



BITS & BITES

- **BEACHY BRUSCHETTA** (V) (D) 550
 Toasted bread with diced tomatoes, basil and burrata cheese (kcal 310)
- **GUACAMOLE WITH TORTILLA CHIPS** (V) (D) 550
 Fresh guacamole served with crispy tortilla chips (kcal 691)
- **FRENCH FRIES** (V) (D) (G) 600
 Plain (kcal 618) / Masala (kcal 723) / Peri Peri (kcal 618)
- ▲ **BBQ CHICKEN WINGS** (D) 950
 Spice rubbed wings tossed in BBQ sauce (kcal 641)
- ▲ **FISH TACOS** (V) (D) 950
 Crispy fish tacos with mango salsa (kcal 768)
- ▲ **COASTAL CRAB RANGOON** (V) (D) (G) 950
 Crispy phyllo filled with crab and cream cheese, avocado and lime crema (kcal 596)
- ▲ **TIDAL TIDBITS** (V) (D) (G) 1200
 Beer battered fried calamari, tiki dust with tangy aioli (kcal 490)

COASTAL SIGNATURES

- ▲ **MERMAID'S KISS** (V) (D) (G) 1200
 Grilled octopus with chimichurri sauce (kcal 392)
- ▲ **COASTAL COOL MUSSELS** (V) (D) (G) 1350
 Fresh mussels grilled in white wine and garlic (kcal 247)
- ▲ **BUTTER GARLIC PRAWNS** (V) (D) (G) 1500
 Butter-sautéed prawns in shichimi togarashi (kcal 357)
- ▲ **KODIYAL ROAST** (V) (D) (G) 1500
 Konkan masala grilled prawns in a fermented ground paste with tamarind and ghee (kcal 409)
- ▲ **GRILLED LOBSTER** (V) (D) (G) 3500
 Kosher salt, melted garlic, herb butter with asparagus and lemon wedges (kcal 643)

SEAFOOD PLATTER

- ▲ **PLATTER FOR 4** (V) (D) (G) 4500
 Seer fish, prawns, squid, whitebait served with exotic grilled vegetables and house salad (kcal 4811)

 Choice of marination:
 Olive lemon butter
 Madras spices
- ▲ **PLATTER FOR 2** (V) (D) (G) 2250
 Seer fish, prawns, squid, whitebait served with exotic grilled vegetables and house salad (kcal 2405)

 Choice of marination:
 Olive lemon butter
 Madras spices

BURGER & WRAPS

- **QUEST OF QUESADILLA** (V) (D)
 Golden toasted tortillas layered with melted cheese, refried beans, lettuce, creamy avocado, lime crema
- Vegetable (kcal 875) 800
- ▲ Chicken (kcal 1024) 900
- ▲ **SHACK ROLL** (V) (D) (G)
 Lightly grilled soft roll stuffed with paneer tikka, lachha onion, green chilli, mint chutney
- Paneer (kcal 1187) 800
- ▲ Chicken (kcal 1125) 900
- ▲ **CAJUN SPICED SMASHED CHICKEN BURGER** (V) (D) (G) 900
 Double smashed chicken patty seasoned with Cajun-spiced cheese processed cheese and crumb fried onion (kcal 1070)
- ▲ **SHACK CLASSIC BEEF SLIDERS** (V) (D) (G) 950
 Miniature beef patties burger, caramelised onions and gherkins (kcal 1597)
- ▲ **SURFSIDE SLIDERS** (V) (D) (G) 1050
 Miniature lamb patties burger with caramelised onions and cheddar (kcal 1590)

COMFORT FROM THE GLOBE

PIZZA

- **FARMHOUSE** (V) (D) (G) 900
 Onion, tomato, bell peppers, corn kernels, pickled jalapeño with the crown of coriander (kcal 1340)
- **RICOTTA SPINACH** (V) (D) (G) 900
 Tomato, buffalo mozzarella, spinach, ricotta cheese and roasted garlic (kcal 1392)
- ▲ **CHICKEN ASADO** (V) (D) (G) 1100
 Flavourful grilled chicken, pesto, mozzarella, jalapeño and bell peppers (kcal 1578)
- ▲ **LA REINE** (V) (D) (G) 1100
 Smoked ham, mozzarella, mushroom, olives, oregano and parsley (kcal 1730)

