

WINE LIST

Champagne & Sparkling

SPERONE PROSECCO	\$10		\$45
GRAHAM BECK ROSÉ	\$14		\$70
RUINART CHAMPAGNE			\$125
LAURENT PERRIER LA CUVEE BRUT			\$95
GRAHAM BECK BRUT	\$16		\$60

White Wines

OYSTER BAY SAUVIGNON BLANC	\$12		\$45
KIM CRAWFORD SAUVIGNON BLANC	\$15		\$65
DUCKHORN SAUVIGNON BLANC	\$14		\$65
CHÂTEAU D'ESCLANS WHISPERING ANGEL	\$14		\$60
SANTA MARGHERITA PINOT GRIGIO			\$70
GNARLY HEAD PINOT GRIGIO	\$11		\$50
STERLING VINTNER'S CHARDONNAY			\$50
STAGS' LEAP CHARDONNAY			\$100
LA CREMA CHARDONNAY	\$18		\$75
SONOMA-CUTRER CHARDONNAY	\$13		\$60
LOUIS LATOUR ARDECHE CHARDONNAY	\$11		\$45

Red Wines

RED DIAMOND MERLOT	\$10		\$45
STERLING VINTNER'S PINOT NOIR	\$11		\$50
LA CREMA PINOT NOIR	\$20		\$95
STERLING VINTNER'S MERLOT			\$50
DUCKHORN MERLOT			\$80
STAGS' LEAP MERLOT			\$85
DELOACH PINOT NOIR	\$10		\$45
19 CRIMES PINOT NOIR	\$11		\$50
BELLE GLOS PINOT NOIR			\$90
19 CRIMES CABERNET SAUVIGNON	\$11		\$48
FREAKSHOW CABERNET SAUVIGNON	\$15		\$65
DECOY CABERNET SAUVIGNON			\$60
STAGS' LEAP CABERNET SAUVIGNON			\$95
DUCKHORN CABERNET SAUVIGNON			\$115
SILVER OAK CABERNET SAUVIGNON			\$195
CAYMUS VINEYARDS CABERNET SAUVIGNON			\$215



CHUB CAY

STARTERS

AHI TUNA TARTARE • \$15

seaweed salad, red onion, sriracha, wonton chips, sesame ginger vinaigrette

CRISPY SHRIMP TEMPURA • \$18

pickled red cabbage, fried noodles, seaweed salad

JUMBO LUMP CRAB CAKE • \$16

asian mango slaw, citrus duo, lemon cilantro aioli

LOBSTER POPPERS • \$16

sriracha dill aioli, pickled cabbage

SOUPS & SALADS

BAHAMIAN CONCH CHOWDER • \$10

local tenderized conch, diced vegetables, sherry infused

ROASTED BUTTERNUT SQUASH • \$10

cinnamon foam

POACHED PEAR & WALNUT • \$12

local lucayan greens, bleu cheese, candied walnuts, cherry tomatoes and white balsamic vinaigrette

CLUBHOUSE CAESAR • \$12

romaine, garlic croutons, crispy prosciutto, fresh parmesan reggiano, anchovies

ROASTED BABY BEET & ARUGULA • \$18

crumbled feta, toasted almonds, hazelnut vinaigrette

CHUB CAY SALAD • \$16

dried tropical fruits, candied pecans, cherry tomatoes, goat cheese, hazelnut vinaigrette

CHEF'S SPECIALTIES

GRILLED COLORADO LAMB CHOPS • \$55

lyonnaise potatoes, winter vegetables, red wine demi and topped with fried onions

LOBSTER RAVIOLI • \$35

sundried tomato pesto cream, shaved pecorino romano

CAJUN ROASTED SHRIMP • \$36

coconut scented jasmine rice, fresh vegetables, cajun cream sauce

COWBOY RIBEYE • \$60

balsamic glazed fingerling potatoes, baby vegetables, bacon and onion chutney, topped with fried onions

GRILLED LOBSTER TAIL • \$40

cilantro avocado rice, charred broccolini, garlic infused butter

CREAMY CHICKEN MARSALA • \$30

wild mushrooms, organic chicken, egg pappardelle

CHEF'S "CHU LI"

thai sweet chili sauce, vegetables, anise jasmine rice

Chicken • \$28 | Shrimp • \$34 | Lobster • \$38

CLASSIC FARE

KOBE BEEF BURGER • \$25

8oz prime kobe beef patty, provolone, caramelized onion chutney, parmesan truffle fries

BAHAMIAN CRACKED CONCH • \$28

coconut infused peas'n'rice, cole slaw, calypso sauce

FRESH LOCAL CATCH • \$34

wild rice pilaf, vegetables, tomato jam, lemon beurre blanc

DESSERTS

GUAVA CRÈME BRÛLÉE • \$12

raspberry coulis, whipped cream

BROWNIE SUNDAE • \$14

chocolate sauce, candied pecans, whipped cream

KEY LIME PIE • \$12

lemon sauce, whipped cream, toasted coconut

BAILEY'S CHEESECAKE • \$12

caramel drizzle, whipped cream

FLOURLESS CHOCOLATE TORTE • \$12

chocolate sauce, whipped cream

HOMEMADE ICE CREAMS • \$12

kindly ask you server for the fresh flavors of the day

SIDES • \$6

FRESH VEGETABLES

CILANTRO AVOCADO RICE

BALSAMIC FINGERLING POTATOES

WILD RICE PILAF

COCONUT SCENTED JASMINE RICE

PARMESAN TRUFFLE FRIES

CHUB
CAY



*Please advise your server of any allergies or dietary restrictions.
10% Bahamian VAT and 18% automatic gratuity are added to all checks.*