

GRACE BAY RESORTS



Your guide to
Dining

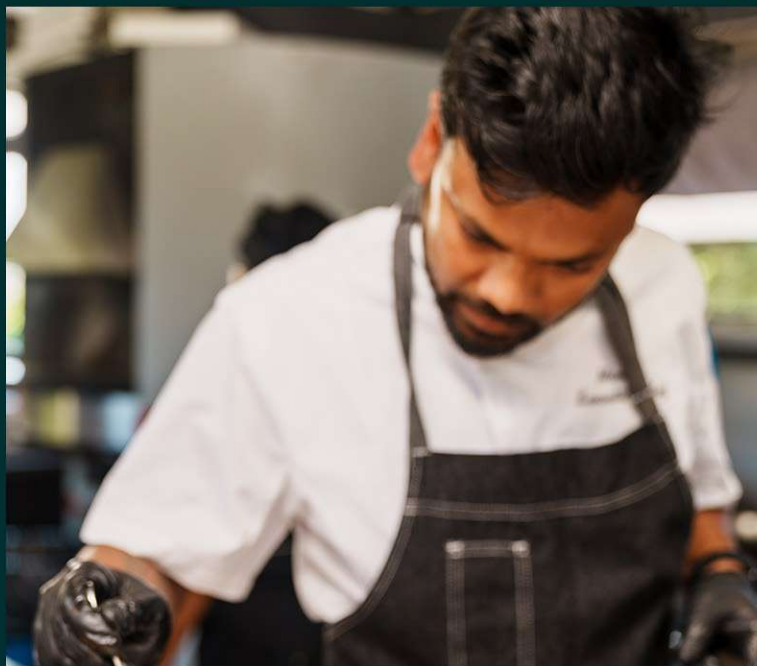
Dining Across Grace Bay Resorts

A CURATED CULINARY COLLECTION ACROSS TURKS & CAICOS

Grace Bay Resorts brings together a distinctive collection of restaurants and bars, each thoughtfully designed with its own identity, atmosphere, and culinary point of view. From refined French cuisine and coastal Italian dining to premium seafood, modern grill house experiences, sushi, and vibrant waterfront bars, every venue celebrates exceptional ingredients, genuine hospitality, and a strong sense of place.

United by a passion for craftsmanship and service, our culinary team creates memorable experiences from leisurely breakfasts and oceanfront lunches to handcrafted cocktails and elegant dinners by the sea. Whether discovering a new favourite or returning to a signature restaurant, every visit reflects the warmth, quality, and understated luxury that defines Grace Bay Resorts.

