

Breakfast MENU

AVAILABLE DAILY | 7:00AM-10:00AM

• Breakfast •

ANTIGUAN BREAKFAST US22/EC60
Salted Cod Fish | Tomato Sauce | Fried Plantain | Sautéed Spinach & Okra | Fried Local Dumplings | Boiled Egg

CLASSIC OMELETTE US15/EC41
Ham | Peppers | Onions | Cheese | Tomato | Mushrooms

ENGLISH BREAKFAST US22/EC60
Eggs any style | Baked Beans | Sausage | Bacon | Sautéed Mushrooms | Grilled Tomato | Breakfast Potatoes

BREAKFAST WRAP US15/EC41
Ham | Eggs | Cheddar Cheese | Lettuce | Tomato | Garlic Aioli

CHICKEN & WAFFLES US18/EC49
Fried Chicken | House-Made Waffles | Maple Syrup

PANCAKES YOUR WAY (3) (GF AVAILABLE)
W/Maple Syrup

BUTTERMILK US10/EC27
BLUEBERRY US12/EC33
CHOCOLATE CHIP US12/EC33

CLASSIC NY STYLE BAGEL US16/EC44
Smoked Salmon | Cream Cheese | Capers | Red Onions

EGGS ANY STYLE US15/EC41
Two Eggs Any Style & Toast | Choice Of Sausage Or Bacon

CONTINENTAL CLASSIC US16/EC44
Toasted Croissant | Ham | Cheese | served w/Seasonal Fruit

• Fresh Start •

FRUIT PLATE US10/EC 27
Fresh Seasonal Fruit

TOASTED MUESLI US12/EC 34
Toasted Oats | Walnuts | Honey | Raisins | Fresh Seasonal Fruits | Milk or Almond Milk

QUINOA BREAKFAST BOWL US16/EC44
Quinoa | Spinach | Tomato | Mushroom | Avocado (seasonal)

• Sides •

BACON (THREE STRIPS) US5/EC14

BAKED BEANS US5/EC14

BREAKFAST POTATOES US5/EC14

EGGS (TWO) US5/EC14

SAUSAGE (TWO PIECES) US5/EC14

TOAST (TWO SLICES) US2/EC6

• Beverages •

AMERICANO US6.00/EC16
CAPPUCCINO US6.50/EC18
LATTE US6.50/EC18
ESPRESSO US6/EC16
DOUBLE ESPRESSO US 7.50/EC21

POT OF TEA US6/EC16
English Breakfast, Earl Grey, Green Tea, Chamomile, Lemon & Ginger

LOCAL BUSH TEA (POT) US6/EC16
Fever Grass (Lemongrass)

JUICES US3/EC9
Orange, Pineapple, Cranberry, Apple

• Smoothies •

MANGO OATMEAL US12/EC 32
Mango | Oatmeal | Almond Milk or Milk

BLUEBERRY & BANANA US12/EC 32
Blueberries | Banana | Almond Milk or Milk

TROPICAL SMOOTHIE US12/US 32
Mango | Banana | Passionfruit | Almond Milk or Milk

LUNCH

LUNCH AVAILABLE | 12:00PM-3PM

Appetizers

FRESH CATCH CEVICHE US18/EC49
Fresh Catch Marinated in Lime Juice | Cucumber | Red Onion | Cilantro

SAUTÉED BLACK MUSSELLS US18/EC49
Garlic White Wine Sauce | Fresh Local Herbs | Crispy Bread

CALAMARI US18/EC49
Deep Fried Calamari Rings
w/ Marinara or Tartar-Lemon Sauce

GRILLED CHICKEN SKEWERS US16/EC44
Served w/ Micro Cucumber Tomato Salad | House-made Jerk Sauce

PUMPKIN FRITTERS US15/EC40
w/ Turmeric Honey Labneh

Salads

ROASTED RED & GOLDEN BEETS (V*GF) US16/EC44
Baby Spinach | Sage | Apple | Toasted Pumpkin Seeds Celery Shavings | Honey & Apple Cider Vinegar Dressing
+ Add: Crumbled Feta US5/EC15

WATERMELON & FETA SALAD US17/EC46
Fresh Local Watermelon | Cucumber | Mint | Balsamic Vinegar | Crumbled Feta

CLASSIC CAESAR SALAD US17/EC46
Romaine Lettuce | Anchovies | Parmesan | Croutons
+ Add: Shrimp US10/EC26
Grilled Chicken US6/EC16

SEARED STEAK SALAD (GF) US22/EC60
Striploin Slices | Local Mixed Lettuce | Tomato Cucumber | Fresh Mint | Citrus Vinaigrette

LOBSTER SALAD (SEASONAL/GF) US24/EC65
Scallions | Fresh Herbs | Red Bell Pepper | Cucumber | Fresh Lemon

Salt*Plage

Restaurant

Specialty Burgers & Wraps

Choice of salad or French Fries

BLACK BEAN & QUINOA BURGER (V) US18/EC49
Chipotle Mayo | Lettuce | Red Onions | Tomato | Roasted Pepper Salsa | House-made Bun

GRILLED MAHI-MAHI BURGER US22/EC60
Garlic Aioli | Lettuce | Tomato | Cucumber
House-made Bun

LOBSTER WRAP (SEASONAL) US28/EC76
Antiguan Rock Lobster | Aioli Sauce | Lettuce
Tomato | Cucumber | Lime | Flour Tortilla

