



REGENCY
BAR & LOUNGE

WINES
Cocktails
& BITES

Daily - Noon to 9 pm





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or **TAP** any option below

SOUPS

SALADS

LITTLE PLATES

COMFORT PLATES

SANDWICHES & BURGERS

SIDES

PLATTERS

DESSERTS

  @regencybarandlounge

Tel: 876 926-2211

www.terranojamaica.com



Soups

Soup du Jour
with Filet Mignon Panini **\$13.50**
Filet Mignon Panini • Cheddar Cheese
Merlot Onion Jam

Soup du Jour
with Jerked Chicken Panini **\$10.00**
Jerked Chicken Panini • Cheddar Cheese
Merlot Onion Jam

Soup du Jour
with Garlic Bread **\$8.00**

Please advise your Server of any food allergies
All prices quoted attract 10% Taxes and 10% Service Charge

MAIN MENU



Salads

Nutty Green Salad

\$13.95

*Fancy Greens • Candied Pecans
Toasted Almonds • Green Beans
House made Asian Dressing with
Parmesan Pistachio Crostini*

Chopped Salad with Grilled Seasonal Fruit

\$12.95

*Creamy Mac & Cheese
Garlic Lobster Chunks
Scotch Bonnet Pepper*

Add to Salad

Bacon or Avocado + \$3
Jerked Chicken + \$6
Jerked Shrimp + \$10
Char-grilled Snapper + \$10
Grilled Lobster + \$16
Grilled Filet Mignon + \$18

Recommended Wine Pairing

Robert Mondavi Chardonnay

\$11/\$54

B&G Provence Rosé

\$8/\$35

Glass/Bottle

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MAIN MENU



Little Plates

Lobster Parmigiana \$14.50

*6 Panko Breaded morsels of Lobster
House made Tomato Sauce*

Recommended Wine Pairing

Robert Mondavi Chardonnay \$11/\$54
Glass/Bottle

Coconut Shrimp \$13.50

*6 Herb Marinated Shrimps
Toasted Coconut Flakes
Pineapple Rum Sauce*

Recommended Wine Pairing

Kim Crawford Sauvignon Blanc \$13/\$56
Glass/Bottle

Escoveitched Fish Fingers \$12.50

*Strips of Snapper Fillet
Escoveitched Pickles • Arugula
Roasted Beets • Candied Pecan Salad*

Recommended Wine Pairing

B&G Provence Rosé \$8/\$35
Glass/Bottle

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MAIN MENU



Little Plates

Curried Goat Rice Balls

\$12.00

RBL Signature Curried Mutton

Seasoned Rice • RumFire Mango Chutney

Recommended Wine Pairing

Robert Mondavi Chardonnay

\$11/\$54

Glass/Bottle

Bacon Wrapped Dates

\$12.00

Marinated Dates • Mini Bacon Strips

Honey Whiskey Glaze

Recommended Wine Pairing

Kim Crawford Pinot Noir

\$15/\$67

Glass/Bottle

Codfish Fritters

\$9.95

House made Codfish Batter

Scotch Bonnet Pepper

RumFire Apple Chutney

Recommended Wine Pairing

Robert Mondavi Chardonnay

\$11/\$54

Glass/Bottle

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MAIN MENU



Little Plates

The Wings Plate

\$15.00

*12 pieces of braised Wings
Serving style: Jerk • BBQ • Honey Whiskey
Tequila Lime • Parmesan & Garlic*

Recommended Wine Pairing

B&G Provence Rosé

\$8/\$35

Glass/Bottle

Quesadillas

\$9.95

*Soft Tortillas • Cheese • Diced Onions
Escallions • Tomato Salsa & Crème Fraîche*

Add

Chicken \$3

Vegetables \$3

Lobster \$7.95

Recommended Wine Pairing

Kim Crawford Sauvignon Blanc

\$13/\$56

Glass/Bottle

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MAIN MENU



Comfort Plates

Mixed Grill

\$19.95

*Grilled Ribbon Chicken Skewers • BBQ Ribs
Shrimps • Rum BBQ Dipping Sauce
Seasoned Fried Potato Wedges
Sweet & Spicy Slaw*

