

# Cuisine by the Coast in the Bahamas

December 7, 2013



Treasure Cay, Abaco, Bahamas ([RPRN](#)) 12/07/13 — The lulling sounds of crashing waves and a crackling fire, the view of the sun giving its last hurrah before diving into the ocean and the scent of the freshest catch of the day are all a part of the daily culinary experience at the Bahama Beach

Club in Treasure Cay, Abaco. While each of the [Bahamas resorts](#) condominium-styled suites are fully equipped with spacious kitchens, the hotel's exquisite eateries, friendly staff and 'go-with-the-flow' reservation style continues to be the center of attention.

"Customers and guests can get good food and decent customer service almost anywhere. What sets us apart is the degree to which our staff is willing to go above and beyond to be exceptional," said Jerry Sternstein, Director of Catering at the Bahama Beach Club. "We develop a genuine relationship with our guests, learning what they like and when they plan to return the next year, taking our dining experience far beyond the menu."

## Pool Bar

A tiered dining area surrounding one of the resort's main pools includes a daiquiri bar, beach deck and fire pit. The Pool Bar's menu is diversified with big emphasis on Bahamian favorites, especially conch done five different ways: chowder, fritters, salad, cracked and grilled. The all-Bahamian team of

chefs take tremendous pride in their native recipes while fusing that same local flavor into 8-ounce angus burgers and fish tacos with freshly caught Bahamian snapper or grouper. The bar serves as a welcoming oasis to sunbathers flanking the pool, with bartenders using a special secret recipe to make Bahama Mamas that keep guests coming back for more.

## **Pavilion**

Just steps from the water, the open air Pavilion offers the perfect spot to mingle with other guests and share tales of the day's adventures, refreshing beverages and mouth-watering dishes. The magnificent glass-enclosed deck features natural slate floors, pecky cedar ceilings and fans and a deck that takes you right out to the beach and fire pit. The Pavilion is open for dinner six days a week with a loose closing policy that ensures that the guests are fully satisfied before the kitchen retires. Themed dinners occur a few nights of the week, with an authentic Italian menu on Wednesdays and a "Steak Under The Stars" Friday touting a 10-ounce filet mignon, 16-ounce New York strip and a 16-ounce Ribeye all flown in from select US distributors.

Like its more casual sibling, the Pavilion's beach deck and fire pit is the perfect setting for a romantic dinner, with gentle ocean breeze passing through and the sound of waves breaking in the short distance.

## **Exceptional Service**

As if the ambiance and menu weren't enough, service at our [bahamas resort](#) often outshines everything else. The Bahama Beach Club has received a Tripadvisor Certificate of Excellence award. The accolade, which honors hospitality excellence, is given only to establishments that consistently achieve outstanding traveler reviews on TripAdvisor and is extended to qualifying businesses worldwide.

For more information, contact Jerry Sternstein, Director of Catering at: 888-564-1080 (toll-free), 561-337-7979 (direct) or email [jerry@bahamabeachclub.com](mailto:jerry@bahamabeachclub.com).

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### **About the author:**

[BahamaBeachClub](#) is one of the top ten beaches in the world rated by national Geographic and the No.1 beach in the caribbean.

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