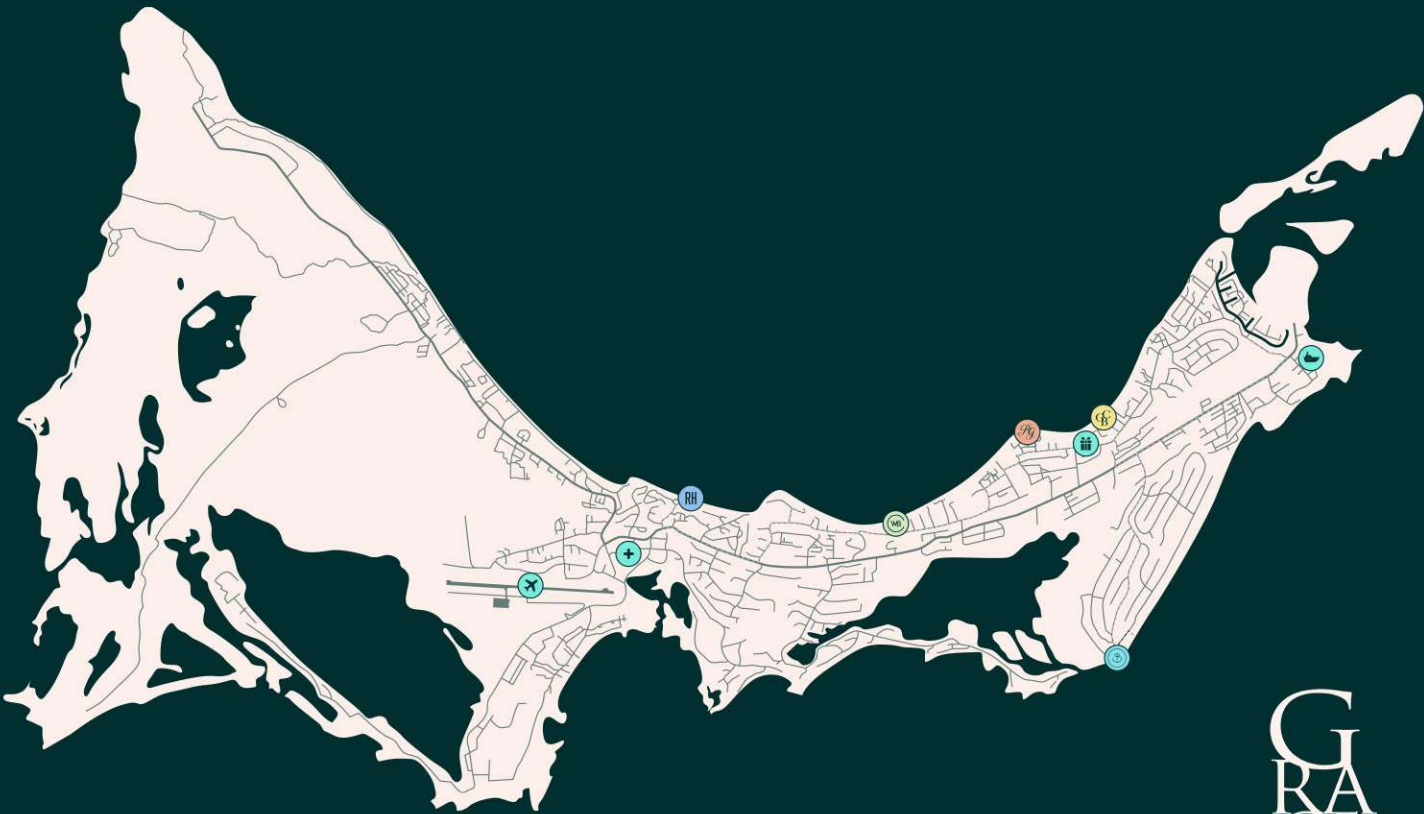




Meet the Culinary Talent Behind the Experience

Led by passionate culinary talent, Grace Bay Resorts continues to shape some of the most memorable dining experiences in Turks & Caicos.

GRACE BAY RESORTS



GRACE

Our Restaurant Collection



INFINITI
RESTAURANT
INFINITI
SUSHI BAR
THE
GRILL
OFF SHORE



TWO
WEST
DRIFT



VITA
RESTAURANT
CAVE BAR



GRACE'S
COTTAGE



LUA BEACH
HOUSE
THE BEACH
BAR

INFINITI

RESTAURANT

Open Daily for Dinner
6:00pm - 9:30pm
Reservations recommended

+1(649) 946 5050 ext. 1007
gbcfadmin@gracebayresorts.com

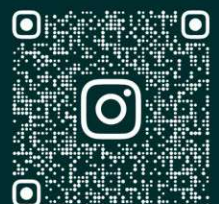


OCEANFRONT DINING • COASTAL FLAVORS

Set along the award-winning shores of Grace Bay Club, Infiniti Restaurant offers an elevated open-air dining experience with panoramic ocean views and a warm evening atmosphere.

The menu brings together premium seafood, refined coastal dishes and premium cuts of steak. All prepared with quality ingredients and a thoughtful approach to flavor.

From sunset cocktails to dinner under the stars, Infiniti delivers relaxed island elegance, polished service, and one of Grace Bay's signature oceanfront dining experiences.



Infiniti Restaurant

SAMPLE MENU

CHEF'S SIGNATURES

FRESHLY SHUCKED OYSTERS ON ICE

Trio of Ginger Seaweed, Gari & Sisho, Scallion & Shallots

CHILI GARLIC TUNA

Crispy Rice, Spring Onion

MISHIMA RANCH ULTRA WAGYU ^{GF}

Crispy Quinoa, Spicy Aji Amarillo, Sisho

LIQUIDS

CURRIED CAULIFLOWER SOUP ^{GF/V}

Granny Smith Apple, Chili Garlic Oil

GF - Gluten Free | V - Vegetarian

BUTCHER'S PRIDE

ROASTED VEAL BONE MARROW

Onion Jam, Parsley Salad, Toasted Baguette

14 OZ. MISHIMA RANCH WAGYU ULTRA STRIP STEAK

Roasted Wild Mushrooms, Shirakiku Rice

24 OZ PREMIUM ANGUS BEEF COWBOY STEAK (FOR TWO)

Truffle Fries, Charred Seasonal Vegetables, Bearnaise,
Horseradish Chimichurri

SMALL PLATES

ROASTED HERITAGE BEETS SALAD ^{GF}

Roasted Hazelnuts, Strawberry, Pickled Onions,
Poblano Feta Dressing

GRILLED OCTOPUS

Pickled Spanish Chili, Potato Puree, Tomato Pepper
Compote, Hot Merken Oil

LARGE PLATES

WOOD ROASTED TURKS LOBSTER

Belgian Endive, Crispy Shallots, Roasted
Fingerlings, Peanut Coconut Relish, Jimbaran Aioli

BERKSHIRE HERITAGE PORK SHANK SSAM

Bib Lettuce, Gochujang Onions, Sesame Glaze,
Shirakiku Rice

TELLICHERRY PEPPER CRUSTED ANGUS BEEF FILLET

Charred Leeks, Roasted Red Yam,
Aged Soy Balsamic Jus





Open Daily for Dinner
4:00pm - 10:00pm
Reservations recommended

+1(649) 946 5050 ext. 1007
gbcfadmin@gracebayresorts.com



Infiniti Sushi Bar brings the artistry of Japan to the shores of Grace Bay Club, where the freshest seafood is flown in daily from the world's premier markets. Each dish is a study in precision and craftsmanship from expertly prepared sushi to delicately curated hot tastings.

Guests can indulge in an exceptional selection of premium sake, handcrafted martinis, and fine champagne, all while taking in panoramic views of Grace Bay's turquoise horizon.

Infiniti Sushi Bar offers an elevated dining experience where freshness, flavor, and ambiance come together in perfect harmony.