Recommended Wine Pairing

Robert Mondavi Cabernet Sauvignon

\$11/\$54

Glass/Bottle

RBL Mac & Cheese

\$15.95

*Creamy Mac & Cheese
Garlic Lobster Chunks
Scotch Bonnet Pepper*

Recommended Wine Pairing

Robert Mondavi Chardonnay

\$11/\$54

Glass/Bottle

Rigatoni Bowl

\$13.95

*Served with Parmesan Cheese & Garlic Bread
with choice of Jerked Chicken Alfredo or
Marinara Meatball*

Recommended Wine Pairing

Santa Margherita Pinot Grigio

\$12/\$56

Glass/Bottle

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MAIN MENU



Sandwiches & Burgers

Regency Lamb Burger \$16.95

*With Minted Eggplant • Raisin Relish
Sweet & Spicy Slaw*

Recommended Wine Pairing

19 Crimes Red Blend \$10 / \$38
Glass/Bottle

Lobster Club Sandwich \$15.95

*Grilled Lobster • Mint & Pepper Aioli
Ham • Cucumber Curls • Lettuce
Sweet & Spicy Slaw • Toasted White Bread*

Recommended Wine Pairing

Robert Mondavi Chardonnay \$11 / \$54
Glass/Bottle

Jerked Chicken Club Sandwich \$13.95

*Jerked Chicken • Mango Chutney • Salad
Bacon • Cheddar Cheese • Lettuce • Tomatoes
Sweet & Spicy Slaw • Toasted White Bread*

Recommended Wine Pairing

Robert Mondavi Chardonnay \$11 / \$54
Glass/Bottle

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MAIN MENU



Sides

Loaded Fries **\$6.00**

*Herbed Fries • Bacon
Cheddar Cheese Sauce • Salsa*

Mini Caesar Salad **\$5.00**

*Romaine hearts • Caesar Dressing
Crostini • Anchovies • Parmesan Cheese*

Sweet Potato Fries **\$4.00**

Herbed Fries **\$3.00**

*Irish Potato Fries • Basil • Oregano
House made Cajun Seasoning*

Fried Bammy Sticks **\$3.00**

Fried Green Plantain **\$3.00**

Coleslaw **\$3.00**

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MAIN MENU



Platters

Seafood Platter

\$42.95

8 pieces Coconut Shrimp
8 pieces Escoveitched Fish Fingers
8 pieces Crab Croquettes
8 pieces Lobster Cake
8 pieces Bammy Strips
Spiced Coleslaw in toasted Garlic Bun
Chili & Lemon Aioli

Epicurean Platter

\$40.95

6 Lobster Parmigiana
6 Curried Goat Rice Balls
12 Bacon wrapped Dates
6 Codfish Fritters

BBQ Meat Platter

\$39.95

8 pieces Filet Mignon Skewers
8 pieces Ribbon Chicken Skewers
8 pieces Pork Ribs
4 pieces Mini Meatballs in Garlic Buns
Blue Cheese Dipping Sauce
Barbeque Sauce

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Platters

Wings Platter

\$39.95

*5 pieces Jerked Wings
5 pieces BBQ Rum Pineapple Wings
5 pieces Tequila Lime Garlic Wngs
5 pieces Honey Whiskey Wings
5 pieces Parmesan & Garlic Wings
Sweet Scotch Bonnet Dipping Sauce*

Quesadilla Platter

\$30.95

*8 pieces Beef
8 pieces Chicken
8 pieces Veggie Quesadillas
Salsa & Crème Fraîche*

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MAIN MENU



Desserts

Regency Crème Brûlée \$7.50

*Velvety Egg Custard • Caramelized Sugar
Hampden Rum Flame*

Chocolate Mousse Cake \$7.50

*Decadent Chocolate Cake
White Chocolate Mousse Droplets
Pineapple Coulis*

Hampden Rum Cake \$7.50

*Rich Rum-infused Cake
White Chocolate Mousse Droplets
Pineapple Coulis*

Terra Nova Cheesecake \$7.00

*Classic Cheesecake • Fruit Compote
Coconut Gizzada Crumb*

Ice Cream/Sorbet du Jour \$6.50

*Fresh Fruit • Brown Sugar Cinnamon Cashew
Coconut Gizzada Crumb*

Ice Cream (Single Scoop) \$3.00

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