

# bar·ONE

Restaurant & Lounge

## Appetizers

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| <b>FRIED ATLANTIC SALMON BITES</b><br>topped w/ red pickled onions & side of house<br>honey mustard sauce  | <b>\$22</b> |
| <b>SCALLOPS TWO WAY</b><br>bacon wrapped jerk scallop & a simply sautéed scallop,<br>corn radish, red onions, red peppers, tomatoes & green<br>scallions | <b>\$25</b> |
| <b>SOBE STYLED CRAB CAKE</b><br>freshly thin sliced mango and cucumber on a<br>grilled pineapple w/ aioli sauce  | <b>\$25</b> |
| <b>GROUPEL BITES</b><br>served w/ fresh marinara, white truffles, and black caviar   | <b>\$32</b> |
| <b>FRIED SHRIMP</b><br>four U-3 shrimp, deep fried, served with housemade Asian<br>cole slaw, fresh sliced watermelon and tartar sauce                   | <b>\$50</b> |
| <b>JUMBO LOUISIANA BBQ SHRIMP</b><br>u-5 jumbo head on shrimp  | <b>\$40</b> |
| <b>FRIED CALAMARI AND BANANA PEPPERS</b><br>served w/ house made Roma tomato<br>marinara sauce   | <b>\$17</b> |
| <b>KING CRAB SPINACH &amp; ARTICHOKE DIP</b><br>served w/ fried jumbo tostones   | <b>\$17</b> |
| <b>NEW ORLEANS GRILLED OYSTERS</b><br>freshly shucked oysters, grilled to perfection, topped with<br>pinko bread crumb, served with toasted bread.       | <b>\$30</b> |
| <b>JAMAICAN OXTAIL DUMPLING STEW</b><br>slowed cooked oxtail, dumpling w/ rich red<br>wine sauce   | <b>\$20</b> |
| <b>TWO BEAN HUMMUS</b><br>creamy mixture of black eyed peas, black beans,<br>garlic and olive oil dip served w/ crispy tostones                          | <b>\$17</b> |
| <b>ATL HABANERO MANGO WINGS</b><br>tossed in mango, rosemary, thyme & orange<br>hebranero peppers  | <b>\$25</b> |
| <b>JERK PINEAPPLE LEMON PEPPER WINGS</b><br>Grilled chicken wings w/ Chef's special sauce  | <b>\$25</b> |

## Salads & Soup

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| <b>LOBSTER BISQUE</b><br>smooth, creamy, highly seasoned french<br>style soup   | <b>\$25</b> |
| <b>JUMBO LUMP CRAB SALAD</b><br>iceberg lettuce, baby tomato, smoked bacon,<br>boiled eggs & thousand island dressing   | <b>\$30</b> |
| <b>BAR ONE CAESAR SALAD</b><br>bed of romaine, boiled egg white, shaved parmesan,<br>crispy shallots w/ house made caesar dressing  | <b>\$20</b> |
| <b>CHOPPED KALE SALAD</b><br>organic white quinoa, cremini oven roasted<br>mushrooms, feta cheese, European cucumber, crispy<br>shallots, pickled onion w/ truffle balsamic glaze | <b>\$22</b> |
| <b>ADD JERK CHICKEN</b>   | <b>\$9</b>  |
| <b>ADD JERK SHRIMP</b>  | <b>\$12</b> |
| <b>ADD JERK SALMON</b>  | <b>\$13</b> |
| <b>ADD LOBSTER</b>  | <b>\$20</b> |

### CHEF SPECIALS ALL MARKET PRICE

COLOSSAL STONE CRAB  
TOMAHAWK  
CEVICHE  
CHEF LOBSTER SPECIAL  
CHEF FISH SPECIAL

*Consuming raw or under cooked meats, poultry, seafood, selfish, or egg may increase your risk of  
food-borne illness, especially if you have certain medical conditions*