PASTA

- **PENNE CON PIZZAIOLA** (V) (D) (G) 950
 Penne with tomatoes, basil and Parmesan cheese (kcal 609)
- **FUNGHI BESCIAMELLA** (V) (D) 950
 Penne with shimeji mushrooms and creamy cheese sauce (kcal 1392)
- ▲ **LAZIO AGLIO E OLIO** (V) (D) 950
 Spaghetti, garlic, olive oil, red chilli and parmesan (kcal 660)

 Choose your toppings:
▲ Chicken
▲ Seafood (V)
- ▲ **GAMBERI LINGUINE ALLA VODKA** (V) (D) (G) 1250
 Vodka flambéed prawns, linguine and spicy arrabbiata sauce (kcal 787)

APPETIZERS

- **FATTY PEPPER** 700
 Baby potato tempered with curry leaves and freshly ground black pepper (kcal 341)
- **ZAFFRAN AUR KUTTI MIRCH KA PANEER TIKKA** (V) (D) (G) 850
 Tandoor skewered cottage cheese infused with saffron and yellow chilli (kcal 896)
- **MASCARPONE MALAI BROCCOLI** (V) (D) (G) 850
 Chargrilled broccoli marinated in hung yogurt, mascarpone cheese and Indian spices (kcal 411)
- ▲ **HARISSA CHICKEN** (V) (D) 950
 Griddled chicken marinated with spicy rub of hot peppers and cumin (kcal 685)
- ▲ **MANGO CHILLI GLAZED PORK BELLY** (V) (D) (G) 1200
 Slow roast and rich caramelised pork belly with mango chilli glaze (kcal 1933)
- ▲ **ROSEMARY AND GARLIC TENDERLOIN** (V) (D) (G) 1250
 Roasted potatoes with a hint of Dijon and pepper jus (kcal 955)



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Available from 11:00am to 10:30pm



MAIN COURSE

- **PANEER METHI CHAMAN** 🍌🍌🍌 750
 Cottage cheese cooked with fresh fenugreek leaves, onion, tomato, cashew, flavoured with home ground masala (kcal 1035)
- **PANEER KHATTA PYAAZ** 🍌🍌 750
 Fresh cottage cheese cooked with onion, tomato and vinegar onion (kcal 763)
- **PALAK CHAMAN KOFTA** 🍌🍌🍌 750
 Dry nuts stuffed cottage cheese and potato dumpling, cooked in spinach curry (kcal 707)
- **VEGETABLE XACUTI** 🍌🍌 750
 Classic Goan stew with mushroom, cauliflower, beans and potato (kcal 480)
- **DOUBLE DAL TADKA** 🍌🍌 600
 Yellow lentils, tempered with cumin, garlic and green chilli (kcal 339)
- **DAL MAKHANI** 🍌🍌 650
 Overnight cooked black lentils simmered in ginger, garlic and tomato puree finished with dried fenugreek leaves (kcal 1113)
- ▲ **CHICKEN TIKKA MASALA** 🍌🍌🍌🍌 950
 Chargrilled chicken simmered in rich onion, tomato masala flavoured with dried fenugreek leaves (kcal 684)
- ▲ **RAJASTHANI LAAL MAAS** 🍌🍌 1250
 Slow cooked fiery mutton curry with curd and Mathania chillies (kcal 1063)
- ▲ **GOSHT BELIRAM** 🍌🍌 1250
 Slow cooked mutton with onion, yogurt finished with the tempered of coriander seeds (kcal 997)
- ▲ **AUNT MARY SUNGTA KODI** 🍌🍌🍌 1250
 Goan spiced prawns infused in okra curry and dried kokum spices (kcal 766)

