



# 2021/2022 MENU



*Escape, Relax, Indulge, Enjoy*

*Beautiful Sandy Island*

*The Experience Lasts a Lifetime!*



1994



2008



2015



2019

## Beautiful **SANDY ISLAND** Anguilla BVI

*We are very happy that you have chosen to spend the day with us on our beautiful little speck of sand in the middle of the ocean. We encourage you to leisurely stroll along our 360 degree beach. Take as many pictures as you possibly can as the foot print of the island changes constantly. Wind and wave actions change the shape of the island daily and strong hurricanes constantly threaten the island's very existence. In 1995 and more recently in 2017 the island was completely washed away by Hurricanes Luis, and Irma respectively. While these storms cause much catastrophe and destruction, we view them as opportunities for renewal and renovation. This makes coping with the constant threat a whole lot easier. We are sure you will agree. We trust that you will enjoy every moment escaping the norm, relaxing beyond relaxation, indulging in authentic Sandy Island experiences, exploring our bountiful reefs and discovering the simplicity of natural luxury.*

*So have a laugh, enjoy the company of those you love, and thoroughly enjoy this day with us on beautiful Sandy Island, Anguilla. Be sure to check in @Sandy Island and tag us in your pictures on social media platforms. The experience lasts a lifetime!*



## **Appetizers**

### ***Sticky Ribs***

Juicy baby back ribs slathered with a sweet & mildly spicy sauce 20

### ***Mango Meatball Stick Up***

Delicious home style meatballs infused with mango & Thai chili 13

### ***Drunken Coconut Shrimp***

Succulent shrimp sautéed with coconut cream & rum 23

### ***Crispy Fish & Crayfish Tails***

Pan crusted medallions of fish & crayfish served with pineapple salsa & pina colada dipping sauce 33

### ***Bite Sized Fish Traps***

Grilled flat bread stuffed with fresh fish in a creamy curry dressing 18

## **Salads**

### ***Citrus, Avocado & Tomato Salad (CAT Salad)***

Locally grown greens, avocado, tomato & citrus 28

### ***Sandy Island Seafood Salad***

Pan-seared crayfish, shrimp & fish over locally grown greens 43

### ***Fab & Fit Lobster Salad***

A delightful mix of fresh lobster, sweet corn, tomatoes & seasonal fare tossed in a citrus & olive oil vinaigrette over locally grown greens 60

### ***Grilled Chicken Salad***

Charcoal grilled breast of chicken over locally grown greens 30

### ***Mahi Mahi Salad***

Fresh mahi mahi grilled or pan seared over locally grown greens 38



## **Lunch Entrees**

### ***Grilled Fish of the Day***

Grilled Mahi/Snapper/Grouper fillet infused with lemon, garlic & black pepper 44

### ***Spiced Shrimp Kebabs***

Shrimp dusted with our very special Sandy spice, skewered & grilled 38

### ***Grilled Lobster-Sandy Island Style***

Freshly caught Anguillan lobster served with our coconut & ginger sauce 60 (per Pound lbs.)

### ***Crazy for Crayfish***

Tender and sweet ~ a must have on Sandy Island 60

### ***Grilled Sirloin Steak***

Sandy spice & sea salt dusted sirloin of steak grilled to your liking 48

### ***Rack Um Up Ribs***

Juicy baby back ribs piled high & served hot off the grill 33

### ***Barbecued Chicken***

Simple, smokey & really good! (1/4) 23, (1/2) 39

### ***Chicken In Paradise***

Grilled breast of chicken topped with pineapple salsa 33

### ***Rasta Plate***

A combination of delicious sautéed or grilled vegetables & sides 28

***All lunch entrees, combinations & platters served with your choice of traditional rice and peas or coconut rice, seashell pasta salad, sandy slaw, and fresh greens***

***\*\*\*Preorders recommended\*\*\****



## Combinations & Platters

### *Turf Only*

Chicken & Ribs Combo 38

### *Surf and Turf*

Fish & Chicken or Ribs 48

Shrimp & Chicken or Ribs 43

Crayfish & Chicken or Ribs 63

Lobster & Chicken or Ribs 64+

### *Surf All The Way*

Shrimp & Fish 48

Crayfish & Shrimp or Fish 68

Lobster & Shrimp or Fish 74+

Lobster & Crayfish 78+

### *Triple Lobster Sampler (for two)*

Discover and indulge in all three varieties of lobster caught in Anguillan waters!