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## Entrees

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|---|-------------|--|-------------|
| <b>CAJUN CHURRASCO</b><br>8oz skirt steak served w/ white rice and black beans<br>garnished collard green chimichurri                                     | <b>\$36</b> | <b>KING CRAB CRUSTED GROUPER</b><br>grouper topped w/ jerk king crab, spicy broccolini,<br>string beans & horseradish sauce                            | <b>\$55</b> |
| <b>JAMAICAN OXTAIL</b><br>w/ butter bean stew, carrots, potato served w/ white<br>rice & plantains  | <b>\$42</b> | <b>CRAB STUFFED ATLANTIC SALMON</b><br>stuffed with king crab & served over a bed of Herb Risotto  | <b>\$47</b> |
| <b>NY STRIP</b><br>14oz NY strip topped w/ sauteed peppers, onions in a white<br>wine sauce   | <b>\$65</b> | <b>SEAFOOD LASAGNA</b><br>shrimp, lobster, scallops, ricotta cheese, mozzarella and<br>parmesan cheese, onion and spinach                              | <b>\$50</b> |
| <b>BAR ONE SURF &amp; TURF</b><br>8oz filet mignon, mushroom red wine sauce, crispy onions,<br>blackened 8oz lobster tail & grilled asparagus             | <b>\$85</b> | <b>FRIED LOBSTER &amp; PANCAKE</b><br>Fried 9oz lobster tail on a lobster, scallion pancake w/ side of<br>sweet chili sauce                            | <b>\$90</b> |
| <b>BONE IN FILET</b><br>16oz bone in filet with shaved black truffles, with au<br>poivre sauce on the side  | <b>\$75</b> | <b>LOBSTER TAIL LINGUINI</b><br>served w/ sun dried tomatoes, broccolini, mushrooms, and a<br>creamy truffle sauce                                     | <b>\$70</b> |
| <b>CARIBBEAN GRILLED LAMB CHOPS</b><br>served frisee lettuce, red onion, baby tomatoes & w/<br>mango chutney sauce  | <b>\$55</b> | <b>PETER'S FAVORITE CURRY CHICKEN</b><br>bone in chicken w/ carrots, potato, white rice<br>& plantains   | <b>\$36</b> |
| <b>BAR ONE BABY-BACK RIBS</b><br>w/ house made spicy BBQ sauce  | <b>\$32</b> | <b>BAR ONE TRUFFLED CHICKEN</b><br>over scallion pancake w/ sauteed spinach and<br>truffle chili pepper honey drizzle                                  | <b>\$32</b> |
| <b>RIBEYE STEAK</b><br>22oz ribeye, grilled pineapple, onion & peppers<br>w/ chef's special sauce   | <b>\$75</b> | <b>CHICKEN N STRAWBERRY WAFFLES</b><br>t10oz Boneless Chicken Breast fried and topped w/ powdered<br>sugar and served w/ a sweet and spicy maple syrup | <b>\$35</b> |
| <b>T-BONE STEAK OSCAR STYLE</b><br>16oz char grilled T-Bone steak, chopped<br>asparagus, lump crab and hollandaise sauce                                  | <b>\$55</b> |  |             |
| <b>JERK CHICKEN PENNE ALFREDO</b><br>tossed in tomatoes, mushrooms and topped w/<br>parmesan cheese   | <b>\$36</b> |  |             |
| <b>NIGERIAN SHRIMP SCAMPI</b><br>four head on shrimp, diced tomato, lemon juice, white wine,<br>parsley w/ two garlic, parsley, olive oil, rosemary toast | <b>\$50</b> |  |             |
| <b>GRILLED JERK SNAPPER FILET</b><br>served w/ sweet potato mash, garlic asparagus,<br>w/ a jerk butter sauce   | <b>\$42</b> |  |             |
| <b>WHOLE FRIED RED SNAPPER</b><br>served w/ tangy mango relish, over a bed of<br>garlic spinach   | <b>MP</b>   |  |             |
| <b>CRISPY SKINNED SNAPPER</b><br>pan seared to perfection served over grilled<br>shrimp & bok choy w/ lemon butter sauce                                  | <b>\$45</b> |  |             |
| <b>WHOLE GRILLED BRANZINO</b><br>served w/ baby bok choy, asparagus, rosemary, thyme,<br>lemon and Chef Mario's secret strawberry sauce                   | <b>\$55</b> |  |             |

## Sides \$15

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| BAHAMIAN MAC AND CHEESE   |  |
| PORSCHÉ'S VEGAN MAC & CHEESE  |  |
| TRUFFLE MAC AND CHEESE  |  |
| SAUTEED GARLIC SPINACH  |  |
| WHITE RICE & BLACK BEANS  |  |
| TRUFFLE FRIES   |  |
| AVOCADO   |  |
| TOSTONES  |  |
| HERB RISOTTO  |  |
| RICE & PEAS   |  |
| SLOW BRAISED COLLARDS & CABBAGE                                     |  |
| SWEET PLANTAINS W/ RUM REDUCTION & COCONUT SHAVINGS                 |  |
| SAUTEED BROCCOLINI  |  |
| LOADED BAKE POTATO W/ CHEDDAR CHEESE, BACON, BUTTER<br>& SOUR CREAM |  |

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