

The
DelMar

DINNER

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

Salads

PANZANELLA SALAD - Heirloom tomatoes, croutons, smoked tomato vinaigrette.

CRAB SALAD - Local tomatoes, avocado, micro green salad.

CLASSIC CAESAR SALAD - Romaine, anchovies, Parmesan.

COMPRESSED WATERMELON - Marinated feta, orange, olive, pumpkin seed dressing.

FREEKEH SALAD - Local cucumbers, pomegranate, roasted pistachios, lemon oil.

(ADD FRESH CATCH, CHICKEN, OR SHRIMP)

From the Sea

GRILLED SPANISH OCTOPUS - Paprika, gremolata, olive oil, lemon.

GRILLED JUMBO PRAWNS - Pineapple salsa, chermoula sauce.

CAPTAIN JD'S CATCH OF THE DAY - (Grilled / Blackened / Pan-Seared).

WHOLE GRILLED FISH - Charred lemon, salsa verde.

Pasta

SPAGHETTI POMODORO - Tomato, basil, Parmesan.

LAMB MERGUEZ RIGATONI - Roasted tomato, broccolini, Grana Padano.

SQUID INK TONNARELLI - Mussels, clams, shrimp, white wine, tomato, fresh herbs.

GEMELLI - Local basil pesto, lemon.

Raw

TUNA TIRADITO - Lavash, horseradish crema, mango.

HAMACHI CRUDO - Ginger oil, jalapeño, micro cilantro.

PERUVIAN CEVICHE - Leche de tigre, ají amarillo.

Flamed From the Parrilla

16 OZ BLACK ANGUS RIBEYE - Cowboy butter, rosemary, confit garlic.

AUSTRALIAN LAMB CHOPS - Harissa, mint, lemon.

SKIRT STEAK - Chimichurri.

CHICKEN ANTICUCHOS - Coconut milk yogurt, charred corn, lime.

Sides

TRUFFLE FRIES - Parmesan, fresh herbs, smoked Maldon.

ELOTE - Chili, lime, Cotija cheese.

GRILLED BROCCOLINI - Olive oil, garlic chips.

CUMIN-ROASTED BABY CARROTS - Toasted almonds, basil oil.

CRUSHED HEIRLOOM POTATOES - Citrus oil, grilled green onions, EVOO.

GRILLED ASPARAGUS - Confit lemon aioli.

ROASTED EGGPLANT - Caponata.

Dessert

KEY LIME JAR

ICE CICE CREAM COOKIE SANDWICH

COCONUT CRÈME BRÛLÉE

FLOURLESS CHOCOLATE TORTE

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