

# SUPER BOWL + BEACH BBQ

SUNDAY FEBRUARY 08 2026



WYMARA RESORT + VILLAS

www.wymara.com



## Live Cooking Station:

Andrew's 22-hour smoked brisket carved at the station

Fresh sustainably harvested local Turks lobster grilled over charcoal with smoky chipotle, lemon and thyme butter

BBQ Haitian chicken thighs marinated in allspice, ginger, soy, cilantro, garlic and scotch bonnet chilis

Panko crumbled jerk spiced fried fresh mixed fish pieces

## Hot Station:

Steamed shrimp in butter, garlic, parsley and tequila

Steamed chicken and shallots dumplings

Local vegetable soup with okra, sweet potato, black eye peas and kale, ginger, cilantro, turmeric, allspice, garlic, thyme and coconut milk

Sustainably harvested local Turks lobster and salmon red curry with spinach

Jamaican beef brisket stew with hot peppers, red bean rice

Big Screen TV at Pink Bar

Happy Hour 5:00pm-7:00pm (buy two get third free)

Dinner Served from 6:30pm to 9pm

Live Entertainment + Bonfire

\$90 per adult, \$45 per child under 12

Excludes beverages

## Salad and Sushi:

Seafood ceviche salad, red and green bell pepper, orange, onion, lime, jalapeno chili, diced fresh mango and corn chips

Roasted vegetable salad with warm cauliflower, broccoli, baby carrot, organic kale, shaved radish, orange segment, potatoes with charred sweetcorn and a light orange and hazelnut dressing

Green salad with romaine lettuce, cucumber, tomato, red onions, and olive oil vinaigrette dressing

Island slaw

Selection of fresh sushi

## Desserts:

Cheese plate, biscuits, and fruit

Brownie slices

Warm sticky date pudding

Cheesecake

Whipped cream

Chocolate sauce

Custard

Berry compote

Reservations required. Please contact concierge or email: [bluewater@wymara.com](mailto:bluewater@wymara.com)

Please let your server know if anyone in your party has food allergies or dietary restrictions.

Prices are listed in US Dollars and are subject to a 12% tax and 10% service charge. Additional gratuity is at one's discretion.