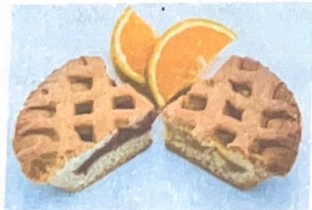


2021/2022 MENU



Escape. Relax. Indulge. Enjoy

Beautiful Sandy Island

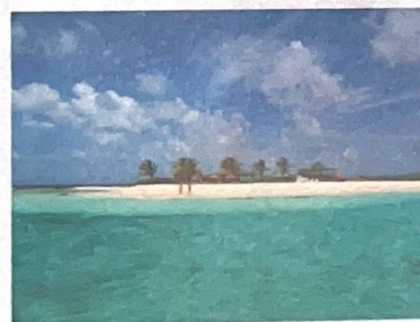
The Experience Lasts a Lifetime!



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



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

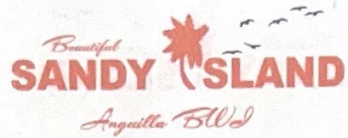
Zonin – Prosecco Brut Veneto, Italy 55 / G 20

Canti – Prosecco Rose, Italy 55 / G 20

Champagne

Laurent Perrier La Cuvee 235 / M 465

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



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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\$10 Corkage Fee

\$6 Split Plate Charge



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 ^{new}

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 ^{new}

Captain Morgan Spice Rum, Ting, Lime 15

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\$6 Split Plate Charge



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 ^{new}

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 ^{new}

Red Wine, Cognac, Berries, Lemon, Orange 15

Sandy Sangria

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

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1 euro = 1 dollar

\$10 Corkage Fee

\$6 Split Plate Charge



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

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

1 euro = 1 dollar

\$10 Corkage Fee

\$6 Salt Plate Charge



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**

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

1 euro = 1 dollar

10% Capitation Fee

10% Capitation Fee