

Open daily at 11am



Our national drink created at the Swizzle Inn is a wonderful blend of Gosling's Black Seal and Gold Seal rums with orange, pineapple and lemon juices, fruit liqueurs, falernum and other ingredients to make a this infamous libation. Served by an iced pitcher into cocktail glasses since it was created in 1932

Single swizzle - \$11.00 ½ Jug - \$24.00 Full Jug - \$32.00

Oreo Cookie-vanilla ice cream with chunks of the greatest cookie in the world

Chocolate brownie-Chocolate ice cream with delicious pieces of homemade brownie

Regular Vanilla, chocolate or strawberry

## SALADS AND STARTERS

### Caesar Salad

Romaine tossed with house made dressing, fresh parmesan and homemade croutons. \$16.00

### **Greek Salad**

Iceberg, tomatoes, cucumbers, bell peppers, red onion, crumbled feta and kalamata olives with homemade lemon oregano dressing. \$18.00

### **Garden Patch Salad**

Mixed lettuce leaves with sweet peppers, red onions, tomato, cucumber, red cabbage and radish tossed with our house vinaigrette. \$14.00

### The Portobello

Diced avocado, bell peppers and honey goat cheese atop a warm Portobello cap with crisp greens. \$21.00

Sub homemade vegan ricotta +\$3.00



### Mezze Platter

House made hummus and olive tapenade with crunchy veggies and crostini. \$19.75

**Salad Extras** \*\*add avocado **\$3:50** grilled chicken or chicken fingers **\$8.00**, wahoo nuggets or grilled wahoo \$11.00, grilled shrimp. \$13.00

### Bermuda Fish Chowder

An island classic. \$12.00

### Mussels

PEI mussels choice of Thai green curry coconut sauce or classic provencal with white wine, garlic and herbs. \$22.00

### Calamari

Crispy coating with spicy marinara \$18.50

### **Crab and Spinach Dip**

Warm, gooey, rich with cheddar and cream cheese and parmesan with tortilla chips \$19.50

### **Shrimp and Escargot Medley**

Sautéed in a rich flavorful wild mushroom sauce around a puff pastry. \$22.00

## CLASSIC FINGER FOODS

### **Wahoo Nuggets**

Bermuda's favorite game fish. Crispy seasoned coating with tartar sauce. \$19.50

### **Conch Fritters**

Crispy and delicious served with homemade tartar sauce and lemon. \$19.50

### **Chicken Fingers**

Crispy tender and juicy breast meat with a special coating served with our FAMOUS honey mustard sauce. \$18.50

### **Homemade Onion Rings**

Huge rings of joy. \$11.00

### **Mozzarella Stiks**

Gooey with a crispy coating. Served with spicy marinara \$11.00

### **Loaded Potato Skins**

topped with melted cheddar, bacon and green onions \$15.00 Add Beef chili or BBQ Chicken \$5.00

### Wing wings wings!

Asian, Buffalo, Honey Garlic, or Carolina Mustard BBQ served with celery and blue cheese dip. \$18.50

### **COMBO FOR ABOVE**

Any four (12 pcs) \$29.00 All of 'em (20pcs) \$42.00

### NACHOS GF

**Regular \$19.75** or Junior \$16.75 with melted cheddar, jalapeños, sour cream and diced onion

**Butt Kickin Chili, BBQ** Chicken or Vegetarian

Add Guacamole. \$3.00

QUESADILLAS

Big, cheesy and delicious!

All served with salsa and sour cream

**Mexican Spiced Chicken** 

with cheddar, sweet peppers and onion

Swizzle Burger Quesadilla

Our ground beef, bacon and mushrooms

with cheddar, sweet peppers and onions

Spinach and Artichoke

Combo of artichokes, spinach and onions

with mozzarella, cheddar and parmesan

**S20.75** 



We are proud to offer seasoned **8oz Linz Steak Burgers** on sesame seed buns Choice of fries or salad for all burgers. Add fresh avocado \$3.50. Gluten free bun \$1.50

### The Swizzle Burger

Seasoned with crisp bacon, real cheddar, lettuce, tomato and dill slices \$23.00

### **Boom Boom Burger**

Double patties, lettuce, onions, pickles, cheese and our mayo, garlic chili "Boom Boom" sauce \$23.00