Infiniti Sushi Bar

SAMPLE MENU

ROBATA GRILL

SHISHITO PEPPERS - SMOKED SHOYU
GINGER - LIME

STEAMED EDAMAME - JAPANESE
SEA SALT

KUROBUTA PORK TORO
SANSHO PEPPER - SWEET SOY

ARTISANAL HAND ROLLS

UNAGI - CUCUMBER - SESAME - TARE

AUSTRALIAN WAGYU - TRUFFLE RICE
YAKI NIKU SAUCE

SAKE

DASSAI 45, JUNMAI DAIGINJO, 30CL

MASUMI SHIRO, 72CL

MASUMI YUZUSHU, 72CL

NIGIRI / SASHIMI

Fresh selection from the Toyosu Fish Market - 3 pc

HASS AVOCADO / ABOKADO
Yuzu Koshu

TRUFFLED SALMON
Tare, Sesame Furikake, Black Truffle Purée

YELLOWTAIL KINGFISH / HAMACHI
Meyer Lemon Marmalade, Miso Koji, Ash Salt

SUSHI... TOO GOOD TO SHARE

TEMPURA YAM - YAMAGOBO -
SSAMJANG - CRISPY ARTICHOKE

SPICY TUNA - CRISPY RICE - SCALLION

SOFT SHELL CRAB - AKAMI - TEMPURA
CRUNCH - JALAPEÑO DIP

GRAND INFINITI PLATTER

Good for 4
Selection of best bites from the menu

THE GRILL

at

GRACE BAY CLUB

Open Daily

Lunch: 12:00pm - 3:00pm

Dinner: Seasonal from 6:00pm - 9:00pm

+1(649) 946 5050 ext. 1007

gbcfadmin@gracebayresorts.com

OCEANFRONT ELEGANCE MEETS THE ART OF GLOBAL DINING

Set along the iconic shores of Grace Bay, The Grill at Grace Bay Club is a modern American oceanfront grill house rooted in exceptional ingredients, bold global flavors, and effortless coastal elegance. Thoughtfully ingredient-driven and socially vibrant, The Grill offers a refined yet relaxed dining experience where handcrafted dishes, ocean breezes, and warm hospitality come together by the sea.

Fridays introduce a new rhythm with Taste of India a weekly culinary journey inspired by the rich spices, aromas, and traditions of India in a vibrant oceanfront setting.



The Grill

SAMPLE MENU

MAINS

Whole Roasted Cauliflower -
Tandoori Spices - Crispy Herbs
Tangy Tamarind Sauce ^{GF/V}

The Creekstone Special Blend Beef
Burger - Comté - Shaved Onions
Secret Sesame Sauce - Sourdough Bun

Bourbon BBQ Berkshire Pork Ribs
Braised Kale - Potato Salad

APPETIZERS

Fully Loaded Fries - Special Cheese
Sauce - Jalapeño - Pico de Gallo
Crispy Bacon

GBC Fried Chicken - Fermented
Garlic Honey - Hot Sauce

The Grill Chopped Salad - Pickled
Cauliflower - Feta Oregano
Vinaigrette ^{GF/V}

SIDES

Charred Corn on the Cob
Chili Lime Butter ^{GF/V}

Crispy Onion Rings - Homemade Ranch ^V

Three-Cheese Mac & Cheese ^V

DESSERT

Molten Chocolate Cobbler ^{GF}
Salt Cay Caramel Sauce - Roasted
Banana - Vanilla Ice Cream

Caicos Lemon Bar
Bar - Meringue - Marmalade
Coconut Sorbet

GBC Knickerbocker Glory (Sundae) ^{GF}
Strawberry & Vanilla Ice Cream - Mixed
Berries Fresh & Compote - Meringue
Crisps - Dark Rich Chocolate Sauce

GF - Gluten Free | V - Vegetarian





BEACHSIDE BITES & COASTAL VIBES

Steps from the sand and moments from the sea, Off Shore captures the spirit of barefoot luxury at Grace Bay Club. This open-air beach lounge invites guests to unwind with light coastal fare, tacos, refreshing cocktails, and easygoing island charm.

From crisp salads and fresh seafood to tacos and handcrafted drinks served under the sun, Off Shore is the perfect setting for relaxed lunches and sunset gatherings. Every moment here celebrates the laid-back rhythm of Turks & Caicos, where the ocean is your backdrop and time moves a little slower.

Open Daily
12:00pm - 5:00pm

+1(649) 946 5050 ext. 1007 | gbcfadmin@gracebayresorts.com

Off Shore

SAMPLE MENU

CRISPY LOCAL RED SNAPPER TACO

Avocado, Crunchy Slaw, Lemon Crema, Flour Tortilla

ROASTED COLORADO LAMB LEG TACO

Mexican Barbacoa Spice, Soft Tortilla

LOCAL TURKS LOBSTER TACO

Vegetable Salpicón, Avocado Crema, Soft Flour Tortilla

PREMIUM SEAFOOD ON ICE

FRESHLY CRACKED LOCAL CONCH SALAD - SCOTCH BONNET PEPPER - ISLAND LIME

TIGER SHRIMP - COCKTAIL SAUCE

½ DOZEN EAST COAST OYSTERS CHILI PONZU

FAVORITES

GRACE'S LEMONADE

Freshly Squeezed Lime Juice, Simple Syrup, Mineral Water

OFF SHORE PUNCH

Bambarra Black, Bambarra Coconut, Pineapple Juice,
Orange Juice, Grenadine Syrup

CLASSIC MOJITO

Bambarra Silver, Freshly Squeezed Lime Juice, Simple Syrup,
Mint Leaves, Soda Water

FROZEN

MARGARITA

Tequila, Cointreau, Freshly Squeezed Lime Juice

STRAWBERRY DAIQUIRI

Bambarra Silver Rum, Strawberry, Simple Syrup,
Freshly Squeezed Lime Juice

PINK

CHÂTEAU MINUTY, CUVÉE PRESTIGE, CÔTES DE PROVENCE

CHÂTEAU MINUTY, ROSÉ ET OR, CÔTES DE PROVENCE

SWEETS

CHILLED TROPICAL FRUITS - LIME MEXICAN TAJIN SPICE

SELECTION OF ICE CREAM

Mexican Chocolate, Tahitian Vanilla Bean, Strawberry Swirl

SELECTION OF SORBET

Mango, Raspberry, Coconut





GRACE'S COTTAGE
RESTAURANT

MODERN FRENCH CUISINE • PREMIUM WINES BY THE GLASS • WHISKY & RUM

At Point Grace, Grace's Cottage pairs modern French cuisine with an intimate garden setting and warm island charm.

