

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. 19
- CRAB SALAD** - Local tomatoes, avocado, micro green salad. 28
- CLASSIC CAESAR SALAD** - Romaine, anchovies, Parmesan. 20
- COMPRESSED WATERMELON** - Marinated feta, orange, olive, pumpkin seed dressing. 18
- FREEKEH SALAD** - Local cucumbers, pomegranate, roasted pistachios, lemon oil. 20

## From the Sea

- GRILLED SPANISH OCTOPUS** - Paprika, gremolata, olive oil, lemon. 30
- GRILLED JUMBO PRAWNS** - Pineapple salsa, chermoula sauce. 55
- CAPTAIN JD'S CATCH OF THE DAY** - (Grilled / Blackened / Pan-Seared). MP
- WHOLE GRILLED FISH** - Charred lemon, salsa verde. MP

## Pasta

- SPAGHETTI POMODORO** - Tomato, basil, Parmesan. 26
- LAMB MERGUEZ RIGATONI** - Roasted tomato, broccolini, Grana Padano. 35
- SQUID INK TONNARELLI** - Mussels, clams, shrimp, white wine, tomato, fresh herbs. 38
- GEMELLI** - Local basil pesto, lemon. 24

## Raw

- TUNA TIRADITO** - Lavash, horseradish crema, mango. 28
- HAMACHI CRUDO** - Ginger oil, jalapeño, micro cilantro. 28
- PERUVIAN CEVICHE** - Leche de tigre, ají amarillo. 26

## Flamed From the Parrilla

- 16 OZ BLACK ANGUS RIBEYE** - Cowboy butter, rosemary, confit garlic. 65
- AUSTRALIAN LAMB CHOPS** - Harissa, mint, lemon. 52
- SKIRT STEAK** - Chimichurri. 49
- CHICKEN ANTICUCHOS** - Coconut milk yogurt, charred corn, lime. 35

## Sides

- TRUFFLE FRIES** - Parmesan, fresh herbs, smoked Maldon. 16
- ELOTE** - Chili, lime, Cotija cheese. 12
- GRILLED BROCCOLINI** - Olive oil, garlic chips. 12
- CUMIN-ROASTED BABY CARROTS** - Toasted almonds, basil oil. 12
- CRUSHED HEIRLOOM POTATOES** - Citrus oil, grilled green onions, EVOO. 12
- GRILLED ASPARAGUS** - Confit lemon aioli. 14
- ROASTED EGGPLANT** - Caponata. 12

## Dessert

- KEY LIME JAR.** 14
- ICE CREAM COOKIE SANDWICH.** 14
- COCONUT CRÈME BRÛLÉE.** 14
- FLOURLESS CHOCOLATE TORTE.** 14

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