



FOOTEPRINTS

HOTEL • SPA • RESTAURANT

BLUSHY'S BEACH BAR & GRILL

LUNCH MENU

STARTERS

FOOTEPRINTS VEGETARIAN MIXED GREEN SALAD – 12

Mixed lettuce, tomato, cucumber, soursop vinaigrette (V/G)

HUMMUS DIP PLATTER – 14

Grilled pita bread or corn tortilla chips (V)

CRISPY FRIED CALAMARI – 18

Spicy-sweet chili and lime dip

JERK CORN – 9

Herb-crust, served with tangy mango aioli

JAMAICAN BEEF PATTY – 4.50

Golden pastry filled with spicy beef

NEGRIL FAVORITES

DEEP-FRIED FISH & CHIPS – 18

Crispy fried fillet, spicy tartar sauce

BLUSHY'S WINGS – 16

Fried or BBQ, served with signature BBQ sauce

FOOTEPRINTS SIGNATURE BURGER – 16

Seasoned beef patty with house herbs & spices

Add: cheese 1 | bacon 5 | onion rings 2

FRESHLY MADE GOURMET PIZZA – 16

Choice of Vegetable | Pepperoni | Cheese (V)

JERK WRAP – 18

*Fish, chicken, or vegetable with lettuce, tomato, cucumber,
grilled pineapple & mango aioli (V)*

JERK SHRIMP TACOS – 18

Soft shell tacos with guacamole, sour cream & tomato salsa

LOBSTER ROLL (SEASONAL) – 20

Caribbean lobster, celery, herbs, lime, and creamy mayo on a toasted bun

JAMAICAN JERK PORK – 28

Slow-grilled with local herbs, served with natural jerk jus (G)

GATSBY'S JERK CHICKEN – 28

Authentic jerk-marinated chicken, natural jerk jus (G)

GREAT DANE HOT DOG – 15

Beef Sausage topped with Jalapenos, caramelized red onions.

SIDES: French Fries 6 | Side Salad 6 | Hardough Bread 2

All prices are quoted in USD and are subject to 10% Government Tax and 15% Service Charge.

Please inform your server of any food-related allergies.

V – Vegan | G – Gluten Free



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GATSBY'S RESTAURANT MENU

STARTERS

CHEF'S SOUP OF THE DAY – 9

Inspired by seasonal ingredients

WATERMELON & FETA SALAD – 18

Fresh greens, feta, and ginger-balsamic drizzle (V/G)

ORGANIC MIXED GREEN SALAD – 15

Roasted tomato, almonds, papaya, guava vinaigrette (V/G)

PAK CHOY SALAD – 14

Local pak choy, honey-garlic vinaigrette, crispy noodles

VEGETARIAN SPRING ROLLS – 15

Crisp vegetable rolls with soursop-lime sesame dip (V)

HUMMUS DIP PLATTER – 14

With warm pita or corn chips (V)

SALTFISH FRITTERS – 12

Tropical fruit salsa, smoked paprika aioli

PANKO SHRIMP – 15

Crispy shrimp, piña colada & Scotch bonnet cream

CRISPY FRIED CALAMARI – 18

With sweet chili-lime dipping sauce

VEGETARIAN

CURRIED VEGETABLES – 24

Chickpeas, lemongrass rice or spinach tortilla, blackened tofu, cucumber raita (V/G)

QUINOA BOWL – 24

Sweet & sour tofu, grilled vegetables, mixed greens (V/G)

VEGETARIAN TACO BOWL – 22

Coconut black beans, jasmine rice, roasted vegetables, avocado-lime dip (V)

RASTA PASTA – 21

Vegetables in tomato or cream sauce (V/G)

MAIN SELECTIONS

GATSBY'S JERK CHICKEN – 28

Authentic jerk-marinated chicken, natural jerk jus (G)

JAMAICAN JERK PORK – 28

Slow-grilled pork, traditional spices, jerk jus (G)

GRILLED SKEWERS – 28

Beef, shrimp, or chicken with bell peppers & ginger soy glaze

PAN-SEARED FISH FILLET – 30

Lemon-garlic flavor, citrus herb beurre blanc (G)

CAJUN GRILLED SALMON – 35

Orange butter sauce (G)

WESTMORELAND CURRY GOAT – 32

Local goat simmered in aromatic curry (G)

GRILLED SMOKED PORK CHOPS – 35

Mango BBQ glaze, apple-corn salsa (G)

TRADITIONAL JAMAICAN OXTAIL – 32

Braised with herbs, broad beans & spinners (G)

JERK FISH OR CHICKEN WRAP – 18

Grilled pineapple, lettuce, tomato, mango aioli

GRILLED OR CURRIED LOBSTER – 40 (SEASONAL)

Char-grilled Caribbean lobster, citrus-rum or garlic butter (G)

SIRLOIN STEAK – 38

Seared with red wine & peppercorn demi-glaze or garlic butter

FISH & CHIPS – 18

Crispy fried fillet, spicy tartar sauce

FOOTEPRINTS SIGNATURE BURGER – 16

*Seasoned beef, house herbs & spices
Add: cheese 1 | bacon 3 | onion rings 2*

JERKED PENNE OR SPAGHETTI – 21

*Choice of chicken (8), shrimp (10), or vegetables;
tomato or cream sauce (V/G)*

SIDES – 7

Jasmine Rice | Rice & Peas | Festivals | Mashed Potato | French Fries | Sautéed Vegetables | Bammy

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