Explore more than 170 premium wines by the glass, thoughtfully paired with each dish, alongside a distinguished selection of fine whiskies and rums.

Surrounded by lush tropical gardens and the gentle Caribbean breeze, Grace's Cottage is ideal for a romantic dinner, an evening under the stars, or a refined night out in Turks & Caicos.

Open Daily for Dinner
5:30pm - 9:30pm
Reservations recommended

+1(649) 946 5096 ext. 1007 | gracescottage@pointgrace.com



Grace's Cottage

SAMPLE MENU

ENTRÉES

TOMATES HÉRITAGE MARINÉES ET BURRATA DE BUFFLONNE

Marinated Heirloom Tomato and Buffalo Burrata Fresh Locally Grown Basil, Shallots, Baguette Crisp, Bianco Vinaigrette

FOIE GRAS POÊLÉ AVEC GASTRIQUE GRILLÉE À L'ANANAS

Seared Foie Grass with Gastrique & Grilled Pineapple, Puree

GRACE'S COTTAGE FRUITS DE MER (POUR DEUX) (S)

Selection Of West Coast Oysters, Clams, Mussels, Conch Ceviche, Jumbo Prawns, Shrimps

PLAT PRINCIPAL

VIVANEAU ROUGE

Locally Sourced Red Snapper Fillet, Ratatouille, Aubergine Caviar, Fennel & Red Pepper Sauce

BOEUF BOURGUIGNON (D)

Beef Short Rib, Crushed Potato, Carrots, Crispy Pancetta, Pearl Onions, Shimeji Mushrooms, Red Wine Jus

POULET AUX MORILLES (D)

Organic Chicken, Morels Mushrooms, Asparagus, Albufera Cream Sauce, Jasmine Wild Rice

DESSERTS

GÂTEAU LAVE AU CHOCOLAT (D G)

Chocolate Lava Cake, Vanilla Ice Cream

TARTE AUX POMMES À LA MODE (D G)

Apple Tart, Vanilla Ice Cream

PANNA COTTA AUX FRAISES ET AU BALSAMIQUE (D G)

Strawberry & Balsamic Panna Cotta

CORAVIN POUR

Over 174 wines offered by the glass including some of south after wines in the World;

2013 POL ROGER CUVÉE SIR WINSTON

CHURCHILL BRUT CHAMPAGNE

2023 GAIA & REY CHARDONNAY

2022 KONGSGAARD THE JUDGE

2013 PAUL JABOULET AINE LA CHAPELLE

2011 DOMAINE DUJAC CLOS SAINT-DENIS

GRAND CRU

2020 DOMINIO DE PINGUS

2018 MASSETO

2022 CHATEAU D'YQUEM SAUTERNES

GF - Gluten Free | VG - Vegan | V - Vegetarian
DF - Dairy Free | G - Gluten | D - Dairy
S - Shellfish | N - Nuts



The background of the advertisement is a photograph of the Vita restaurant at Rock House. The restaurant is a modern, multi-level building with large glass windows and balconies, situated on a hillside. A large swimming pool is in the foreground, with lounge chairs and umbrellas. The restaurant's interior and outdoor seating areas are illuminated with warm lights, creating a cozy atmosphere. The sky is a mix of blue and orange, suggesting sunset or sunrise.

Vita

AT ROCKHOUSE

Open Daily
Lunch: 12:00pm - 3:00pm
Dinner: 5:30pm - 9:30pm

COASTAL ITALIAN DINING

Perched on a 25-foot limestone cliff at Rock House, Vita brings coastal Italian dining to one of Turks & Caicos' most striking oceanfront settings. Inspired by Southern Italy, the menu pairs time-honored recipes with a fresh, contemporary approach.

Handcrafted pastas, rustic pizzas, crudo, and vibrant seasonal dishes are prepared with fresh ingredients and carefully sourced products, highlighting the simplicity and quality at the heart of Italian cooking. Dine al fresco with sweeping ocean views or indoors in Vita's airy, refined space, where every meal is shaped by the beauty and warmth of the island.

Vita is both refined and relaxed a place where every meal is a celebration of flavor, warmth, and tradition.

+1(649) 946 3431 ext. 1007
rhrfbadmin@gracebayresorts.com



Vita at Rock House

SAMPLE MENU

APPETIZERS

GAZPACHO | Sunburst Tomato, Basil Oil, Croutons | DF, LF

VITA CAESAR SALAD | Romaine Hearts, Soft Boiled Egg, Anchovy Vinaigrette, Parmigiano Reggiano

PANZANELLA | Buffalo Mozzarella, Hand Picked Heirloom Tomatoes, Cucumber, Sourdough, Red Onion, Aged Balsamic

PIZZAS

MARGHERITA | San Marzano Tomatoes, Buffalo Mozzarella, Neapolitan Olive Oil, Basil

PIZZA NAPOLI | San Marzano Tomatoes, Sardinian Anchovies, Oregano, Chili Peppers

ROCK HOUSE SIGNATURE GOLDEN PIZZA | Crushed Hand-Picked Yellow Heirloom Tomato, Buffalo Burrata, Basil | SIG

WOOD FIRE & STOVE

PASTA AL PESTO GENOVESE | Hand Picked Basil Pesto, Pine Nuts, Chili, Extra Virgin Olive Oil

SPAGHETTI VONGOLE | Shallots, Chili, Extra Virgin Olive Oil, Garlic, White Wine and Lemon | DF, LF

