The Liming
BEQUIA

DINNER MENU

Starters

Soup of the Day $16USD/$43ECD

Spiced Pumpkin Arancini, Pea Puree, Shaved Parmesan $20USD/$53ECD

Fish Accra, Sweet Chili Mayo Dip $18USD/$48ECD

Conch Fritters, Mango Spicy Mayo $20USD/$53ECD

Local Green Salad with Mango Dressing $16/$43ECD

Main Course

Local Catch of the Day $50USD/$135ECD

Ribeye Steak, Rosemary Wedges, Steam Vegetables, Peppercorn Sauce $70USD/$187ECD

Vegetable Coconut Curry, Jasmine Rice, Crispy Plantain $34USD/$91ECD

Caribbean Spiced Chicken Leg Quarters, Creamy mash Potatoes, Mexican Succotash $36USD/$96ECD

Whole Red Snapper, Couscous Salad, Stir Fry Vegetables, Escovitch Sauce $68USD/$182 ECD

Half Grilled Lobster with Chefs Special Sides $75USD/$200ECD

Marinara Pasta, Parmesan Cheese, Tomato sauce $28/$75ECD

Desserts

Vincentian Chocolate Brownie, Vanilla Ice Cream $10USD/$27ECD

Red Velvet Cake with Cream Cheese Frosting $14USD/$38EC

Selection of Ice Cream $9USD/$24ECD

(2 Scoops per serving)

A 10% Discretionary Service Charge will be added to the final bill.
If you have any allergy requests, please inform your server.

The Art of Doing Nothing

Part of The Liming and ICMI Collection