### Teriyaki Burger

Grilled pineapple atop a marinated burger with roasted garlic mayo. \$23.00

### **Wahoo Burger**

Ground wahoo fish seasoned with cilantro, lime, ginger and garlic and sesame with lettuce and tomato. \$23.00

A crowd favourite - Our burger grilled and topped with melted blue and red onion. \$23.00

### Veggie Burger

House made lentil-based burger loaded with veggies and a mild curry seasoning. Shredded lettuce, tomato. \$21.00



## **Oozy Bloozie Burger**



19/06/2024 1:05 PM Swizzle Inn Menu 8.5 x 16\_24.indd 1  $\bigoplus$ 



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Choice of raisin bread, white, whole wheat, dark rve or sesame seed bun.

### The Blue Hole Fish Sandwich

Grilled Wahoo coated in island seasoning, spicy slaw, lettuce, tomato and tartar sauce on sesame bun.

You'll need a photo of this one!
\$23.50

### **Bailey's Bay Fish Sandwich**

A huge sandwich with beer battered haddock, tomato, melted cheddar and tartar sauce, and grilled golden brown.
\$23.50

### **Grilled Chicken Sandwich**

Chicken breast, crisp bacon, Swiss cheese, lettuce and tomato drenched in our honey mustard sauce. \$21.00

### The Ultimate Reuben

Generous layers of tender home cooked corned beef brisket with Swiss cheese, sauerkraut and thousand island dressing grilled on dark rye. \$22.00

Choice of fries or salad for all sandwiches Add fresh avaocado \$3.50

## PIZZA, PIZZA!

### The Swizzle Burger Pizza

Tomato sauce, mozzarella, onion, mushrooms, bacon, ground beef and cheddar. \$24.00

### **BBQ Chicken Pizza**

Chicken, BBQ sauce, mozzarella cheese, onion, and sweet peppers. \$24.00

### The Greek

Tomato sauce, artichokes, kalamata olives, tomatoes, spinach, red onion and feta with oregano \$23.00

### The Cheese Pizza

Tomato sauce and mozzarella. \$18.00

# WEEKENDS Enjoy our

Summer: Smokin' BBQ

Winter: Prime Rib Roast

### **EXTRA PIZZA TOPPINGS**

Onion, tomato, bell peppers, hot peppers, jalapeños, pineapple, black olives, capers, anchovies, \$2.25 each

add bacon, ground beef, pepperoni, chorizo ham, \$2.75 each

### SIDES \$6.50

Garden patch salad
Garlic sautéed button
mushrooms and onions
Baked potato
Steamed fresh vegetables
Homemade jalepeno
cornbread

### FRIES

Regular or seasoned \$7.50 Sweet potato fries \$7.75 Add gravy \$2.00 Add melted cheddar \$3.50

## MAIN COURSES



### Fish n' Chips

Golden beer battered haddock with fries and slaw and our homemade tartar sauce. \$25.00

### Catch of the Day

Check with your server to learn about today's tasty catch.

MKT price

### **Seafood Pasta**

Wahoo, baby clams, shrimp and mussels tossed with a herb and garlic wine sauce.
(Gluten free pasta available.)
\$34.50

### Chicken Tikka Masala 🕕

Our version of this curry has chicken pieces marinated in coconut yogurt and simmered with Indian spices, coconut milk, tomatoes and onions \$25.00

Vegan option with mixed vegetables \$21.00

### Linz 14oz Rib Eye Steak \$46.00

Linz 10oz Strip Steak \$40.00

Both char grilled and served with chef's garlic herb butter

### Teriyaki Beef Skewers

Soy, ginger and honey marinated flank steak served with veggie soba noodle stir-fry.

(Gluten free pasta available.)

\$29.50

### St. Louis Style Ribs

Half rack oven baked then grilled up with our Black Rum BBQ sauce. \$26.50

### Johnny's Butt Kickin' Chili

Made with diced sirloin and beans topped with shredded cheddar and sliced scallions with tortilla chips. \$19.50

### **Bangers and Mash**

Rich and comforting. Grilled Cumberland sausages atop homemade scallion mash with our own onion Guinness gravy and veg. \$24.50

### Vegan Lasagna

Decadent and delicious layers of vegan Bolognese, homemade vegan ricotta and cheese sauce and marinara \$28.00





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