Da Blue Hole – “Get lost in our world!”

A coalescence of the culinary vision of award-winning Bahamian chefs, Antonio Huyler and David Thompson.

Da Blue Hole introduces a fun dining experience infused with creative food, signature drinks and a lively environment – showcasing the evolution of great Bahamian food paired with amazing wine, and culinary influences from around the world.

Exhibiting our incredible harbour view, with dock access for boaters, guests are able to enjoy a wonderful evening with family, an after-work cocktail with friends and colleagues, or a romantic dinner for two to savour our deck against the backdrop of spectacular sunsets of colour dancing across the waters as the evening approaches.

**HUMBLE BEGINNINGS**

- Chips ‘n Dip
  - Crispy plantain chips, guacamole, salsa, fresh cilantro 10
  - Crispy fried calamari, lemon aioli, sweet heat, chipotle 14
  - Conch chowder, sour dough bowl
  - Bahamian favorite kisses California coast 12

- Chicken wings
  - Butter nut fried chicken
  - Choice of: honey-goat, double crunch, guava bbq 12
  - Conch fritters
  - Island favorite with cola pas dip 10

- Abaco Catch
  - Boney fish-fingers, bone-in, cocomintum glaze 14

- Blue Groy
  - Crispy pork belly, spread slate, crispy plantain 14

- Conch
  - Coconut Crusted Conch Wraps
  - Island heat on a classic 16

- Spinach and Cheese Dip
  - Toast points 12

**BURGERS**

**SERVED WITH FRENCH FRIES & HOUSE GRILLED PICKLED PICKLES**

- Big Mouth
  - Parmesan-crispy, brown sugar bacon, bbq sauce
  - Giant royal

- Grilled Angus Beef Burger
  - Hand rolled beef burger, sharp cheddar, caramelized Vidalia onion, house spread

- Lamb Burger
  - Ground lamb, bacon, poached cheese, fresh mint mayo

- “Off da hook!” Burger
  - Fresh caught Abaco fish, sweet plantain, capers & goat pepper tar-tar sauce

**FEEL GOODS**

- BBQ
  - Slow smoked ribs, roasted corn, chipotle cream, corn bread

- Olivia’s Crispy Fried Chicken
  - Golden fried chicken, skin-on-french fries, roasted corn, honey spice glaze

- Island Cracked Conch Poutine
  - Conch chowder, sour dough bowl

- Chicken wings
  - Buttermilk fried chicken
  - Choice of: honey-goat, double crunch, guava bbq

- Conch fritters
  - Island favorite with calypso dip

- Abaco Catch
  - Boneless fish-fingers, bone-in, cocomintum glaze

- Blue Groy
  - Crispy pork belly, spread slate, crispy plantain

- Conch
  - Coconut Crusted Conch Wraps
  - Island heat on a classic

- Spinach and Cheese Dip
  - Toast points

**FEEL GOOD HEALTHY OPTIONS**

- Seasonal Sashimi Tuna
  - Smoked seared sesame crustedahi tuna, rice noodles, uni-go sauce, pickled ginger

- Coaster Salad
  - Chopped roman lime white, anchovy dressing, parmesan, herb cushions

- Island Caprese
  - Buffalo mozzarella, tomatoes, avocado, tomato, mango, tamari, balsamic, fresh basil

- Driftwood Sevy Salad
  - Abaco assorted greens, carrot ribbons, heart of palm, house-made dressing, goat cheese mousse

  - Add - Shrimp 8, Chicken 6, Steak 8

**SIDES**

- Char Grilled Corn - Chipotle Crema 6
- Sweet Plantain 5
- Mac n Cheese 4
- Pea n Rice 4
- Jasmine Rice 4
- Skin-on French fries 4

**YOUR FISH, YOUR CHOICE!**

- Blackened, fried, pan seared, or grilled

- **Pick 1 or 2 sides**
  - Served with a choice of any side

- Seafood Porter
  - Cracked conch, cracked lobster, house tar-tar sauce

- Steak Fajitas
  - Sizzling flat mignon tips, suika, guac, onions, peppers

- Substitutes - vegetables: 15, shrimp 24, chicken

- Tropical Cracked Conch Taco
  - Cracked Conch, fruit salsa, chipysso

- Jerk Chicken Quesadilla
  - Creamy jack cheese, salsa, guacamole

- Char Grilled Corn - Chipotle Crema 6
- Sweet Plantain 5
- Mac n Cheese 4
- Pea n Rice 4
- Jasmine Rice 4
- Skin-on French fries 4

