



M E N U

Orchid Bay Beach House Restaurant

Italian Family style Dining

ITALIAN
CUISINE



2025-2026
ST KITTS





MENU SELECTION

INCLUDED WITH YOUR CHOICES

CIABATTA & FOCACCIA

Lovingly crafted with natural leavening and drizzled with a robust Molise olive oil for a taste of Italy in every bite.

ORCHID BAY CAESAR

A contemporary twist on a classic, featuring our house-made Caesar dressing, crunchy sourdough croutons, and a generous sprinkling of aged Parmesan.

APPETIZERS

HEIRLOOM TOMATO & BURRATA

A refreshing starter that showcases the vibrant colors and flavors of heirloom tomatoes, paired with the creamy decadence of Burrata, a sprinkling of garden-fresh basil, a drizzle of Molise olive oil, and a tangy black olive tapenade.

PROSCIUTTO & ARUGULA

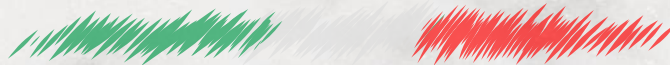
A light yet satisfying appetizer, presenting thin slices of Prosciutto, peppery arugula, shavings of Parmesan, a citrusy zing, all enhanced by a drizzle of Molise olive oil.

FRITTO MISTO

An oceanic feast, featuring lightly battered and fried St. Kitts Conch and shrimp, served with a dill and preserved lemon aioli for a tangy contrast.

HOMEMADE PORK SAUSAGE

A hearty treat that highlights our commitment to quality and flavor, served with our special Orchid Bay preserves for a sweet and savory combination that delights the palate.



WOOD FIRED PIZZAS

MARGHERITA

Relish our Margherita, a timeless classic baked in our wood-fired oven, featuring a vibrant tomato sauce, indulgently creamy Buffalo mozzarella, and fresh basil, all nestled on our crispy, smoky crust.

CRUDO

Delight in our Crudo, a gourmet experience topped with thinly sliced Prosciutto, melt-in-your-mouth mozzarella, and a dusting of Parmesan, all beautifully balanced on our hand-stretched pizza base.

CARBONARA

Savor our Carbonara, a luxurious treat, showcasing a velvety white sauce, crispy Guanciale, sharp Pecorino, and a farm-fresh egg, all topped with a generous helping of black truffle for an opulent finish.

PEPPERONI

Enjoy our Pepperoni, a spicy twist on a beloved classic, with a robust tomato sauce, stretchy mozzarella, a dash of chili for a subtle kick, smoky pepperoni, and a hint of oregano for an aromatic touch.

SHRIMP & JALAPENO

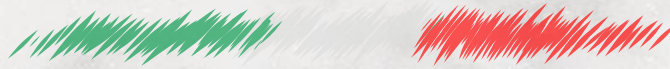
Experience our Shrimp & Jalapeno, a bold combination of succulent shrimp, creamy mozzarella, a hint of Chile for heat, and a pop of garlic, all served on a vibrant tomato sauce.

POTATO & PESTO

Indulge in our Potato & Pesto, a unique creation that features a fragrant pesto base, tender slices of fingerling potato, gooey mozzarella, and a dusting of Pecorino, offering a delectable play of flavors and textures.

FUNGHI

Porcini Cream, Oyster, Shiitake and Cremini Mushrooms, Herbs



HANDMADE PASTAS

ROASTED BUTTERNUT SQUASH AGNOLOTTI

Savor the autumnal warmth of our Roasted Butternut Squash Agnolotti, delicate pillows of handmade pasta filled with sweet, nutty squash, tossed in a rich brown butter and sage sauce, and finished with shavings of aged Parmesan.

BUCATINI ALL' AMATRICIANA

Enjoy a comforting bowl of our Bucatini All' Amatriciana, a classic Roman dish featuring thick strands of bucatini coated in a savory pancetta, tomato, and chili sauce, topped with sharp Pecorino and fresh parsley.

SPAGHETTI ALLE VONGOLE

Indulge in our Spaghetti Alle Vongole, a coastal Italian favorite, with al dente spaghetti tossed with succulent little neck clams, garlic, fresh parsley, a splash of white wine, and a drizzle of Molise olive oil.

LAMB SUGO

Taste the hearty depth of our Lamb Sugo, a slow-cooked delight featuring tender, braised lamb shoulder in a rich sauce, served over hand-cut pappardelle pasta and accentuated by the aromatic punch of rosemary and Pecorino.

