

DELIVERY/PICKUP MENU

Breakfast

ALL AMERICAN BREAKFAST

Two eggs, any style, served with bacon, sausage (chicken or pork) and garlic home fries | 2,995

OMELETTES

Choose from three, fluffy omelette styles:
plain cheese (2,195), ham & cheese (2,395) or western (2,295)

SALT FISH & BAKE

Salted fish (trout) fried with onions, garlic and pepper. Enjoy this savoury dish with two fluffy, dough bakes and a side of sweet, boiled plantains | 2,295

Dining Menu

CRUNCHY CAJUN CHICKEN STRIPS

Breast tenders fried extra crunchy in Cajun spices and served with tangy curry mustard dipping sauce | \$1,295

DEEP FRIED CHICKEN WONTONS

Five fresh chicken wontons deep fried to a nice crisp, served with an oriental dipping sauce, and garnished with freshly chopped scallions | \$1495

CRAB BACK (SEASONAL AVAILABILITY)

Fresh local crab meat stuffed in its shell and served with a remoulade sauce | 1,795

SEAFOOD SOUP

Tender chunks of white fish, crab and shrimp with carrots, onions, and sweet peppers cooked in milk and cilantro, garnished with sliced scallions | \$2,995

CAESAR SALAD

Hand torn Romaine lettuce tossed in a creamy Caesar dressing and topped with homemade croutons, shredded parmesan cheese, hard boiled eggs and bacon | \$2,395
Add grilled chicken \$495 | Add sautéed shrimp \$800

GRAND COASTAL GOURMET BURGER

A juicy 6oz. pure beef patty topped with crisp bacon, cheddar cheese, onions, lettuce and tomato with spicy aioli, served on a homemade toasted herbal bun with steak fries | \$2,395

SIGNATURE CLUB SANDWICH

Grilled chicken breast, cheddar cheese, egg, crispy bacon, fresh lettuce, tomatoes, cucumbers and a pepper aioli, served between buttered herbal bread and a choice of fries or plantain | \$2,695

Curries

(SERVED WITH ROTI OR DHAL/RICE)

TENDER CHICKEN

\$3,295

FRESH TROUT

\$3,195

WHOLE RED SNAPPER

\$3,995

JUMBO ATLANTIC PRAWNS

\$5,495

BAIGAN CHOKA

Roasted eggplant, seasoned with onion, garlic and pepper.
Served with freshly made roti | 1,995

PUMPKIN CURRY

Pureed local pumpkin cooked with onions, garlic and pepper.
Served with freshly made roti | 1,995

All items served with coffee or tea, and juice. Additional sides are available upon request.

SAVORY CHICKEN WRAP

Boneless seasoned chicken breast grilled and sliced, accompanied by lettuce, roasted tomatoes and pickled red onions. Served with your choice of Grand Coastal Rice, French fries or vegetable chow mien | \$2,395

GRAND COASTAL FRIED RICE

Hearty portions of chicken, beef and shrimp on top of flavorful vegetable fried rice | \$2,995

CAJUN SHRIMP FETTUCCINE ALFREDO

Fettuccine tossed in creamy Alfredo sauce and topped with succulent Cajun shrimp and onions and served with garlic toast | \$2,995

SOUTH OF THE BORDER CHICKEN

Grilled seasoned chicken breast with a flavorful fresh Guyanese fruit salsa. Served with two sides | \$3,595

ACHAR TROUT

Atlantic trout stuffed with our local spicy mango chutney | \$3,295

BLACKENED SNAPPER

Grey Snapper Seasoned with garlic, onions and thyme, then lightly charred on the grill | \$3,295

BUTTERED COWBOY STEAK

Triple AAA Rib-Eye Steak seasoned and grilled to your taste, finished with butter to melt into the meat, served with two sides and Chimichurri sauce | \$6,295

GLAZED B.B.Q. RIBS

8 oz. racks of tender, signature ribs that nearly fall off the bone and seasoned with our secret mix of spices, herbs and brown sugar then cooked and glazed to perfection. Served with your choice of our in-house BBQ Sauce of Pineapple or orange and with two sides | \$3,695

SIDES

PLANTAINS OR SEASONED FRIES

HERBAL MASHED POTATOES

VEGETABLE FRIED RICE

GRILLED MIXED VEGETABLES

GCH

grandcoastal.com

Prices are exclusive of Value Added Tax.