CHARGRILLED SWORDFISH | Slow cooked Heirloom Tomato, Roasted Stone Fruits, Lemon & Oregano Vinaigrette

FAMILY STYLE FOR TWO

WHOLE ROASTED CHICKEN | Green Salad, Polenta Fries, Lemon Mayonnaise

WHOLE ROASTED BRANZINO | Grilled Vegetables, Fingerling Potatoes, Pesto Dressing | GF, SIG

CHARCOAL ROASTED 48 OZ PORTER HOUSE STEAK | Heirloom Tomato Salad, Young Beans Salad, and Smashed Lemon Potatoes | GF, SIG

DESSERTS

VANILLA PANNA COTTA | Aged Sweet Balsamic | GF

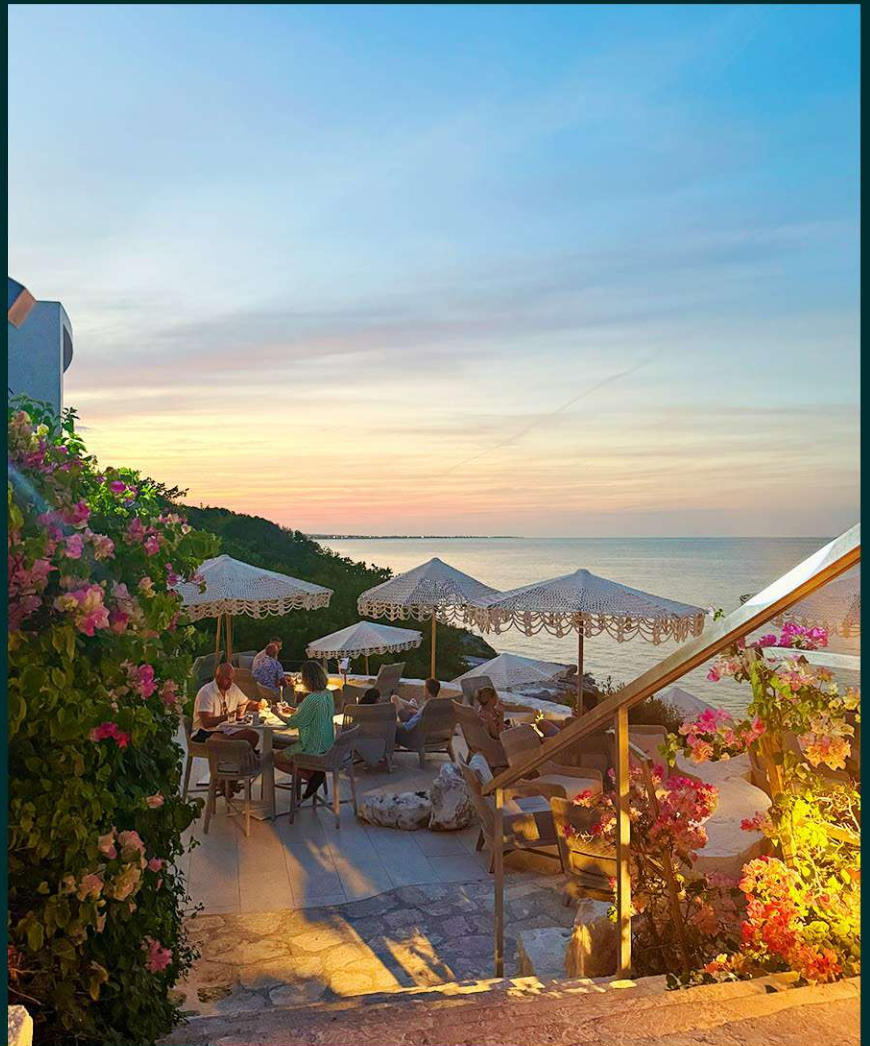
CHOCOLATE NEMESIS | Blueberry, Maldon Salt

SIG - Signature | GF - Gluten Free
DF - Dairy Free | LF - Lactose Free



Open Daily
11:00am - 10:30pm
Reservations recommended

+1(649) 946 3431 ext. 1007
rhrfbadmin@gracebayresorts.com



SPRITZ, NEGRONI & ANTIPASTI

Tucked below Vita at Rock House, Cave Bar is an intimate cliffside lounge with a relaxed, polished atmosphere. Set against limestone, ocean views, and soft coastal light, it offers a stylish place to pause between the pool, beach, and dinner.

The menu features signature spritzes, expertly crafted Negronis, Italian wines, antipasti, and shareable bites inspired by the ease of Mediterranean entertaining. Whether for a pre-dinner cocktail, a quiet afternoon drink, or a sunset gathering, Cave Bar brings together ocean breeze, warm service, and understated Italian style.

Cave Bar

SAMPLE MENU

SHARED PLATES

½ DOZEN OYSTERS

Mignonette

PROSCIUTTO WRAPPED ASPARAGUS ^N

Aged Balsamic, Romesco Sauce, Extra Virgin Olive Oil

HOMEMADE STRACCIATELLA ^{D V N}

Slow Roasted Tomatoes, Thyme Honey, Crispy Toast

CRISPY OCTOPUS ^{G N}

Romesco Sauce, Marinated Tomato, Kalamata Olives

PIZZA

PIZZA MARGHERITA ^{G V L}

San Marzano Tomatoes, Buffalo Mozzarella, Neapolitan Olive Oil

PIZZA ARAGOSTA E SCARMOZA ^{G L}

Caribbean Lobster, Marinated Cherry Tomatoes, Calabrian Chili, Scarmoza Cheese

PIZZA AI FUNGI ^{G V L}

Woodland Mushrooms, Whipped Mascarpone, Buffalo Mozzarella

PIZZA SALAMI ^{G L}

Salami, Hand Crushed San Marzano Tomatoes, Roasted Sweet Peppers, Fresh Mozzarella

SPRITZER

FOOTLOOSE

Rose wine, aperol, grapefruit, club soda

This drink is slightly bitter from the Aperol, tangy from the grapefruit, and crisp with the club soda—perfect for a sunny afternoon or a light evening sipper.

