# SIGNATURE "CRISPY" THIN PIZZAS

Pizzas available during both Lunch and Dinner Offerings.

Bacon-Charred Artichokes & Truffle Oil Marinated Shrimp & Cream Cheese \$17

Anchovies, Caramelized Onions & Feta

Pepperoni & Luscious Mozzarella

\$16

So simple, so delicious, our personal size pizzas are 10" of scrumptiousness! Add a Classic Caesar or Chopped Greens Side Salad \$6.

## BEVERAGES

Coffee

Iced Tea, Hot Tea	\$3 \$4
Milk	\$4
KIDS MENU	
Mini Corn Dogs	\$5
Breaded Shrimp	\$12
Chicken Tenders	\$12
Grilled Cheese Sandwich	\$4
Cheese Quesadilla	\$10
Pepperoni & Cheese Pizza	\$12
All above Kids Meals served with Fries or *Sliced Fruit. (*based on availability).	
Chef's Pasta of the Day	
Marinara Sauce, Alfredo or Butter	\$12

Menu offerings subject to change.

Effective January 2015, a 7.5 VAT tax will be added to every item.



Ocean Front Seafood Restaurant & Pool Bar

Lunch: MON-SAT 11-4
Dinner: WED-THUR-SAT 6-9
Friday close at 7 pm

Weekend Brunch: SAT & SUN 10-2 SUNDAY BBQ & Pool Party: 3-7 (weather permitting)

# **Take Out or Reservations:**

242.332.3422

Ask about our Jammin' Happy Hour Events!

Featuring Drink Specials and Local Entertainment!

# And, there's more we offer!

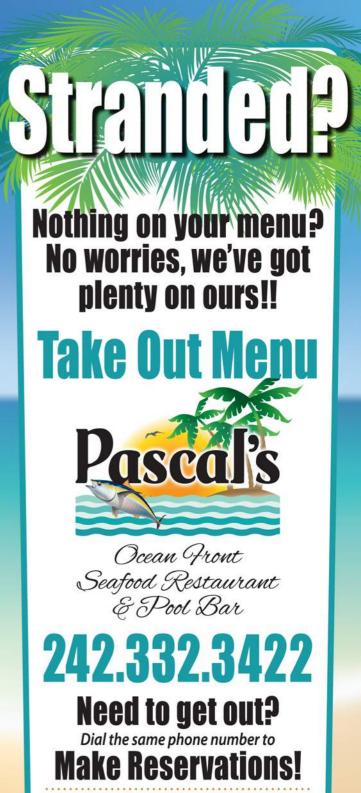
We're here to help you with your Catering, Special Events, Wedding Party and Private Party needs!

For more information please contact our Events Coordinator, KEVA VARENCE:

Cell: 242.449.8881

4-5 miles north of Governors Harbour, located inside Sky Beach Resort

PascalsOceanFront.com



MON-THU 11-9 • FRI-SUN 10-10

# · LUNCH MENU ·

## SMALL BITES Grouper Fingers with Tender "Cracked" Conch with Lemon-Spicy Mayo ..... \$12 Golden Coconut Shrimp & Siracha Sour Cream ...... \$16 Make any "Small Bites" a meal by adding French Fries \$4 or a Side Salad \$6 QUESADILLAS "Jerk" Conch Quesadilla ...... \$17 Served with sour cream and fresh pico di gallo. SANDWICHES & WRAPS "Build Your Own" 100% Angus Beef Burger ...... \$13 Your choice of two toppings: Crispy Onions, Bacon, Cheese, Jalapeños, Mushrooms 65¢ each for additional toppings Signature BLT Jalapeno Mayo, Bacon, Lettuce, Tomatoes......\$14 Grilled Chicken Sandwich with Caramelized Onions .......\$15 Cajun Spiced Grouper Sandwich Grilled Chicken Caesar Salad Wrap Blackened Catch of the Day Sandwich All Sandwiches and Wraps are served with your choice of House Salad or French Fries

## LUNCH SALADS

LOTICIT SILENDS	
Crisp Apple, Walnut-Blue Cheese Salad with Cranberries and Raspberry Infused Vinaigrette	\$14
Classic House Caesar Salad with Garlic Croutons and Shaved Parmesan	\$13
Chef's Chopped Green Salad with Balsamic Vinaigrette	\$12
Add a Side Salad Classic Caesar or Chef's Chopped Greens	\$6
SOUP OF THE DAY Please ask your server for Chef's daily selection.	
· Dinner Menu	•
STARTERS	
Crispy Soft Shell Crab	
with Seaweed-Ginger Ensalada and	
Spicy Kim-Chi-Citrus Vinaigrette	\$17
Golden Semolina Crusted Calamari Fritti with Homemade Marinara and Lemon	\$16
Garlic & Lemon-White Wine	
Steamed Mussels	
with Garlic Crostini	\$16
Pascal's Signature "Sea Scallop Margarita" Citrus, Tequila, Habanero, Coconut Milk	\$17
Ahi Tartare Iltaliano	
Pinenuts, Mango, Sesame, Capers, Olives, Lemon, evoo	\$18
Spicy Garlic Tiger Shrimp with Herb Garlic Bread	\$18
Pasta Entrées	
Thin Spaghetti Carbonara Cracked Black Pepper, Parmesan, Egg, Garlic, Applewood Smoked Bacon	\$20
Pascal's Shrimp Spaghetti Aglio, Olio e Peperoncino: Garlic, Olive Oil, Chili Flakes, Capers, Tomatoes, Basil	\$24
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## CHEF'S SPECIAL \$21 Pre-Fixed Menu

## Includes Soup or Salad, Pasta of the Day, and Dessert

Made daily with fresh ingredients...
Please ask your server for today's special selections.

## PASCAL'S Signature Dishes

Oven Baked
Savory
Grouper "Pascal"

Plantains, Tomato, Peppers, Lemon, Coconut Milk \$30

#### Thyme-Garlic Roasted Rack of Lamb

with Vegetable Compote and Truffle-Mushroom Sauce \$33

#### Grilled Spice Rubbed New York Steak

with Roasted Vegetables, Blue Cheese Sauce \$35

#### Seafood Skillet "au gratin"

with Potatoes, Grilled Vegetables & Hollandaise **\$27** 

## DINNER SALADS

Crisp Apple, Walnut-Blue Cheese Salad with Cranberries and Raspberry Infused Vinaigrette	Fire Roasted Organic Beet Salad with Petite Arugula, Herb Goat Cheese and Balsamic Reduction	\$15
with Garlic Croutons and Shaved Parmesan	with Cranberries and Raspberry	\$14
with Balsamic Vinaigrette		\$13
	1 1	\$12
		\$6

## SOUP OF THE DAY

Please ask your server for Chef's daily selection.

## DESSERTS

## At Pascal's, we like variety!

Our desserts change daily.

Please ask your server for our selection of sweets.