MARINA TO MAHAB

- **MAHAB GOBI MUNDIRI VARUVUL** 🍌🍌🍌🍌 650
 Crispy fried cauliflower marinated with chillies, cinnamon and tossed with cashews (kcal 781)
- **THENGAI & PEPPER MUSHROOM ROAST** 🍌🍌 800
 Coconut crusted mushroom tossed with black pepper (kcal 502)
- **THATTU KADAI KURMA** 🍌🍌🍌 800
 Mildly spiced street style vegetables and coconut curry (kcal 603)
- **VEGETABLE CHETTINAD COASTAL CURRY** 🍌🍌 800
 Mildly spice street vegetable and coconut curry (kcal 603)
- ▲ **NEMMELI KOZHI VARUVUL** 🍌🍌🍌 1000
 Crispy fried tender chicken marinated with cinnamon and pepper, served with curry mayo (kcal 719)
- ▲ **MADRAS PEPPER CHICKEN CURRY** 🍌🍌 1000
 Signature Chennai style pepper coconut curry (kcal 920)
- ▲ **MASALA FRIED FISH FINGERS** 🍌🍌 1000
 Crispy fish fingers marinated with coastal spices (kcal 719)
- ▲ **ROYAPURAM NETHILI VARUVUL** 🍌🍌 1000
 Crispy fried anchovies marinated in home ground masala (kcal 693)

- **CHENNAI CENTRAL LAMB** 🍌🍌 1250
 Slow cooked lamb with southern spices tempered with curry leaves (kcal 1284)
- **BESSY BEACH SQUID RINGS** 🍌🍌🍌 1250
 Tender squid with turmeric, pepper and lemon (kcal 525)
- ▲ **CHENNAI COAST MEEN KUZHAMBU** 🍌🍌🍌 1250
 Seer fish simmered in tamarind, coconut and dry red chillies (kcal 505)
- ▲ **MARINA YERA SUTTA** 🍌🍌 1300
 Fiery coastal masala fried prawns with curry leaves and peppers, served with karuveppilai mayo (kcal 379)
- ▲ **NEMMELI NANDU THENGAI CURRY** 🍌🍌🍌 1500
 Rich coconut gravy with roasted spices and fresh crab meat (kcal 739)
- ▲ **KOVALAM WAVE** 🍌🍌 1500
 Grilled Vanjaram steak coated with fiery local spices and spicy mango salsa (kcal 767)

- **NAAN** 🍌🍌 250
 Plain (kcal 372)
 Butter (kcal 443)
 Garlic (kcal 389)
- **STEAMED BASMATI RICE** 🍌🍌🍌 500
 (kcal 227)
- **JEERA RICE** 🍌🍌 500
 (kcal 248)

DESSERTS

- ▲ **SANDCASTLE SLICE OF HEAVEN** 🍌🍌🍌 550
 Warm apple pie with vanilla ice-cream and caramel drizzle (kcal 929)
- **SAFFRON RASMALAI** 🍌🍌🍌 550
 Soft chenna patties, soaked in saffron infused sweetened milk (kcal 639)
- **MOONG DAL HALWA** 🍌🍌🍌 550
 Slow cooked split yellow lentils with ghee, milk, sugar and nuts (kcal 1719)
- **ELANEER PAYASAM** 🍌🍌🍌🍌 550
 Tender coconut pulp, coconut milk, sweetened and infused with cardamom (kcal 864)
- ▲ **SEA BREEZE MOLTEN** 🍌🍌🍌 650
 Belgian soft-centred chocolate pudding with vanilla ice-cream (kcal 984)
- ▲ **TROPICAL BLUEBERRY CHEESECAKE** 🍌🍌🍌🍌 650
 Rich and smooth cheesecake with homemade berry compote and crunchy sesame tuile (kcal 833)

BREADS & RICE

- **MALABAR PAROTTA** 🍌🍌 250
 Soft layered refined flour flaky bread (kcal 532)
- **TANDOORI ROTI** 🍌🍌 250
 Plain (kcal 344)
 Butter (kcal 416)
 Garlic (kcal 430)



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