Sample Spiny Tail Lobster, Crayfish and Slipper Lobster 140

### *Fisherman's Platter (for two)*

A Fisherman's Bounty...Lobster, Shrimp and Mahi Mahi served with wedges of lemon and lime 125

### *Captain's Platter (for two)*

The captain is king, and he or she should eat like one...

Lobster, Snapper, and Ribs piled high 115

### *Mermaid Platter (for two)*

For those who love the land & sea. Lobster, Shrimp & Sirloin Steak 135

### *Family Style Picnic*

Wooden bowls of our delicious sides accompany platters of your lunch choices

Make your own island picnic & garner oohs & aahs every time

**Price varies**



## Side Bowls

Local Green Salad 10  
Seashell Pasta Salad 10  
Sandy Slaw 10  
Rice and Peas 10  
Coconut Rice 10  
French Fries 10

## Desserts

### *Chocolate Moon Cake*

Rich chocolate cake, Tia Marie, chocolate sauce, & caramel 15

### *Sunshine Cake*

Moist vanilla cake, Cointreau, fresh fruit 15

### *Fresh Fruit Plate*

A combination of fresh seasonal fruits with honey drizzle 15

*Please ask your server for today's dessert specials*

**\*\*\* All desserts subject to availability\*\*\***

**\*\*\*Preorders recommended\*\*\***

*13% GST, 15% service charge and 3% environmental fee added to all guest checks*

*1 euro = 1 dollar*

*\$10 Corkage Fee*

*\$6 Split Plate Charge*



## **Cuban Cigars**

**Hoyo De Monterey 65**

**H. Upman Corona 45**

**Monte Cristo #4 65**

**Pantagas D4 80**

**Romeo Y Juleta 55**

**Cigar Cutter 15**

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## **Wines**

### **White**

*Ca'Vesco – Pinot Grigio, Italy 55 / G 20*

*Castello Del Poggio – Moscato, Italy 45 / G 20*

### **Rosé**

*Minuty M Cotes de Provence, France, M 155 / 75 / G 15*

*Clos Beylesse (blue bottle), France, M 225 / 110*

*Domaine Ott Chateau de Selle, France, M 305 / 155*

*Chateau De Pampelonne, France, M 185 / 95 / G 25*

### **Red**

*Bourgogne Pinot Noir, France 80 / G 20*

### **Sparkling Wine**

*Zonin – Prosecco Brut Veneto, Italy 55 / G 20*

*Canti – Prosecco Rose, Italy 55 / G 20*

### **Champagne**

*Laurent Perrier La Cuvee 235 / M 465*

*Moet & Chandon Imperial 150 / M 305 (Brut, ICE, Rose)*





## ***Rum Punches & Cocktails***

### **Jo Jo Rum Punch**

*Our famous Sandy Island concoction made with premium Caribbean rums including Captain Morgan, Meyers, and Mount Gay 10*

