

BENTLEY'S BEACH CLUB & RESTAURANT

Private Beach Dining • Roatán, Honduras

Breakfast

Bentley's American Breakfast – \$16.99

Classic morning selection featuring your choice of white or whole wheat toast, crispy bacon or savory sausage, and two eggs cooked to your preference. Served with butter, jelly, and a side of breakfast potatoes or golden hash browns.

Local Honduran Breakfast – \$14.50

A traditional favorite with fried plantains, refried beans, and fresh sour cream, accompanied by two eggs any style and authentic Honduran sausage. Served with optional corn or flour tortillas, avocado, and cheese.

Mercedes Omelet – \$15.50

A hearty three-egg omelet prepared with bell peppers, onions, and ham. Served with your choice of breakfast potatoes, toast, or sweet plantains.

Benz Pancakes – \$15.00

Fluffy pancakes served with warm syrup, butter, and jelly, finished with your choice of fresh banana or blueberry.

French Vanilla French Toast – \$15.00

Soft slices of vanilla-infused French toast, served with syrup, butter, and jelly for a perfectly balanced sweetness.

House Waffle – \$15.00

Golden house-made waffle paired with crispy bacon or sausage and two eggs cooked to your liking.

Let's Keep It Healthy – \$13.50

A lighter option featuring egg whites with sautéed tri-color bell peppers, served alongside toasted baguette with cheese.



Please note Honduran sales tax and service charges are not included. These will be added to your final bill.



Beach Bar Snacks

USDA Steak Bites – \$15.00

Tender USDA beef tenderloin, seared to perfection and served with a side of horseradish aioli for a bold, savory finish.

House Nachos –\$13.00

Crispy tortilla chips layered with refried beans, fresh pico de gallo, and your choice of chicken, beef, or shrimp, finished with sour cream and avocado.

Coconut Shrimp – \$14.50

Golden coconut-crusting shrimp served with a citrusy orange and horseradish marmalade for a perfect balance of sweet and heat.

Island-Style Fried Pork – \$15.75

Crispy pork ribs prepared island-style and glazed with our signature spicy house sauce, served with plantain tostones and fresh lime wedges.

Thai-Inspired Ceviche – \$13.00

Fresh fish marinated with ginger, soy, scallions, and garlic, offering a light and vibrant Asian-inspired flavor profile.

Conch Salad –\$13.00

Fresh conch tossed with pico de gallo and our house signature recipe, complemented by your choice of mango or pineapple for a tropical touch.

Peruvian-Style Ceviche – \$13.00

Fresh fish or shrimp delicately marinated with coconut milk, sweet corn, and a hint of cumin, finished with our house signature blend.

Build Your Own Seafood Salad – \$13.00

Customize your selection with fresh shrimp, fish, or conch, prepared with our house flavors for a refreshing coastal dish.

Artisan Pizza – \$23.50

Handcrafted pizzas with your choice of pepperoni, meat lovers, margherita, Hawaiian, or chicken Alfredo.

Jalapeno Poppers – \$15.00

Crispy jalapeños filled with a rich, creamy cheese blend, delivering the perfect balance of heat and indulgence.



Bentley's Caribbean Kitchen

Lunch

Bentley's House-Made Burger – \$23.00

An 8 oz house-ground beef patty topped with fresh lettuce, tomato, crispy onion rings, avocado, and bacon, finished with our signature house dressing. Served with a side of golden fries.

Curacion Prime Chicken Wings – \$19.50

Premium chicken wings served with your choice of BBQ, buffalo, or plain, accompanied by celery, carrot sticks, and ranch dressing. Served with a side of fries.

Fish Tenders – \$20.50

Crispy fish tenders served with golden fries, paired with sriracha aioli and ranch dipping sauces.

Chicken Fingers – \$16.00

Marinated chicken breast, lightly breaded and fried to perfection, served with fries and house-made honey mustard and ketchup.

Local Coconut Fried Shrimp – \$19.50

Coconut-crusting shrimp served with traditional rice and beans, your choice of plantains or fresh salad, and a side of sriracha aioli.

Pan-Fried Fish Filet – \$23.50

Fresh fish fillet pan-seared and served with rice and beans, accompanied by mixed vegetables or salad, and finished with a light lemon caper sauce.

Whole Snapper – \$27.50

Whole snapper prepared to perfection, available in 12 oz or 18 oz portions, served with rice and beans, your choice of salad or mixed vegetables, and fresh lime wedges.

Chicken Sandwich – \$20.00

Crispy breaded chicken breast layered with lettuce and tomato, topped with a cilantro-jalapeño cream and fried jalapeños. Served with a side of fries.



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Dinner

Lobster Risotto – \$45.00

Creamy risotto finished with sweet corn and rich cream cheese, topped with tender lobster for a luxurious and comforting dish.

USDA Ribeye or New York Strip – \$47.50

Premium USDA steak available in 16 oz, 18 oz, 20 oz, or 22 oz cuts, served with creamy bacon cabbage, rosemary roasted potato, and your choice of mixed vegetables or salad. Finished with compound butter.

Garlic Parmesan Grilled Chicken – \$35.00

Grilled chicken breast topped with a rich garlic parmesan wine cream sauce, served with rice and beans and your choice of fresh salad or mixed vegetables.

Baby Back Ribs (½ Rack) – \$37.50

Slow-cooked baby back ribs glazed with house-made BBQ sauce, served with cornbread, baked beans, and classic coleslaw.

Pork Chop – \$36.00

Locally sourced pork chop cooked to perfection, served with creamy bacon cabbage and your choice of mixed vegetables or salad, finished with a mustard wine sauce.

Chicken Alfredo Pasta – \$35.00

Tender chicken served over pasta in a rich Alfredo sauce with parmesan, accompanied by garlic bread.

Chicken Pomodoro Pasta – \$35.00

Chicken served over pasta with a fresh pomodoro sauce, finished with parmesan and a side of garlic bread.



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Salads

Bently's House Salad – \$14.50

Fresh mixed lettuce topped with dried raisins or cranberries, walnuts or pumpkin seeds, cherry tomatoes, and balsamic dressing. Add your choice of protein upon request.

Ceasar Salad – \$14.00

Crisp romaine lettuce tossed in our house-made Caesar dressing, finished with parmesan cheese and house-made blue cheese croutons. Add your choice of protein upon request.

Wedge Salad – \$14.50

Crisp iceberg lettuce topped with blue cheese dressing, cherry tomatoes, parmesan cheese, red onion, and house-made candied bacon for a rich and savory finish.

Soups

Seafood Soup – \$27.00

A rich and comforting blend of shrimp, conch, and fresh fish simmered with mixed vegetables, served with a side of coconut white rice and finished with fresh garnish.

Chicken Soup – \$20

Hearty chicken breast soup prepared with mixed vegetables and served alongside coconut rice, finished with a simple fresh garnish.

Tortilla Soup – \$15.50

A warm roasted tomato-based soup topped with melted mozzarella and crispy corn tortilla chips, finished with fresh avocado, coriander, and fried tortilla strips.

Dessert

Key Lime Pie – \$9

Classic creamy key lime pie with a graham cracker crust.

Chocolate Lava Cake – \$10

Warm chocolate cake with a rich molten center.

Coconut Flan – \$9

Silky smooth flan infused with coconut and caramel



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