



SNACKS

Nachos 8/16

Fried tortilla chips, cheddar cheese, cheese sauce, pico de gallo, jalapeño (Dairy)

Guacamole 11/22

Served with pico de gallo salsa and corn chips (Vegan)

French Fries 5/10

Golden, crispy, and perfectly seasoned

Pulled Pork Cheese Fries 13/26

Home smoked pulled pork, cheddar cheese, French fries (Dairy)

Fried Chicken Wings 14/28

Choice of breaded or plain, pineapple and ginger dipping sauce or spicy tamarind

Open daily

Serving Lunch 11am

& Dinner 5pm

LIVE GRILL NIGHTLY

MENU

BLUE HOLE BY DAY

CEVICHES & MORE

Lobster Ceviche 26/52

Tomatoes, lime juice, red onions, habanero pepper on the side (Surcharge for 10/20 for All Inclusive)

Shrimp & Mango Ceviche 20/40

Cucumber, red onions, spiced mango sauce, avocado and crispy bacon chips (Seafood)

Caribbean Cobb Salad 18/36

Spiced grilled chicken breast, garden greens, cucumber, tomatoes, hard boiled egg, crispy bacon bits, avocado, ranch dressing (Gluten Free)

Quinoa & Kale Salad 15/30

Roasted beets, red onion, candied walnuts, whipped goat cheese, balsamic vinaigrette (Vegetarian, has nuts)

Chicken Fingers 10/20

Served with French fries

GRAB & GO!

Cheeseburger 18/36

Cheddar cheese, house made pickles, roasted garlic aioli, side of French fries (Dairy, Gluten)

Blue Hole Burger 19/38

Blue cheese, mozzarella cheese, chipotle aioli, house made pickles, roasted garlic aioli, side of French Fries (Dairy, Gluten)

Chicken Burger 16/32

Buttermilk fried chicken, home made pickles, spicy mayo, bacon, avocado, side of French fries

MENU

BLUE HOLE BY DAY

Lobster Tacos 26/52

Cajun grilled lobster tail, guacamole, pico de gallo salsa and cabbage slaw (surcharge of 10/20 for All Inclusive)

Baja Fish Tacos 16/32

Tempura fried snapper, coleslaw, pico de gallo salsa, spicy chipotle mayo, Sheena's special salsa

Simply good Quesadilla

Mozzarella and cheddar cheese, pico de gallo, sour cream, green tomato salsa (Dairy, Gluten)

Cheese 11/22 | Chicken 14/28 | Shrimp 15/30

Grilled veggies burrito 12/24

Zucchini, peppers, carrots, corn, refried beans, chipotle aioli, garden greens salad (Vegan, Gluten)

SMOKING HOT!

The Jerk Chicken 18/36

Marinated in hot spices, coleslaw, rice & beans

Coffee rubbed brisket tacos 18/36

It's juice, pico de gallo, green tomato spicy salsa

BBQ Pork Ribs 19/38

Homemade BBQ sauce, coleslaw, rice & beans

The BIG Blue Burger 19/38

Giant cheeseburger, 24oz beef patty, French fries, sweet potato fries, house made pickles (Dairy, Gluten)

Serves 4 to 5 people



BLUE HOLE
Restaurant

SIGNATURE COCKTAILS

Ballroom Spritz 14/28

Coconut rum, elderflower, prosecco.

Spicy Pineapple Margarita 15/30

Pineapple, jalapeno, Tequila Blanco, lime.

Coco Banana 14/28

Aged rum, coconut cream, banana liqueur, nutmeg.

Gin Gin Mule 14/28

Local Gin, lime, ginger beer, mint.

Long island spiced tea 15/30

Spiced rum, Vodka, Gin, Tequila, triple sec, cola.

Coconut Mojito 14/28

White rum, coconut cream, lime, mint.

Passionfruit mojito 14/28

Passionfruit, rum, lime, mint.





BLUE HOLE
Restaurant

APPETIZERS

Nachos 8/16

Fried tortilla chips, cheddar cheese, cheese sauce, pico de gallo, jalapeño (Dairy)

Chicken 12/24 | Beef 14/28

Chicken Fingers 10/20

Served with French Fries

Guacamole 11/22

Served with pico de gallo salsa and corn chips

Panades 11/22

Belizean fish panades, onion and habanero salsa

Fried Chicken Wings 14/28

Choice of breaded or plain, pineapple and ginger dipping sauce or spicy tamarind

Fried Calamari 15/30

Tartar sauce, honey & chipotle aioli

Seafood Chowder 15/30

Traditional Belizean style creamy chowder with potatoes

Caribbean Cobb Salad 18/36

Spiced grilled chicken breast, garden greens, cucumber, tomatoes, hard boiled egg, bacon bits, avocado, ranch dressing

MENU

BLUE HOLE BY NIGHT

TACOS

Baja Fish Tacos 16/32

Tempura fried snapper, coleslaw, pico de gallo salsa, spicy chipotle mayo, Sheena's special sauce

Cochinita Pibil Tacos 16/32

Achiote spice pulled pork, spicy pickled red onion

Coffee rubbed brisket tacos 18/36

It's juice, pico de gallo, green tomato spicy salsa

Lobster Tacos 15/30

Cajun grilled lobster tail, guacamole, pico de gallo salsa, and cabbage slaw. (Surcharge of 10/20 for All Inclusive)

LIVE GRILL

Cheeseburger 18/36

Cheddar cheese, house made pickles, roasted garlic aioli, side of French fries

The Jerk Chicken 18/36

Marinated in hot spices, coleslaw, rice & beans

Blue Hole Burger 19/38

Blue cheese, mozzarella cheese, chipotle aioli, house made pickles, roasted garlic aioli, side of French Fries (Dairy, Gluten)

BBQ Pork Ribs 19/38

Homemade barbecue sauce, coleslaw, rice & beans

Snapper Tikin Xic 28/56

Achiote rubbed fish in banana leaves, onions, peppers, tomatoes, coconut white rice

MENU

BLUE HOLE BY NIGHT

Cajun Shrimp Kebabs 28/56

Grilled shrimp, garlic butter, garden greens salad

Grilled Lobster 38/76

Garlic butter, chimichurri, coconut white rice, and grilled vegetables. (Surcharge of 15/30 for All Inclusive)

Please inform our staff of any allergies or dietary restrictions you may have. Many of our dishes can be adjusted to accommodate your special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MARTINI DRINKS

Classic Dry 16/32

Gin/Vodka, dry vermouth, olive/lemon twist

Espresso 16/32

Vodka, coffee liqueur, fresh espresso, vanilla

Lychee 16/32

Vodka, lychee liqueur, lychee juice

Mango Passion 16/32

Mango, passion fruit shaken with Vodka and lime

Blue Hole 16/32

Vodka, blue curacao, pineapple juice, lime



Scan for private
dining experiences

All prices are listed in both USD and BZD. Prices do not include 10% service charge and 12.5% General Sales Tax (GST)



BLUE HOLE
Restaurant

BEVERAGES

Craft Iced Tea 5/10

Passion Fruit | Dragon Fruit | Mango

Cold Pressed Juice 5.5/10

Watermelon | Coconut Water

Sodas 3/6

Diet Coke | Coke | Sprite | Fanta

Red Bull 6/12

Alaia Water 2.5/5

San Pelligrino Sparkling 250ML 5/10

San Pelligrino Sparkling 750ML 10/20

Aqua Panna Still 750ML 10/20