### **Tiki Ti Punch <sup>new</sup>**

*Rhum Agricole, Lemon, Lime, Cane Syrup, Angostura Bitters 10*

### **Island Breeze**

*White Rum, Mango, Peach, Pineapple, Lime 18*

### **High Tide**

*Coconut Rum, Triple Sec, Blue Curacao, Pineapple 15*

### **Gone a Drift**

*Pyrat, Lime, Sugar Cane, Club Soda, Lime 20*

### **Ship Wreck**

*Enough Rum, Gin and Bourbon to wreck the strongest of men 20*

### **Sand Dollar**

*Baileys, Malibu Coconut, Pineapple 15*

### **Cap A Ting <sup>new</sup>**

*Captain Morgan Spice Rum, Ting, Lime 15*

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## *Tequila Cocktails*

### **Sandy Margarita**

*Tequila, Triple Sec, Lime, Passion Fruit H 15, TS 25*

### **Poco Loco**

*Patron Silver, Peach Schnapps, Pineapple, Lime 25*

## *Vodka Cocktails*

### **Sandy Island Iced Tea <sup>new</sup>**

*Tito's Vodka, Gold Rum, Orange Liqueur, Gin, Coca-Cola 20*

### **Loose Goose**

*Grey Goose Vodka, Triple Sec, Orange Zest, Club Soda 20*

### **Happy Sailor**

*Tito's Vodka, Cointreau, Cranberry, Orange, Lemon 20*

## *Wine Fusion Cocktails*

### **Calypso Red Sangria <sup>new</sup>**

*Red Wine, Cognac, Berries, Lemon, Orange 15*

### **Sandy Sangria**

*White Wine, Cointreau, Sugar Cane, Club Soda, Orange, Lemon, Lime 18*

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## ***Frozen Cocktails***

### **Classic Pina Colada**

*Light Rum, Cream of Coconut, Pineapple V 10, H 15, TS 20*

### **Sandy Island Colada**

*Blue Curacao, Light Rum, Baileys, Cream of Coco, Pineapple V 10, H 15, TS 20*

### **Tropical Colada**

*Colada with a Twist: Mango, Passion Fruit, Guava, Banana V 10, H 15, TS 20*

### **Sandy Island Daiquiri**

*Rum, Lime, Sugar Cane V 10, H 15, TS 20*

### **Marooned Margarita**

*Tequila, Triple Sec, Lime, Sugar Cane V 10, H 15, TS 25*

## ***Non-Alcohol Cocktails***

### **Paradise Punch**

*Pineapple, Orange, Grenadine, Bitters 10*

### **Mango Passion Punch**

*Mango, Passion, Coconut Cream, lime 10*

### **Limin Lemonade**

*Lemon, Lime, Sugar Cane, Club Soda 10*

### **Smoothies**

*Strawberry, mango, passion fruit, banana 10*

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## ***Caribbean Rum***

**Pyrat – Anguilla 18**  
**Old Road Rum 12yrs – St Kitts 20**  
**Malibu – Barbados 13**  
**Castillo – Puerto Rico 9**  
**Havana Club – Cuba 3yrs 10 / 7yrs 15**  
**Mount Gay – Barbados 10**  
**Myers – Jamaica 10**  
**Bacardi – Puerto Rico 10**  
**Captain Morgan – Jamaica 10**  
**Guavaberry – St Martin 13**  
**Clement Rhum Agricole – Martinique 10**

## ***Tequila***

**Don Julio Blanco 20**  
**Jose Cuervo Silver/Gold 12**  
**Patron Silver 20**  
**ClaseAzul Reposado 50**

## ***Whiskey/Bourbon***

**Makers Mark 18**  
**Crown Royal 18**  
**Johnny Walker Black Label 18**

## ***Vodka***

**Grey Goose 15**  
**Titos 15**

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## ***Gin***

**Gordons 13  
Tanqueray 13  
Bombay 13**

## ***Cognac***

**Hennessy VS 20**

## ***Liqueurs/Cordials***

**Amaretto Disaranno 13  
Cointreau 13  
Kahlua 13  
Baileys 13**

## ***Beer***

**Carib – Trinidad 6  
Corona – Mexico 6**

## ***Non-Alcohol Beverages***

**Coke, Sprite 5  
Juice, Ting, Ginger Ale, Tonic Water, Club Soda 5  
Fruit Punch, Lemonade, Iced Tea 8**

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## ***Water***

**Aqua Panna 12**  
**San Pellegrino Lg 12**  
**Fiji Sm 5 / Lg 10**

## ***Sandy Island Souvenirs & Merchandise***

**Ladies Tees 25**  
**Mens Tees 25**  
**Kids Tees 20**  
**Specialty Tees/Guards/Knits- 35 /45 /75**  
**Hats 30**  
**Shot Glasses 10**  
**Beer Koozies 10**

## ***For Rent***

**Beach Towels 20**  
**Beach Chairs 10**  
**Beach Bed 20**

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*Ask about our intimate and ultra-private event options for weddings, corporate events, exclusive dates etc.*



*Exclusive Moonlight Dinners featuring guest chefs.  
(On the evening of the 1st full moon Jan-Jun. Reserve your seat early)*





**Daily shuttle service from Sandy Ground**  
**\$40 per person round trip**  
**10am to 4pm**  
**Every hour on the hour**

**Contact Us**

**264-497-6534 Main Office**  
**264-584/235-6534 Admin. Mobile**  
**476-6534 Events & Restaurant Manager**  
**476-4104 Operations Manager**  
**235-4104 Island Host**  
**498-4104 Sandy Ground Shuttle Office**  
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***Thank you for spending the day with us!***

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