GRAND OLD HOUSE
Dinner Menu

Address: 648 South Church Street
Phone: (345) 949 9333

Cuisine: Caribbean International

APPETIZERS

Conch Fritters **CI$19**

Beer battered, key lime aioli, smoked pepper puree

Mushroom Ravioli V **CI$20**

Porcini mushroom jus, port wine reduction, truffle oil

Foie Gras **CI$36**

Pan seared, brioche, apple compote, pistachio cream, bing cherries

Crab Cake **CI$24**

Chipotle aioli, crunchy slaw, papaya chutney

Braised Local Goat **CI$18**

Herb crusted, season pepper puree, pickled pumpkin

Whisky Spiked Maple Bacon **CI$18**

Melted brie crouton, jalapeno-pineapple jam, pickled Spanish onions

Salmon & Scallop Carpaccio **CI$26**

Pink peppercorn – lemon dressing, jalapeño -mango onions, frisee lettuce

Poached Lobster Salad **CI$23**

Cured mango purée, horseradish cream, cherry tomato, avocado

Hamachi Crudo **CI$25**

Yuzu dressing, fried jalapeno, wakame-cucumber salad, edamame

Lobster Bisque **CI$16**

Croutons, creme fraiche, chive oil

GOH Salad **CI$17.5**

Spinach, mesclun lettuce, asparagus, chickpea, cherry tomato, avocado, artichoke hearts, pomegranate vinaigrette

Arugula Salad **CI$18.5**

Candied nuts, strawberry, heritage beets, pickled onions, bacon dust, goat cheese, spicy croutons, honey-balsamic dressing

SEA

Local Catch of the Day **CI$43**

Lightly blackened, Cayman style sauce, black-eye peas plantain relish, vegetables mashed potatoes

Grilled Salmon **CI$40**

Garlic-honey- soy baked, miso dip, sauteed greens, savory rice

Seafood Curry **CI$48**

Lobster, shrimp, mussels, fresh fish, coconut, papadum, raita, mango chutney, savoury rice, curry sauce

Grouper **CI$50**

Crabmeat crusted, saffron-lemongrass sauce, plantain salad, potato-vegetable cake

Seafood Pasta **CI$46**

Linguini, shrimp, lobster, clams, scallops, saffron sauce, spinach, cherry tomato, fresh basil

LAND

Chateabriand (for two) **CI$118**

Center cut of beef tenderloin, flambéed and served table side potato gratin, green asparagus, roast vegetables, red wine jus , sauce bearnaise

Lamb **CI$52**

Rack, roasted garlic creamed potatoes, green minted peas, grilled eggplant root vegetables

Beef Stir Fry **MP**

Crunchy vegetables, ginger teriyaki sauce, jasmine rice

Chicken **CI$39**

Baked breast, tomato-olive fondue, fingerling potatoes, roasted vegetables, tampered bok choy

Risotto **CI$34**

Pumpkin, tempura asparagus, grilled mushrooms, tomato confit, parmesan cheese

DESSERTS

Cheese Selection for 2 **CI$36**

International selection, nuts, grapes, crackers, spicy fruit jelly, honeycomb

Brownie **CI$14.5**

Espresso custard, chocolate ganache, vanilla ice cream, berries

Apple **CI$13.5**

Warm apple custard tart, rum anglaise

Lime **CI$15.5**

Lime shell crust, lime mousse & compote, glazed pineapples

Chocolates **CI$13.5**

Selection of homemade chocolates, fresh berries

White Chocolate **CI$15**

White chocolate mousse, raspberry, passion fruit coulis, macaroon

Pistachio **CI$16.5**

Phyllo pastry, sponge, custard, gelato & crumbles

Coconut **CI$14.5**

Dark chocolate, coconut mousse & panna cotta, mango foam

Last updated: Mon 14 Sep, 2026