

Carolyn's

BLUE WATERS • ANTIGUA

HOUSE WINES

\$5.00

sparkling wine
house wine selection from the house of
vina maipo, chile
white | chardonnay, sauvignon blanc, **rose**
red | merlot, cabernet

SPECIAL SELECTION WINES

\$7.50

sparkling | trivento brut rose
white | ardeche chardonnay louis latour
rose | minuty 'm' cote de provence
red | pinot noir - languedoc

COCKTAILS

\$10.00

tropical lover
absolut citron | kokonut rum | melon liqueur
pineapple juice | simple syrup

lava flow
cavalier light rum | kokonut rum | coco lopez
pineapple juice | banana | strawberry

antigua smile
cavalier light rum | crème de banana
pineapple juice

love it up
peach schnapps | lime | strawberry

DAIQUIRIS

\$10.00

lime, mango, banana, strawberry, orange,
passion fruit, pineapple

MARGARITAS

\$9.00

frozen or on the rocks. Please ask server for
today's flavours

COLADAS

\$9.00

pina colada, strawberry colada, bailey's colada

BEERS

\$5.00

piton, heineken, wadadli, red stripe, carib, non-alcoholic becks

SMOOTHIES

\$12.00

lassi
mango | yogurt | honey

creamy delight
coconut cream | yogurt milk

paradiso
banana | strawberry | yogurt | mango

mojo
passion fruit | yogurt | honey

all prices displayed in US\$. 10% service charge and 15%
(14% for hotel residents) government tax will be added

Carolyn's

BLUE WATERS • ANTIGUA

_____ SALADS _____

poached salmon salad \$22
tomato | cucumber | lettuce | mango lime
dressing

carolyn's signature salad (V/GF) \$16
baby leaves | courgette & artichoke | butternut
squash | feta | pine nuts
ginger sour orange dressing

avocado citrus salad (season availability, V, Ve, GF) \$16
pineapple | mixed greens | hearts of palm
citrus dressing

_____ LIGHT BITES _____

grilled vegetables & hummus (v) \$14
warm spinach floured tortilla
local leaves | grilled tomato | hummus

island spiced chicken wrap \$18
warm plain flour tortilla
lettuce | cucumber | yoghurt

lamb kofta \$18
warm tomato floured tortilla
sun dried tomatoes | romaine lettuce | tzatziki

_____ FLAT BREADS _____

classic margherita (v) \$15
homemade flat bread | tomato sauce | mozzarella | basil

italian salami & mozzarella \$16
homemade flat bread | tomato sauce | parmesan cheese

grilled chicken & roasted peppers \$16
homemade flat bread | mozzarella | tomatoes | pesto

grilled king prawns (s) \$19
chickpea flour bread | fennel | basil leaves | roasted garlic

ask your server for today's chefs daily specials

_____ ICE CREAM, SORBET & DESSERT _____

ask your server for flavours available \$9

turn over for wine & drinks selection

all prices displayed in US\$. 10% service charge and 15%
(14% for hotel residents) government tax will be added