



REGENCY
BAR & LOUNGE



WWW.TERRANOVAJAMAICA.COM

WINES COCKTAILS & BITES

Open Daily

Noon to 9:00 p.m.



TEL: 876-926-2211-2

WELCOME

TO REGENCY BAR & LOUNGE

SCROLL to view the
entire menu or
TAP any option
below.

Soups

Salads

Little Plates

Comfort Plates

Sandwiches
& Burgers

Sides

Group Platters

Dessert

Follow us on Facebook and Instagram
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SOUPS

Soup du Jour w/ Filet Mignon Panini

\$13.50

*Filet Mignon Panini • Cheddar
Cheese • Merlot Onion Jam*

Soup du Jour w/ Jerked Chicken Panini

\$10

*Jerked Chicken Panini • Cheddar
Cheese • Merlot Onion Jam*

Soup du Jour w/ Garlic Bread

\$8

SALADS

Nutty Green Salad

\$13.95

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

Chopped Salad w/ Grilled Seasonal Fruit

\$12.95

*Fancy Greens • Grilled Fruits •
Chopped Tomatoes • Roasted Corn •
Roasted Beets • Pickled Cucumbers •
House-made Salad Dressing*

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 Pairing:

 *Robert Mondavi, Chardonnay*
\$11 / \$54

 *B & G Provence Rosé*
\$8 / \$35

Glass / Bottle

[Main Menu](#)

Please advise your server of any allergies.

Rate of Exchange: USD\$1 : JMD\$140

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

LITTLE PLATES

Lobster Parmigiana

\$14.50

*6 Panko Breaded Morsels of Lobster •
House-made Tomato Sauce*

Recommended Pairing:

 Robert Mondavi, Chardonnay
\$11 / \$54

Coconut Shrimp

\$13.50

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

Recommended Pairing:

 Kim Crawford, Sauvignon Blanc
\$13 / \$56

Escoveitched Fish Fingers

\$12.50

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

Recommended Pairing:

 B & G Provence Rosé
\$8 / \$35

Glass / Bottle

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LITTLE PLATES

Curried Goat Rice Balls \$12

*RBL Signature Curried Mutton • Seasoned Rice
Rum Fire Mango Chutney*

Recommended Pairing:

 **Robert Mondavi, Chardonnay**
\$11 / \$54

Bacon Wrapped Dates \$12

*Marinated Dates • Mini Bacon Strips • Honey
Whiskey Glaze*

Recommended Pairing:

 **Kim Crawford, Pinot Noir**
\$15 / \$67

Codfish Fritters \$9.95

*House-made Codfish Batter • Scotch Bonnet
Pepper • Rum Fire Apple Chutney*

Recommended Pairing:

 **Robert Mondavi, Chardonnay**
\$11 / \$54

Glass / Bottle

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LITTLE PLATES

The Wings Plate

\$15

12 Pcs of Braised Wings

Serving Style:

*Jerk • BBQ • Honey Whiskey • Tequila Lime •
Parmesan & Garlic*

Recommended Pairing:



B & G Provence Rosé

\$8 / \$35

Quesadillas

\$9.95

*Soft tortillas • Cheese • Diced Onions • Escallions
• Tomato Salsa and Crème Fraiche*

Add:

Chicken- \$3 Vegetables- \$3

Lobster- \$7.95

Recommended Pairing:



Kim Crawford, Sauvignon Blanc

\$13 / \$56

Glass / Bottle

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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 Pairing:



Robert Mondavi, Cab Sav

\$11 / \$54

RBL Mac & Cheese

\$15.95

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

Recommended Pairing:



Robert Mondavi, Chardonnay

\$11 / \$54

Rigatoni Bowl

\$13.95

*served with Parmesan Cheese and 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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SANDWICHES & BURGERS

Regency Lamb Burger \$16.95

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

Recommended Pairing:



19 Crimes Red Blend

\$10 / \$38

Lobster Club Sandwich \$15.95

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

Recommended Pairing:



Robert Mondavi, Chardonnay

\$11 / \$54

Jerked Chicken Club Sandwich \$13.95

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

Recommended Pairing:



Robert Mondavi, Chardonnay

\$11 / \$54

Glass / Bottle

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SIDES

Loaded Fries

\$6

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

Mini Caesar Salad

\$5

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

Sweet Potato Fries

\$4

Herbed Fries

\$3

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

Fried Bammy Sticks

\$3

Fried Green Plantains

\$3

Cole Slaw

\$3

PLATTERS

Seafood Platter

\$42.95

8 pcs Coconut Shrimp

8 pcs Escoveitched Fish Fingers

8 pcs Crab Croquettes

4 pcs Lobster Cake

8 pcs Bammy Strips

Spiced Coleslaw in toasted Garlic Bun

Chilli and 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 pcs Filet Mignon Skewers

8 pcs Ribbon Chicken Skewers

8 pcs Pork Ribs

4 pcs Mini Meatballs in Garlic Buns

Blue Cheese Dipping Sauce

Barbeque Sauce

PLATTERS

Wings Platter

\$39.95

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

Quesadilla Platter

\$30.95

8 pcs Beef
8 pcs Chicken
8 pcs Veggie Quesadillas
Salsa & Crème Fraiche

DESSERT

Regency Creme Brûlée \$7.50

Velvety Egg Custard • Caramelized Sugar •
Hampden Rum Flame

Chocolate Mousse Cake \$7.50

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

Hampden Rum Cake \$7.50

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

Terra Nova Cheesecake \$7

Classic Cheese Cake • Fruit Compote • Coconut
Gizzada Crumb

Ice Cream / Sorbet du Jour \$7

Ask Your Server

Bread & Butter Pudding \$6.50

Fresh Fruit • Brown Sugar Cinnamon Cashew

Ice Cream (Single Scoop) \$3

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