CRAZY FOR YOU

Campari, Sweet Vermouth, Prosecco

A classic Italian cocktail with a fun twist. This drink is refreshing, slightly bitter, and sparkling a perfect aperitivo for any occasion.

I GOTTA FEELING

St Germain, prosecco, club soda, cucumber, mint

A delightful and refreshing cocktail that originated in the Italian region of South Tyrol. It's similar to a classic Aperol Spritz but with a light floral twist, thanks to elderflower liqueur. It's perfect for a sunny afternoon or as an aperitif before dinner.

CLASSICS

HIGHWAY TO HELL

Tequila, Chili Vodka, Passionfruit, Agave

Our twist on the classic Margarita with delicious smoky, chili and tropical vibes which are made for each other.

LOVE SHACK

Nadar Vodka, Passionfruit Liqueur, Vanilla Vodka, Prosecco

Always a crowd pleaser. Vanilla and Passionfruit flavors served with a shot of prosecco.

HEAD OVER HEELS

Tequila, Aperol, Grapefruit, Agave, Club Soda Paloma

with some bitterness and zest.

NEGRONI

ROCK HOUSE NEGRONI

Gin, Coffee Infused Campari, Sweet Vermouth

This cocktail is a variation of the classic Negroni, with the addition of coffee-infused Campari adding a rich, bold flavor.

TAINTED LOVE

Gin, Lillet Blanc, Bitter Bianco Gin, Lillet Blanc, and Bitter Bianco come together to create a complex and intriguing flavor profile.

SMOOTH CRIMINAL

Pineapple Rum, Toasted Coconut Infused Campari, Sweet Vermouth

A unique twist on the classic Negroni, with the pineapple rum adding a sweet and fruity element, while the toasted coconut infused Campari provides a smoky and aromatic flavor.

ZERO PROOF

JUST CAN'T GET ENOUGH

Everleaf Forest, Everleaf Mountain, Everleaf Marine

Taste the earthy woodland aromas of the Everleaf. It provides a crisp freshness reminiscent of the alp's mountain of Italy.

LIKE A VIRGIN

Everleaf Forest, passion fruit, vanilla, seltzer

The Everleaf adds a unique, herbal flavor to the cocktail, while the strawberry provides a sweet and fruity taste.

V - Vegetarian | G - Gluten | D- Dairy

N - Nuts | L - Lactose



Lua BEACH HOUSE

REFINED COASTAL CUISINE

Lua Beach House at South Bank invites you to spend laid-back days and luminous evenings beside Turks and Caicos' first ocean swimming lagoon and lounging islands. Celebrating global cuisine with an island touch, Lua brings together worldly flavors, easy elegance, and a sense of belonging.

From energizing breakfasts before curated ocean adventures to long, unhurried lunches between restorative time at South Bank Spa and sundowners that drift into dinner, each experience is designed to linger. Signature wood-fired pizzas are served throughout the day, where sandy toes and salty hair are always welcome.

Lua Beach House is not simply a destination; it's where island moments are made.

Open Daily
7:00am - 9:30pm
Reservations recommended

+1(649) 941 8285 ext. 1007 | lua@southbankresort.com



Lua Beach House

SAMPLE MENU

APPETIZERS AND SOUPS

KALE AND AVOCADO SALAD ^{V GF N}

Avocado, Toasted Almonds, Green Goddess Dressing

ROASTED BUTTERNUT SQUASH SOUP ^{V GF N}

Pumpkin Brûlée, Spiced Granola

BABY GEM SALAD ^{V GF N}

Blood Orange, Watermelon Radish, Heirloom Cherry Tomatoes, Green Goddess Dressing

FROM THE LAND

CHICKEN TIKKA MASALA ^N

Basmati Rice, Kachumber Salad, Poppadums, Mango Chutney

MOROCCAN LAMB SHANK TAGINE ^N

Ras El Hanout Spice, Apricot, Root Vegetables, Almond, Couscous

GRASS-FED PRIME TENDERLOIN 6 OZ ^{GF}

Fries, Field Mushroom, Charred Broccolini

FROM THE SEA

ATLANTIC DORADE ^N

Eggplant Caviar, Green Goddess Purée, Black Olive Salsa, Toasted Almond, Crispy Shiso

WOOD-ROASTED MONKFISH ^{GF}

Vadouvan Spice, Coconut Curry, Bulgur & Lentils, Pickled Baby Onions

PACIFIC RAINBOW TROUT ^{GF}

Green Pea Purée, Leek and Potato Hash

PIZZA MENU

MARGHERITA ^V

San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella, Neopolitan Olive Oil

