

Dining Facts

Castro's Hideaway Beach Bar

The style of Castro's Hideaway Beach Bar, brought about by Hurricane Ivan, presents guests with nautical nuances and eclectic beach bar accents, and note: donations of cool license plate tags are always welcome. The new Castro's Hideaway Beach Bar is rectangular-shaped, with incredible views of the Caribbean Ocean and is just steps away from theReef's private dock, and palm-shaded chaise lounges.

After Hurricane Ivan's devastating effect, the Beach Bar had to be demolished and a new one was built. theReef's Beach Bar had always been akin to a family kitchen, where guests and locals alike hang out, get to know one another, enjoy great food, and Caribbean-concocted beverages.

The new Beach Bar had a large reputation to fill, and it appears the new design has gone above and beyond all expectations, so much so that the Castro's Hideaway of old isn't even mentioned much these days. The nautical nuances and eclectic beach accents: metal lanterns, neon signs, kayak paddles and a unique collection of license plates create a casual and comfortable beachfront setting. Another eye-catching element of the bar is the design and engineering of the liquor cabinet. Every morning the liquor cabinet is lowered on thick, seaworthy ropes and every evening it is raised creating quite a dramatic effect. This camouflaging action keeps the liquor cabinet tucked away from rising ocean waters, stray blue iguanas or from happy vacationers out for a nightly stroll.

It's Just Plain "Sea Sense"

Travel alert: Please choose Cayman Sea Sense wherever you dine in the Cayman Islands. The Cayman Islands National Trust Sea Sense project is a sustainable seafood education program dedicated to helping restaurants and their customers make informed and environmentally positive seafood choices.

Castro's Hideaway Beach Bar is already participating in principles of sustainability as they are currently undergoing an inspection process. Full certification is awarded when all menu items are sustainable:

- Harvesting species that are abundant and or resilient to fishing pressures.
- Harvesting species with a comprehensive management plan based on current research.
- Using harvesting methods to ensure limited by catch on non-target and endangered species.
- Using a method of catch to ensure limited habitat loss associated with the harvesting method.

Be sure to look out for the Cayman Sea Sense icon on theReef Resort menus. Choosing sustainable seafood options as certified by the Cayman Sea Sense Team contributes to the healthy maintenance of our marine life and global food supply.

Dining

Not to be outdone by the new bar, the Chefs created a menu to inspire and ignite a passion for Caribbean island fare. Traditional but tempting lunch menu items include; Conch Fritters, Coconut Shrimp, Lobster Quesadillas, Catch of the Day and theReef's signature Barefoot Burger, known far and wide as the Island's best.

Dinner is casual but yummy as guests can choose from the unusual; Blackened Snapper Guacamole or Blue Mountain Coffee-Marinated Pork Tenderloin or opt for the freshest seafood, such as Shrimp and Crab-Crusted Mahi-Mahi, Cayman-style Catch of the Day, Caribbean Lobster Tails or Surf and Turf. Note: all steaks are cut in-house.

Wine

The wine menu at theReef Resort has it all – balance, focus, complexity, and pleasure, and the buyers at the resort bought trusted brands (Frontera, Glen Ellen, Woodbridge, Yellow Tail) to deliver a good quality wine at a fair market price. The international wine list offers guests choices from: Argentina, Australia, California USA, Chili, France, Italy, and New Zealand, and many of these wines can be served by the glass, split or by the bottle.

Brews

A local island brew served by the bottle or on tap is *Cayman* beer, while other mainstays, *Heineken*, *Budweiser*, *Miller* and more are also available as are other Caribbean favorites.

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