullins, St. James, Barbados, West Indies
Reservations Tel: 246 422 2044