PEPPERONI

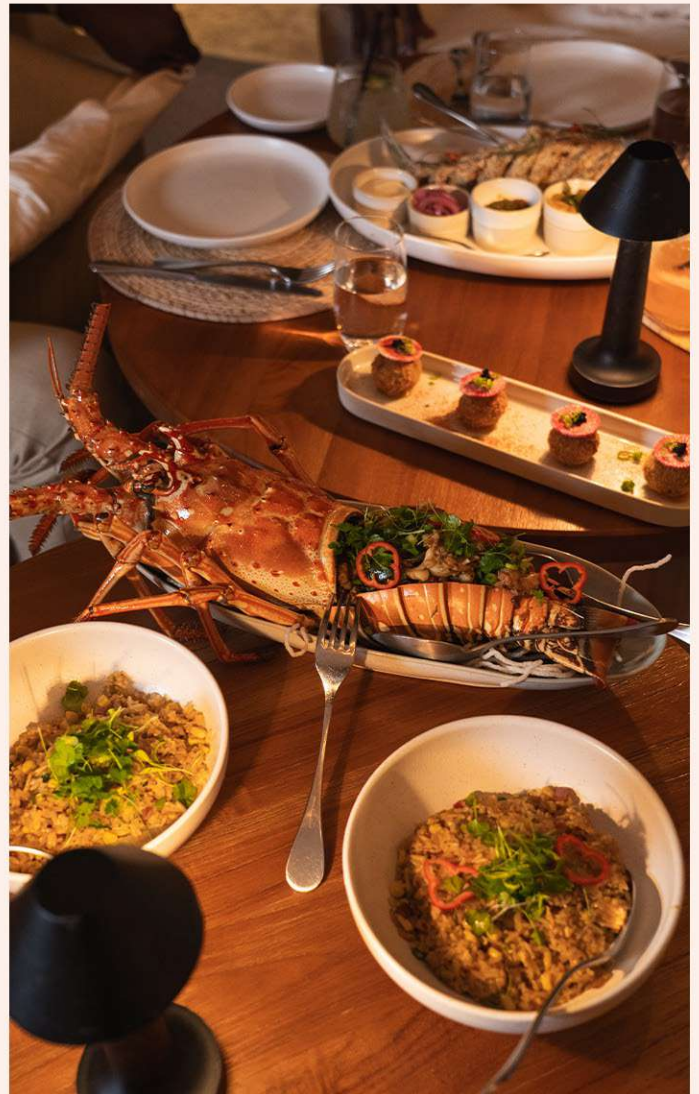
Hand Crushed San Marzano Tomatoes, Fresh Mozzarella, Parmesan

QUATTRO FROMAGE ^V

Gorgonzola, Taleggio, Fresh Mozzarella, Parmesan

PROSCIUTTO

Sliced Prosciutto, Burrata Cheese, Garlic Tomato Confit, Baby Arugula



GF - Gluten Free | VG - Vegan | V - Vegetarian
DF - Dairy Free | G - Gluten | D - Dairy
S - Shellfish | N - Nuts

The Beach Bar

Open Daily
7:00am - 9:30pm
Reservations recommended

+1(649) 941 8285 ext. 1007
lua@southbankresort.com



LAGOON VIEWS, TIMELESS MOMENTS

A place for cool drinks by day, sundowners overlooking The Lagoon, and cocktails shared late into the night – The Beach Bar always offers a warm welcome. It's where new faces become friends, and conversations flow as easily as the drinks.

The Beach Bar

SAMPLE MENU

SMALL PLATES

POLENTA PARMESAN FRIES ^{V GF}

Truffle Aioli, Aged Parmesan, Truffle Salt

BAKED BRIE ^{V N}

Homemade Jam, Thyme, Chili Honey, Pistachio, Aged Balsamic

TEMPURA SHRIMP ROLL

Avocado, Kewpie Mayo, Tobiko

SHARING PLATES

SWEET CORN AND MUNG BEAN

FRIED RICE ^V

Tofu Stir Fry Sauce, Asian Kimchi, Bird's Eye Chili

CHICKEN TIKKA MAKHANI ^N

Papadums, Basmati Rice, Kachumber Salad, Mango Chutney

CRISPY FRIED WHOLE LOCAL SNAPPER ^{GF}

Pickled Onions, Lemon Garlic Aioli, Herbs, Asian Chimichurri, Fried Rice

SWEET PLATES

HOMEMADE ICE CREAMS

Chocolate, Vanilla, Rum and Raisin

HOMEMADE SORBETS

Mango and Basil, Coconut and Lime

MOLTEN CHOCOLATE FONDANT

Vanilla Ice Cream, Cherry Coulis (please allow 15 minutes)

SIGNATURE COCKTAILS

SILENT TEMPEST

Vodka, Campari, Strawberry, Lemon, Cane Syrup

LUA PALOMA

Mescal, Aperol, Grapefruit Cordial, Lime, Soda

MAD TICKER

Dark Rum, Amaro, Lime, Ginger

THE ARC

Lemongrass Tequila, Elderflower, Spicy Agave, Lime



GF - Gluten Free | VG - Vegan | V - Vegetarian
DF - Dairy Free | G - Gluten | D - Dairy
S - Shellfish | N - Nuts



TWO WEST

AT WEST BAY CLUB

WOOD-FIRED PIZZA, SALADS & CRAFT BEERS

Set along the pristine sands of West Bay Club of Grace Bay Beach, Two West at West Bay Club embodies the spirit of casual beachfront dining with an elevated touch. The menu features handcrafted, wood-fired pizzas, crisp salads, and vibrant seasonal dishes made with the freshest island ingredients.

Guests can enjoy a curated selection of craft beers, fine wines, and refreshing cocktails perfect for pairing with ocean views and sea breezes. Whether dining al fresco beneath the palms or grabbing takeout for a sunset picnic, Two West offers a relaxed, flavorful experience that blends quality, convenience, and the laid-back charm of island life.

