

BOOM

RESTAURANT

FAVOURITE BOTTLES

Figuiere St. Andre Rosé | EC \$105

M de Minuty Rosé | EC \$140

Santa Cristina Pinot Grigio | EC \$118

Chardonnay Ardèche | EC \$129

For other choices, please see our wine menu

STARTERS

***Chilled Homemade Tomato Gazpacho | EC\$44**

Traditional gazpacho served with herb croutons

Crispy Fried Calamari | EC\$54

Giant calamari rings fried in a light beer batter, served with lemon aioli

Chicken Okasan | EC\$54

Tender pieces of chicken breast, lightly breaded, flash fried & dipped in teriyaki sauce

Tuna Tartare | EC\$56

Diced Ahi tuna, mango, avocado, ginger, sesame seeds, lime juice, sesame oil & chives with crispy plantain

Grilled Tiger Prawns | EC\$56

Grilled marinated tiger prawns, served with a basil saffron aioli

Thai Shrimp Cakes | EC\$56

Minced tiger shrimps mixed with coconut, chilies, fresh herbs & spices served with a spicy passionfruit dipping sauce

***Grazing board | EC\$64**

Selection of dips (hummus, babaganoush, jerk black bean) olives, roasted vegetables, crispy tortilla

Lobster & Shrimp Cocktail | EC\$68

Fresh Antiguan lobster chunks and large shrimp served on lettuce with a classic Marie Rose sauce

Full lunch menu served from 12 noon to 4pm

*Select items and all desserts available from 4-6pm

All prices in EC\$ — Inclusive of 17% ABST.

10% Service Charge to be added to your total bill. Thank you.





SALADS

***Caesar Salad | EC\$48**

with grilled chicken \$60 | prawns \$68

Romaine lettuce, parmesan shavings, anchovies & croutons with Caesar dressing

Roasted Butternut Squash Salad | EC\$55

with goat cheese EC\$62 | grilled chicken EC\$68

Roasted butternut squash, quinoa, mixed local leaves, roasted tomatoes, mint, cilantro, garnished with pumpkin seeds and served on a bed of sautéed spinach

Homemade Thai Shrimp Cake Salad | EC\$66

Minced tiger shrimps mixed with coconut, chillies, fresh herbs & spices served on a bed of mixed greens, melon avocado, tomatoes & honey ginger dressing

Da Boom Tuna Salad | EC\$74

Seared Sesame Crusted Tuna served on a salad of locally sourced seasonal vegetables with a mango vinaigrette

Antiguan Lobster Citrus Salad | EC\$80

Local lobster tail, mixed leaves, melon and citrus segments with orange vinaigrette

WRAPS & SANDWICHES

Grilled Vegetable Wrap | EC\$56

with Swiss cheese | EC\$62

Eggplant, seasonal vegetables, tomato, rocket & hummus with arugula pesto, served with truffle parmesan or sweet potato fries or local salad

Gourmet Chicken Club | EC\$68

Grilled chicken, rocket, tomatoes, Swiss cheese, bacon & fried egg served with truffle parmesan or sweet potato fries or local salad

Mahi Fish Burger | EC\$68

Lightly battered mahi fillet, lemon and caper relish, pickled cucumber served with truffle parmesan or sweet potato fries or local salad

Truffle Aioli Steak Sandwich | EC\$72

Grilled marinated hanger steak, thyme roasted onions and truffle aioli served with truffle parmesan or sweet potato fries or local salad

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MAINS

Fettuccini Alfredo, Pesto or Tomato | EC\$68

Vegetables EC\$72 | Chicken EC\$78 | Shrimp EC\$88

West Indian Curry with Vegetables | EC\$72

Chicken EC\$78 | Shrimp EC\$88

Seasonal vegetables and chickpeas in a homemade curry sauce served with coconut rice

Antiguan Lobster Mac and Cheese | EC\$80

Garlic marinated lobster chunks and macaroni in a creamy cheese sauce. Served with a mixed salad

Catch of the Day | EC\$88

Pan seared local catch with lemon butter, garlic chili butter or Creole sauce. Served with mixed salad and truffle parmesan fries or sweet potato fries

BBQ Baby Back Ribs | EC\$88

Marinated ribs with homemade BBQ sauce. Served with mixed salad and truffle parmesan fries or sweet potato fries

Seared Ahi Tuna | EC\$92

Seared marinated Ahi tuna, served with sweet soy glaze, rice and locally sourced stir-fried vegetables

Fresh Antiguan Lobster Your Way

Grilled with Garlic Butter EC\$92 | Thermidor EC\$128

Half a local lobster served with mixed salad and truffle parmesan fries or coconut rice

SIDES

Triple Cooked Hand Cut Fries with Truffle Ketchup & Mayo | EC\$26

Truffle Parmesan Hand Cut Fries with Truffle Ketchup & Mayo | EC\$32

Sweet Potato Fries with Truffle Ketchup & Mayo | EC\$32

Fresh, Local Mixed Greens & Herb Salad with Balsamic Vinaigrette | EC\$36

Classic Creamy Macaroni and Cheese | EC\$36

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DESSERTS

Antiguan Coconut Bread & Butter Pudding | EC\$35

Served with vanilla ice cream & rum butterscotch sauce

Homemade Double Chocolate Brownie | EC\$35

Served with vanilla ice cream & a salted caramel sauce

Affogato | EC\$35

Two scoops of vanilla ice cream topped with a shot of hot espresso
Add a shot of English Harbour 5-Year-Old Rum | EC\$13

Tropical Sundae | EC\$35

Rum roasted pineapple chunks, vanilla ice cream and mango sorbet

A selection of Ice Creams & Sorbets

1 scoop EC\$16 | 2 scoops EC\$26 | 3 scoops EC\$33

Spice Up Your Ice Cream or Sorbet

Add a Shot: Vodka EC\$13 | Cointreau EC\$13 | EH 5-Year Rum EC\$13

COFFEE & DIGESTIFS

Espresso, Americano | EC\$16

Cappuccino, Café Latte or Ice Coffee | EC\$17

Double Espresso | EC\$21

Grappa or Lemoncello | EC\$19

Grand Marnier, Remy Martin or Hennessy VSOP | EC\$31

Amaretto Disaronno or Baileys | EC\$25

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