



473 Breakfast

Served between 8.30am to 10.00am choice of;

*Complimentary House Breakfast (for Included Packages)
Freshly Made Toast, One Egg your style, butter and jam.*

Or

Freshly made Pancakes with nutmeg syrup.

473 Loaded Omelet

(Peppers, Onions, Bacon, Tomatoes, Cheese, Chili Flakes)

\$55EC

Served with Fried Plantain Homemade Bread with butter

Local Organic Eggs

(2 Eggs Your Style, scrambled, fried, poached)

\$45EC

Bacon, Sausage, Homemade Bread and Butter



Breakfast Pancakes with Syrup

\$45EC

Bacon, Sausage, Homemade Bread and Butter

473 Breakfast Burrito

(Fresh Vegetables, Bacon, Cheese, Flour Tortilla)

\$55EC

Served with Fried Plantain,
Homemade Bread with butter Saltfish and Bakes

Grenadian Saltfish and Bakes

\$45EC

served with mix lime and carrots and onion.

Local fresh fruit juice \$12EC

Tea or Coffee – by the cup \$7.50EC

Extra Sausage or Bacon \$15EC portion

Fruit Plate \$18EC, Pot Fresh Coffee (for 2) \$25EC



Lunch Menu

Served between 12.00pm to 2.30pm choice of



473 Quesadilla \$55EC

BBQ infused 5 spice BBQ sauce, hummus, onion, tomatoes.

Ocean Runner
Fish of the day

Ground Score
Local Beef

The Free Bird
Local Chicken Breast

Served with Potato Wedges and 473 Side Salad



473 Wrap \$55EC

Grilled and juicy with coleslaw, garlic aioli, Cheese

Reel Deal Wrap
Fish

Rodeo Wrap
Beef

Jamaican Wrap
Chicken

Served with Potato Wedges and 473 Side Salad



473 Beef Burgers \$50EC

Local Beef, Lettuce, Cheese, Frizzled Onions,
Dill Pickled on Sesame Bun.

Served with Potato Wedge and 473 Side Salad

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Local Beef, Lettuce, Cheese, Frizzled Onions,
Dill Pickled on Sesame Bun.

Served with Potato Wedge and 473 Side Salad

Vegan



Potato Chickpea Curry (Vegan) \$45EC

Baby Potatoes, Chickpea, Bell Peppers, Pumpkin, Creamy Coconut Curry
Served With Rice

473 Black Bean Burger \$48EC

Black Bean Patty, Tomatoes, Cucumbers, Lettuce on Sesame Bun.
Served with Potato Wedges and 473 Side Salad



Flame Grilled Seasonal Vegetables & Fried Rice (Vegan) \$45EC

Medley of Grilled Vegetables and Sesame Fried Rice



Creamy Garlic Penne Pasta \$48EC

Penne Pasta in Garlic Cream Sauce, Parmesan Cheese.



473 House Salad \$38EC

Local Lettuce mix, tomatoes, cucumber, carrots, beets, pepper
Add chicken or grilled fish (extra \$20)

473 Roasted Salad

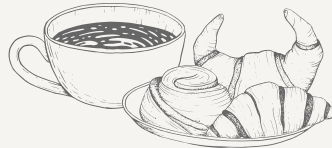
Beetroot, pumpkin, feta and quinoa salad

Pasta Trio

Alfredo or Spice tomato or Classic Bolognese



Appetizers and Sundowners



Soup of the Day \$22EC

Freshly Made, please ask the kitchen
Served with Toasted Baguette.



Cayenne Plantains \$22EC

Roasted Plantain Strips, Tossed Lightly in Cayenne Pepper, and Salt.
Served with Sweet Chili Sauce.



Caribbean Salsa Bruschetta \$22EC

Bruschetta topped with melted Cheese, Tropical Salsa, Parsley, Olive Oil.



Nachos \$35EC

Nachos topped with cheddar cheese, onions, peppers, corn, black beans, and jalapeños
add pulled chicken or pulled pork for additional \$15EC



Fish Bites \$30EC

Beer-battered fish chunks deep fried to golden brown served with
homemade honey mustard or tartar sauce.



Dinner Menu

Menu Served between 6.00pm to 8.30pm choice of

Catch Of the Day

\$75EC

Charcoal Grilled in Five Spice, lemon and garlic
Served With side salad or seasonal vegetables and rice or wedges

BBQ Chicken Breast

\$75EC

Smoked, Chargrilled Chicken Breast with 473 House BBQ Sauce
Served With side salad or seasonal vegetables and rice or wedges

Ropa Vieja

\$85EC

An aromatic Cuban dish made with shredded beef that has been slowly cooked with onions, peppers, olives, tomato sauce, and spices

Served with seasonal vegetables and rice and beans

\$80EC

Tender chicken breasts stuffed with a medley of fresh, seasonal vegetables.

Served with Rice and side salad



West Indian Seafood Curry

\$25EC

Shrimp, Fish of the day, Squid, Conch (Lambie), Potatoes, Bell Peppers.
Served With rice

Striploin Steak

\$115EC

Grilled Or Butter Basted to color and Signature 473 Steak Sauce.
Served With side salad or seasonal vegetables and rice or wedges

Daily Desert

\$25EC

Please ask your host
please advise us of any allergies or dietary restrictions,
so we may best cater to your needs.



Drinks Menu

Wine List

White

Giacomo Pinot Grigio	\$85EC
Chardonnay 2022 Fortant De France	\$85EC

Red

Merlot Fortant De France	\$75EC
Ropiteau 2021 Pinot Noir	\$85EC
Cabernet Veramonte	\$100EC
St Emillion 2020 CH La Chapelle	\$120EC
J Lohr Cabernet Sauvignon 7 Oaks	\$165EC

Sparkling

Grandin Brut Methode	\$95EC
Brut Veuve Alban	\$75EC
Grandin Rose	\$110EC
La Cignalle Coteaux DiAix	\$135EC

Local Beers

Carib, Stag	\$7EC
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Spirits

Rum and Mixer	\$15EC
Vodka and Mixer	\$15EC
Gin and Mixer	\$15EC
Rum Punch	\$20EC
Cocktails (Blended drinks)	\$25EC
Double shot (extra 1.5oz)	\$10EC

Non-Alcoholic Beverages

Juice, (Served by the glass)	\$8 EC
Ting/Malt/Diet Coke	\$8 EC
Mixers (coke, soda, ginger, tonic)	\$7 EC
Water (sml/large)	\$5EC/10EC
Pot Coffee or Pot Tea (for 2)	\$25EC