



## *First Bites*

### **Sweet Corn Meal Bread**

#### **Parmesan Crusted Avocado Wedges 9**

Crunchy on the Outside | Soft on the Inside

#### **Caicos Conch Fritters 12**

Freshly Tenderized Conch | Local Herbs | Garden Vegetables

#### **Tuna Trio 14**

Imported Yellow Fin Tuna Seasoned and Pan Seared / Sliced

Spicy Tuna Tartare Chilled on Crushed Ice

Freshly Sliced Tuna Nigiri with Pickled Ginger

## *Soup and Salads*

#### **Chef's Soup of the Day 14**

Fresh Soup Made Daily | Ask Your Waiter for the Current Selection

#### **Classic Caesar Salad 14**

Crunchy Romaine Heart | Applewood Bacon Lightly Dressed | French Croutons

Add Tiger Shrimp 8      Grilled Free-Range Chicken 5

#### **Caprese Salad 12**

Heirloom Tomatoes | Fresh Mozzarella Slices | Arugula | Light Citrus Dressing

#### **Wedge Salad 12**

Crispy Iceberg Lettuce Wedge Dressed with Homemade Chunky Bleu Cheese Dressing |

Bacon Bits | Tomato Wedges | Sweet Onion | Orange Wedges | Baby Cucumbers

Add Shrimp 4      Tuna 6

Executive Chef – Lewin Barnett

# dune

## Entrees

**Salmon Quinoa Bowl\*** 32

Alaskan Salmon | Quinoa Rice | Chickpeas | Black Beans | Mango | Quinoa

**Stuffed Boneless Chicken Breast** 24

Free Range Chicken Breast Stuffed with Mushroom and Pepper Jack Cheese | Spanish Grilled | Finished with bure Blanc Sauce

**Seafood Pasta\*** 25

Shrimp, Conch and Grouper Served over Penna Pasta with Alfredo Sauce

**Caicos Blackened Grouper Fillet** 29

Yellowfin Grouper | Local Herbs | Mixture of Spices (the perfect Blacked Mixture)

**Jamaican Curry Snapper Fillet** 29

Island Curry | Fresh Coconut Milk | Cabbage | Bell Peppers | Red Onion

**Pan Fried Sea Bass** 34

Marinated with Local Herbs and Spices and Finished with a Garlic Butter Sauce

**Prime Tenderloin** 34

8 oz Fillet | Crispy Onions | Red Wine au jus

## Sides

**Caicos Rice** 4

**Sweet Potato Fries** 4

**Brussel Sprouts** 5

**Fresh Caribbean Style Corn** 4

**Stuffed Yukon Gold Potato** 4

**Grilled Bacon Laced Asparagus** 6

## Desserts

**Blueberry Cheesecake** 6

**Chocolate Brownie** 6

**Ice Cream** Chocolate or Vanilla 6

**Tiramisu** 6

**Key Lime Parfait** 6

**Chocolate Cake** 6

All Dune dinner entrees are served with one side dish unless noted. \*

Prices are exclusive of government tax of 12% and a service charge of 10%.

Dune seating is available seven days a week for breakfast, lunch and dinner, 7:30 a.m. to 10 p.m.