

The
DelMar

BREAKFAST

Welcome

to oceanside dining at The DelMar, featuring a multinational team of skilled chefs and a menu inspired by the world's finest coastal cuisines.

Our menu emphasizes the freshest fish, seafood, prime steaks, and chops, fired-grilled or smoked in-house, fusing flavors from Asia, Latin America, and the Mediterranean. The DelMar at The Strand is setting a new standard for dining in The Turks and Caicos Islands. We hope you enjoy!

Craig McNeil - Culinary Director
Gaston Campana - Executive Chef

Mains

CLASSIC EGGS BENEDICT - Poached eggs, English muffin, *smoked ham, hollandaise sauce.

SCRAMBLED EGGS - Eggs, citrus crème fraiche, chives, hash browns.

STRAND OMELETTE - Eggs, peppers, onions, mushrooms, spinach, tomato, cheese.

RANCHEROS EGGS - Eggs, tortillas, tomato sauce, pinto beans, cotija cheese.

BELGIAN WAFFLES - Berry compote, whipped butter, agave-cinnamon syrup.

AVOCADO TOAST - Sourdough toast, hen of the woods, pickled red onions.

SMOKED SALMON BAGEL - Cream cheese, fennel, red onion, capers.

SEASONAL FRUIT BOWL - Chef's selection.

OVERNIGHT OATMEAL - Brown sugar, raisins, coconut milk, berries, banana.

BERRY PARFAIT WITH STEEL CUT GRANOLA - Greek yogurt, granola, berry compote.

BAKERY BASKET - Blueberry muffin, banana bread, croissant.

Smoothies

THE GREEN FLASH - Avocado, banana, kale, almond milk, spirulina.

BERRY GOOD - Mixed berries, orange, banana, Greek yogurt, agave.

TROPICAL TURKS - Mango, pineapple, coconut, oat milk, vanilla.

Beverages

SELECTIONS OF TEA

MATCHA LATTE

FRESHLY BREWED COFFEE

CAPPUCCINO

SINGLE / DOUBLE ESPRESSO

LATTE

JUICES

Sides

TOAST - WHITE / WHEAT / GLUTEN-FREE

ENGLISH MUFFIN

BACON

SAUSAGE

BREAKFAST POTATOES

TWO EGGS YOUR WAY

CROISSANT

*SUBSTITUTE LOCAL LOBSTER (IN SEASON).

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.