



REGENCY
BAR & LOUNGE

DINING

SOUPS

Soup du Jour w/
Filet Mignon Panini **\$1,900**
*Filet Mignon Panini • Cheddar Cheese •
Merlot Onion Jam*

Soup du Jour w/
Jerked Chicken Panini **\$1,400**
*Jerked Chicken Panini • Cheddar Cheese •
Merlot Onion Jam*

Soup du Jour w/
Garlic Bread **\$1,100**

SALADS

Chopped Salad w/
Grilled Seasonal Fruit **\$2,000**
*Fancy Greens • Grilled Fruits •
Chopped Tomatoes • Roasted Corn •
Roasted Beets • Pickled Cucumbers •
House-made Salad Dressing*

Nutty Green Salad **\$1,800**
*Fancy Greens • Candied Pecans •
Toasted Almonds • Green Beans •
House-made Asian Dressing
w/ Parmesan Pistachio Crostini*

Add to Salad

Bacon or Avocado +\$400
Jerked Chicken +\$800
Jerked Shrimp +\$1,400
Char-grilled Snapper +\$1,400
Grilled Lobster +\$2,300
Grilled Filet Mignon +\$2,600

LITTLE PLATES

Lobster Parmigiana **\$2,100**
*6 Panko Breaded Morsels of Lobster •
House-made Tomato Sauce*

Coconut Shrimp **\$1,900**
*6 Herb Marinated Shrimps •
Toasted Coconut Flakes • Pineapple
Rum Sauce*

Escoveitched Fish Fingers **\$1,800**
*Strips of Snapper Fillet • Escoveitched
Pickles • Arugula • Roasted Beets •
Candied Pecan Salad*

Curried Goat Rice Balls **\$1,700**
*RBL Signature Curried Mutton •
Seasoned Rice Rum Fire Mango Chutney*

Bacon Wrapped Dates **\$1,700**
*Marinated Dates • Mini Bacon Strips •
Honey Whiskey Glaze*

Codfish Fritters **\$1,400**
*House-made Codfish Batter •
Scotch Bonnet Pepper • Rum Fire
Apple Chutney*

The Wings Plate **\$2,100**
*12 Pcs of Braised Wings
Serving Style:
Jerk • BBQ • Honey Whiskey • Tequila Lime •
Garlic & Parmesan*

Quesadillas **\$1,400**
*Soft tortillas • Cheese • Diced Onions •
Escallions • Tomato Salsa and Crème Fraiche*

Add:

Chicken - \$400 • Vegetables - \$400 •
Lobster - \$1,100

Order by Telephone ONLY: 876-926-2211. Prices quoted in JMD.
Fish may contain bones.

*All prices quoted attract 10% Taxes & 10% Service Charge

TAKEOUT DINING

COMFORT PLATES

Mixed Grill **\$2,800**

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

RBL Mac & Cheese **\$2,300**

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

Rigatoni Bowl **\$2,000**

served with Parmesan Cheese & Garlic Bread

with choice of:

Jerked Chicken Alfredo or Marinara Meatball

SANDWICHES & BURGERS

Regency Lamb Burger **\$2,400**

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

Lobster Club Sandwich **\$2,300**

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

Jerked Chicken Club **\$2,000**

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

SIDES

Loaded Fries **\$800**

*Herbed Fries • Bacon • Cheddar Cheese Sauce •
Salsa*

Mini Caesar Salad **\$700**

*Romaine Hearts • Caesar Dressing • Crostini •
Anchovies • Parmesan*

Sweet Potato Fries **\$500**

Herbed Fries **\$400**

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

Fried Bammy Sticks **\$400**

Fried Green Plantains **\$400**

Cole Slaw **\$400**

DESSERT

Chocolate Mousse Cake **\$1,000**

*Decadent Chocolate Cake • Chocolate Mousse
Quenelle • Hazelnut Brittle Crumb •
Chocolate Dust*

Hampden Rum Cake **\$1,000**

*Rich Rum-Infused Cake • White Chocolate
Mousse • Pineapple Coulis*

Terra Nova Cheese Cake **\$1,000**

*Classic Cheese Cake • Fruit Compote •
Coconut Gizzada Crumb*

Bread & Butter Pudding **\$900**

Fresh Fruit • Brown Sugar Cinnamon Cashew