HANDMADE POTATO GNOCCHI & OXTAIL RAGU

Delight in our Handmade Potato Gnocchi & Oxtail Ragu, where soft, fluffy gnocchi meets a robust oxtail ragu, enlivened by a preserved lemon gremolata for a perfect balance of comfort and zest.

DESSERTS

LEMON PANNA COTTA

A refreshing and light dessert that marries the creaminess of panna cotta with the citrusy tang of lemon. Topped with a vibrant berry compote and a sprinkling of cookie crumble for a delightful contrast in flavors and textures.

SICILIAN ALMOND SEMIFREDDO

A semi-frozen delight that perfectly balances the richness of chocolate ganache with the crunch of almond brittle for a delectable conclusion to your meal.

CANNOLI

An authentic Sicilian delight, featuring crispy pastry shells filled with a creamy sweetened ricotta, studded with semi-sweet chocolate chunks, and sprinkled with crunchy pistachios for a textural contrast that dances on the tongue.

Your number of menu selections is based on your group size*

GROUP SIZE

Group Size	Appetizers	Pasta	Pizza	Dessert
2-3 People	2	1	1	1
4-5 People	2	2	2	1
6-7 People	2	2	3	1
8-12 People	3	3	4	1
13-14 People	3	3	5	1

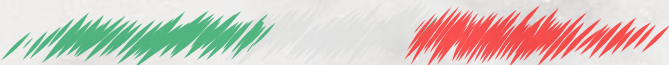
We offer a family-style Italian dining experience. The dishes selected will be shared amongst everyone in your group, ensuring each individual receives a portion of each choice.

Please note, the Caesar Salad and a selection of Ciabatta & Focaccia are inclusive with your choices, accompanied by a welcome cocktail.

We look forward to hosting you and hope to offer an enjoyable dining experience for all!

\$125 USD PER PERSON

ALL PRICES ARE SUBJECT TO 2% ISLAND ENHANCEMENT TAX, 10% VAT, AND 18% SERVICE CHARGE.



DINING EXPERIENCE

The Orchid Bay dining experience is **\$125 USD per adult**.

Your evening begins with a signature sunset cocktail, followed by a four-course, family-style Italian feast. The meal starts with Caesar Salad and freshly baked Ciabatta & Focaccia, then continues with your choice of appetizers, pastas, pizzas, and desserts.

Please note: All prices are subject to 2% Island Enhancement Tax, 10% VAT, and 18% Service Charge.

BEVERAGES

Signature cocktails: \$10–\$15

Curated Italian wines: from \$75

Corkage fee: \$35 for wine, \$45 for champagne

Our wine cellar is continuously expanding with a diverse selection to complement your dining experience.

Groups: Parties of 8 or more are encouraged to settle the bill with a single payment.

VALET SERVICES

Parking

Guests are asked to park or be dropped off at our designated valet parking area.

Given the steep nature of our driveway, valet service is mandatory for all guests. Our dedicated valet team is on hand to transport you from the valet parking area to the restaurant, ensuring a smooth and comfortable arrival experience.

Assistance

For valet support, contact Leon at +1 (869) 665-3197.

CHILDREN'S PRICING

Families are welcome while maintaining the restaurant's calm and refined atmosphere.

- Children under 5: Complimentary
- Children ages 6–9: Half of adult price
- Ages 10 and above: Full adult price



OUR GOAL IS TO MAKE YOUR DINING EXPERIENCE TRULY UNFORGETTABLE.

At Orchid Bay Beach House Restaurant, we invite you to immerse yourself in the enchanting fusion of Caribbean charm and authentic Italian cuisine.

Perched on St. Kitts' stunning southeast peninsula, our restaurant offers breathtaking ocean vistas that complement each meticulously crafted dish.

Our menu showcases handmade pastas and wood-fired pizzas, all prepared with the freshest, high-quality ingredients, including our signature olive oil sourced from our own grove in Montorio, Italy.

Whether you're celebrating a special occasion or seeking a memorable dining experience, our warm and attentive staff is dedicated to making your visit truly unforgettable.



ORCHIDBAYBEACHHOUSE

#Orchidbaybeachhouse

www.orchidbaybeachhouse.com



**Review us on
TripAdvisor**



*RESERVATION CONFIRMATION IS REQUIRED TO ENTER THE RESTAURANT