Open Daily
Lunch & Dinner: 12:00pm - 9:30pm
Reservations recommended

+1 855-749-5750 ext. 1007 | culinary@gracebayresorts.com

Two West

SAMPLE MENU

APPETIZERS

SEAFOOD BISQUE

Tomato Based Braised Shrimp, White Fish, Mussels

JUMBO CRAB CAKE

Avocado, Citrus Cream, Arugula, Mango Chutney

FRIED CHICKEN DUMPLING

Crispy Dumplings Filled with Seasoned Chicken and Herbs, Served with Soy Chili Dipping Sauce

PUNJABI SAMOSA

Spiced Crushed Potato and Green Peas in Pastry, Tamarind Sauce, Mint Chutney

NEAPOLITAN PIZZERIA

PIZZA MARGHERITA

San Marzano Tomatoes, Buffalo Mozzarella, Neapolitan Olive Oil, Fresh Basil

PIZZA GAMBERETTI

Shrimp, Marinated Cherry Tomatoes, Calabrian Chili, Fresh Mozzarella

PIZZA AI FUNGHI

Woodland Mushroom, Truffle Salsa Cream, Baby Arugula, Buffalo Mozzarella

PIZZA AL PEPERONI

Peperoni, Hand Crushed San Marzano Tomatoes, Kalamata Olives, Fresh Mozzarella

PIZZA HAWAIANA

Pulled Pork, Pineapple, BBQ Sauce, Fresh Mozzarella

ENTRÉES

SOUTH CAICOS SNAPPER FILLET

Sautéed Zucchini, Coconut Curry Sauce, Roasted Pistachio

ATLANTIC GRILLED SALMON

Fragrant Rice, Warm Citrus Carrot & Pepper Slaw, Caper Butter

GRILLED GROUPER FILLET

Sauteed Baby Spinach, Mushroom, Champagne Fig Cream Sauce

BUTTER CHICKEN

Roasted Chicken, Cashew and Tomato Gravy, Basmati Rice, Poppadums

HERB-CRUSTED RACK OF LAMB

Barley Risotto, Seasonal Vegetables, Lamb Jus

PREMIUM 8 OZ ANGUS TENDERLOIN

Truffle Mashed Potatoes, Charred Vegetables, Trio Pepper Sauce

PENNE/SPAGHETTI/FETTUCCINE

San Marzano Tomato Sauce, Fresh Basil, Parmesan or White Wine Cream Sauce

TROPICAL COCKTAILS

PROVO SPRITZ

Ketel One Vodka, Aperol, Lemon, Strawberry, Club Soda

ELECTRIC LEMONADE

Absolut Citron, Triple Sec, Fresh Lime & Lemon Juice, Club Soda

CARIBBEAN SURFER

Coconut Rum, Pineapple Juice, Crème de Banane

RUM PUNCH

Coconut Rum, Dark Rum, Crème de Banana and Juices



Open Daily for Lunch
Lunch: 11:00am - 5:00pm

EFFORTLESS BEACHFRONT DINING AT DRIFT

Located at West Bay Club, Drift offers relaxed beachfront dining directly on the shores of Grace Bay. Open to both resort guests and the public, this contemporary, open-air restaurant is ideal for a leisurely lunch, dinner, or afternoon by the sea.

The menu features fresh, approachable favorites, including Turks & Caicos conch ceviche, island-style wraps, crisp salads, seafood dishes, and Neapolitan-style pizzas. Pair your meal with a signature rum punch or refreshing cocktail and enjoy the rhythm of beachside dining.

With ocean views, warm service, and a laid-back coastal atmosphere, Drift is a welcoming spot to gather, unwind, and enjoy Grace Bay at your own pace.

+1(649) 946 3431 ext. 1007
rhfbadmin@gracebayresorts.com



Drift

SAMPLE MENU

HEALTHY BOWLS

SPICY SALMON POKÉ

Seaweed Solod, Shirakiku Rice, Sesame Soy Dressing

AHI TUNA

Scallion Rice, Mango, Avocado, Furikake, Sesame Oil

NEAPOLITAN PIZZERIA

PIZZA MARGHERITA

San Marzano Tomatoes, Buffalo Mozzarella, Neapolitan Olive Oil

PIZZA ARAGOSTA E SCAMORZA

Reef Lobster, Marinated Cherry Tomatoes, Calabrian Chil, Scomorza Cheese

PIZZA AI FUNGHI

Woodland Mushroom, Whipped Mascarpone, Buffalo Mozzarella

SALADS

ORGANIC KALE SALAD

Spicy Raisin, Marcona Almonds, Avocado, Pecorino Cheese, Mango Vinaigrette

CLASSIC CAESAR SALAD

Romaine Heart, Garlic Croton. Shaved Parmesan, Anchovies

HEARTY GREENS

Fingerling Potato, Candied Lemon, Baby Mescuin Heirloom Tomatoes, Shaved Vegetables, Orange Dressing

FROM THE GRILL

CHICKEN BREAST

SHRIMP

BLACKENED SNAPPER

REEF LOBSTER TAIL

SOMETHING LIGHT

ANDALUSIAN GAZPACHO

Chardonnay Vinegar, Shallots, Cucumber, Sweet Pepper

TCI CONCH CEVICHE

Pineapple, Mango, Scotch Bonnet Pepper, Onion, Sweet Peppers, Cilantro

LOCAL CONCH FRITTERS

Spicy Mayonnaise Sauce

JUST TACOS

CRISPY GROUPER

Fresh Jalapeno, Candied Lemon, Pico de Gallo, Tartar Souce

BUTTER CHICKEN

Flour Tortilla, Aromatic Tomato Gravy, Red Onion



CARIBBEAN
FOOD & WINE
FESTIVAL

NOVEMBER 3-8

2026

PARTICIPANT IN THE ANNUAL WORLD
RENOWN CARIBBEAN FOOD AND WINE
FESTIVAL IN PARTNERSHIP WITH MICHELIN
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