**GET LOST IN OUR WORLD**
DINNER MENU

GET LOST IN OUR WORLD

STARTERS

- Olivia’s Crispy Fried Chicken
  Bone-in, skin-on French fries, goat-honey 20

- Lamb Shank
  Garlic smashed potatoes, haricot verte, mint jus 30

- 14 oz. grilled Pork Chop
  Andouille sausage gravy, rosemary potatoes 32

- Filet of Beef
  Parsnip puree, garden vegetables, tomato jalapeno jam 36

- Surf n’ Turf
  6 oz. lobster tail, 6 oz filet, vegetable medley 42

- Linguini and Clams
  Smoky bouillabaisse, Manila clams, basil 24

- Chicken Alfredo
  Grilled chicken creamy alfredo sauce, garden vegetables, parm 24

- Angel’s Calamari
  Sautéed calamari, angel hair pasta, hand crushed house tomato sauce, kiss of cream, basil 26

- Goats Cheese Fondue
  Creamy goat cheese sauce, lemon zest, crushed pepper, Thai basil 10

- Local avocado, house guacamole, salsa, cilantro 14

- Seafood
  Assorted seafood salad, creamy parmesan, citrus 14

- Tuna n’ Grits
  Freshly caught fried fish, peas n grits, sweet plantain 28

- Seafood Rottger
  Peas and rice, baked macaroni and cheese 26

- Coconut Curry Shrimp
  Thai curry, coconut milk, cardamom fragrant rice 32

- Blackened Mahi
  Jasmine rice, coconut rundown, garden vegetables 26

- Butter Broiled Lobster
  Boursin cheese grits, tomato-coconut broth 34

- Giant Squid
  Whole fried calamari, lime, sweet heat, chiptole aioli 14

- Pineapple Shrimp Cocktail
  Pineapple chutney, coconut rum sauce 16

- Eden Cresser Salad 14
  Lobster green romaine lettuce, Anchovy dressing, parmesan, herbied croutons

- Add: Shrimp & Chicken, Steak 8

- Baby Green Salad 12
  Handpicked mixed lettuce, English cucumber, feta, roasted tomatoes, avacado, citrus-ginger dressing

- Add: Shrimp & Chicken, Steak 8

TOASTS

SERVED ON TOASTED HOMEMADE SOURDOUGH BREAD

- Goats Cheese Fondue
  Creamy goat cheese sauce, lemon zest, crushed pepper, Thai basil 10

- “No” Local avocado, house guacamole, salsa, cilantro 14

- Seafood
  Assorted seafood salad, creamy parmesan, citrus 14

- Fish n’ Grits
  Freshly caught fried fish, peas n grits, sweet plantain 28

- Seafood Rottger
  Peas and rice, baked macaroni and cheese 26

- Coconut Curry Shrimp
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  Jasmine rice, coconut rundown, garden vegetables 26

- Butter Broiled Lobster
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PASTA

- Linguini and Clams
  Smoky bouillabaisse, Manila clams, basil 24

- Chicken Alfredo
  Grilled chicken creamy alfredo sauce, garden vegetables, parm 24

- Substitue shrimp 33

- Angelo’s Calamari
  Sautéed calamari, angel hair pasta, hand crushed house tomato sauce, kiss of cream, basil 26

- Heart healthy side salad 8

- Pea n’ Grits 8

- Garden vegetables 6

- Parmesan truffle fries 6

- Whipped potatoes 6

SIDES

- Espresso 5

- Cappuccino 5

- Coffee 5

- Tea 5

GET LOST IN OUR WORLD

LAND

- Olivia’s Crispy Fried Chicken
  Bone-in, skin-on French fries, goat-honey 20

- Lamb Shank
  Garlic smashed potatoes, haricot verte, mint jus 30

- 14 oz. grilled Pork Chop
  Andouille sausage gravy, rosemary potatoes 32

- Filet of Beef
  Parsnip puree, garden vegetables, tomato jalapeno jam 36

- Surf n’ Turf
  6 oz. lobster tail, filet, vegetable medley 42

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Exhibiting our incredible harbour view, with dock access for boats, guests are able to enjoy a wonderful evening with family, an after work cocktail with friends and colleagues, or a romantic dinner for two on our sunset deck against the backdrop of exuberant splashes of colour and sails on the horizon as the evening approaches.
Pasta and marinara
linguini, parmesan 6

Macaroni and cheese
mild cheddar goodness 8

Beef fillet mignon
4 oz beef filet, mac n cheese, baby vegetables 22

Grilled chicken breasts
served with vegetables and mac and cheese 14

Kid’s Favorites

Chicken tenders
honey mustard or barbecue 8

Local fish fingers
fried crispy and served with ketchup 8

Gooey grilled cheese 6

Corn dogs 10
*served with choice of French fries, fruit, or garden vegetables