



BEGINNINGS

Conch Chowder 9

Creamy chowder, green onions, bacon

Butternut Squash Bisque 8

Roasted butternut squash, ginger, mushroom, coconut milk

Conch Rangoons 15

Chili braised Bahamian conch, scallion, herb cream cheese, crispy wonton, sweet & spicy dipping sauce

Shrimp & Conch Ceviche 16

Cherry tomato, red onion, cucumber, citrus marinade, corn tortilla chips

Scallops & Bacon 16

Crispy potato, mango chutney



GREENS

Bruschetta 12/16

Toasted ciabatta topped with a choice of balsamic marinated tomato or spicy Eleutheran lobster

1648 Salad 15

Island greens, cherry tomatoes, pickled onions, red radish, mango, pomegranate honey dressing

Caribbean Salad 15

Cherry tomatoes, diced avocado, cucumber, corn, red onion, crispy plantain chips

Beet Caprese Salad 14

Poached amber, red and candy beets, island greens, bocconcini, white balsamic dressing

Green Apple & Blue Cheese Salad 16

Field greens, fresh apple, dried cranberries, crumbled blue cheese, candied walnuts, green apple vinaigrette

Add Lobster Tail (28), Grilled Chicken (8), Grilled Shrimp (15), Grouper (16), Ahi Tuna Steak (16), Mahi Mahi (16)



PASTA

Creamy Lobster 29

Linguine pasta, Bahamian spiny lobster, roasted garlic cream sauce, fresh parsley, chili oil

Chicken Pesto 24

Penne pasta, marinated chicken, mushroom, tomato, spinach, white wine pesto, Grana Padano cheese

Shrimp & Sausage 28

Fettuccini pasta, Spanish chorizo, Cajun shrimp, roasted red peppers, spinach, house tomato sauce



MAIN

1648 Surf & Turf Burger 25

Hand formed Angus burger, lobster salsa, lettuce, tomato, pepper jack. Choice of french fries, sweet potato fries or coleslaw

Ribeye Steak 45

12oz Ribeye steak, potato au gratin, roasted shallot, sherry beef jus, seasonal vegetables

Surf & Turf 49

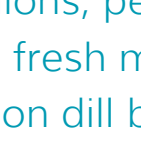
8oz goat cheese crusted tenderloin, 4oz lobster tail, garlic mashed potatoes, sautéed peppers and onions, beef jus

Bahamian BBQ Chicken 33

Island marinated chicken, peas n' rice, pineapple jicama salsa, seasonal vegetables, house BBQ sauce

Vegetable Stir Fry 26

Sautéed seasonal vegetables, sesame chili soy, jasmine rice



ESCAPE WITHOUT NOTICE

The Catch 35

Eleutheran Grouper, Mahi Mahi, Tuna, or fish of the day(MP)

Signature Preparations

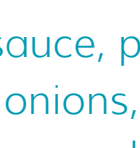
Pan-fried with onions, peppers, & capers
Blackened with fresh mango chutney
Grilled with lemon dill butter compote
Oven-roasted with a Dijon herb crust

Served with

Bahamian peas n' rice, corn, fried plantain, coleslaw, house remoulade

Devil's Backbone 85 for two

Choice of fish & preparation, 8oz lobster tail, scallop & bacon, cajun shrimp, conch ceviche, fried plantain, coleslaw, remoulade sauce



PIZZA

Margherita 17

House tomato sauce, bocconcini cheese, cherry tomato, fresh basil, balsamic reduction

New York 18

House tomato sauce, pepperoni, green peppers, red onions, mushrooms, mozzarella

Creamy Lobster 24

Poached lobster, bacon, caramelized onions, cherry tomato, cream sauce, mozzarella, chili oil

Spicy Conch Pizza 20

Spicy tomato sauce, poached Eleutheran conch, sweet bell peppers, mozzarella

The Carnivore 22

House tomato sauce, mozzarella cheese, bacon, pepperoni, chorizo, ground beef

A 12% tax and 18% gratuity is added to all items

French Leave Resort
Queen's Highway, Governor's Harbour,
Eleuthera, Bahamas
242-332-3778