SALT PLAGE BURGER US22/EC60
Beef Pattie | Bacon | Grilled Pineapple | Cheddar Sautéed Onions | Cavalier BBQ Sauce | Lettuce | Tomato | House-made Bun

GRILLED CHICKEN CLUB US17/EC46
Bacon | Lettuce | Tomato | Cheddar Cheese | Mayo | Toasted Bread

STEAK SANDWICH US24/EC65
Striploin Slices | Sautéed Onions | Wilted Kale | Dijon Mustard Mayo

Mains

CARIBBEAN CATCH OF THE DAY US34/EC92
Pan Seared or Grilled Fillet | Blistered Cherry Tomatoes | Roast Garlic & Rosemary Butter | Fennel & Cabbage | Basmati Rice

ANTIGUAN ROCK LOBSTER (SEASONAL) US45/EC122
Half Grilled Lobster | Butter Lemon Sauce | Choice of Mixed Salad or Fries

SEAFOOD LINGUINE US30/EC81
Mussels | Shrimp | Local Clams | Fresh Basil
Choice of Marina/White Wine/Alfredo Sauce

PENNE ALFREDO US18/EC49
With Zucchini
+ Add: Grilled Shrimp US12/EC34
Chicken US6/EC16

WADADLI BBQ RIBS US32/EC86
Baby Back Ribs | Cavalier Rum BBQ Sauce | Mixed Green Salad | French Fries

STEAK FRITES US42/EC114
8 OZ Grilled NY Strip Steak | Green Peppercorn Sauce | Mixed Green Salad | French Fries

EGGPLANT NAPOLEON (V/GF) US22/EC60
Grilled Eggplant | Mozzarella | Fresh Tomato | Basil

Sharable Boards

GRILLED CARNE BOARD (SHARABLE FOR 2) US52/EC140
Chicken Skewers | BBQ Ribs | Flank Steak Slices | Local Vegetable Skewers Chimichurri Aioli Sauce

SALT PLAGE BOARD (SHARABLE FOR 2) US55/EC150
Grilled Shrimp | Steamed Mussels | Calamari | Local Vegetable Skewers
Tartar Sauce | Dill Lemon Sauce

DINNER MENU

APPETIZERS

SAUTÉED BLACK MUSSELLS US17/EC46
Garlic White Wine Sauce | Fresh Local Herbs | Crispy Bread

FRESH CATCH CEVICHE (GF) US17/EC46
Marinated in Lime Juice | Cucumber | Red Onion | Cilantro

BAKED BRIE (V) US22/EC60
Baked Brie | Red Wine & Grape Reduction | Roasted Walnuts | Rosemary | Toasted Bread

CRAB CAKES US19/EC52
Served w/Tomato Salsa and Micro Greens

SHRIMP SCAMPI US18/EC49
Garlic White Wine Sauce | Fresh Parsley | Crispy Bread

HOISIN CRISPY PORK BELLY (GF) US17/EC46
Pickled Cabbage | Green Onions | Micro Greens

SOUP OF THE MOMENT
Please ask your server

SALADS

ROASTED RED & GOLDEN BEETS (V*/GF) US17/EC46
Baby Spinach | Sage | Apple | Toasted Pumpkin Seeds Celery Shavings | Honey & Apple Cider Vinegar Dressing
+ Add: Crumbled Feta US4/EC 10

SEARED STEAK SALAD (GF) US25/EC68
Seared Steak | Local Mixed Lettuce | Fresh Mint | Tomato | Cucumber | Citrus Vinaigrette

ANTIGUAN ROCK LOBSTER SALAD (GF) US30/EC81
Antiguan Rock Lobster | Mixed Local Lettuce | Tomato Cucumber | Red Wine Vinaigrette

PASTAS

LAMB RAGU FETTUCINE US32/EC86
Braised Lamb Ragú | Carrots | Fresh Herbs | Parmesan

CREAMY ALFREDO FETTUCINE US18/EC49
Zucchini | Parmesan | Fresh Basil
+ Add: Shrimp US12/EC34
Chicken US6/EC16

LOCAL CLAMS LINGUINE US26/EC71
Olive Oil | White Wine | Garlic | Fresh Parsley

SEAFOOD LINGUINE US32/EC86
Mussels | Shrimp | Local Clams | Marina Sauce | Fresh Basil
Choice of Marina/White Wine/Alfredo Sauce

ENTRÉE

CARIBBEAN CATCH OF THE DAY (GF) US36/EC98
Pan Seared or Grilled Fillet | Blistered Cherry Tomatoes | Roast Garlic & Rosemary Butter | Fennel & Cabbage | Basmati Rice

BOURBON SHRIMP FLAMBÉ US28/EC76
Shrimp flamed with bourbon served w/ Tomato Cream Sauce | Basmati Rice

ANTIGUAN ROCK LOBSTER (SEASONAL) (GF) US45/EC122
Grilled Half Lobster | Sautéed Spinach | Lemon Butter Sauce | Roasted Potatoes | Spinach

ZESTY ROASTED CHICKEN US28/EC76
Slow Roasted Half- Chicken | Orange Glaze Sauce | Basmati Rice
Roasted Zucchini, Corn and Bell Pepper Medley

PORK MEDALLIONS US28/EC76
Pan Seared Pork Medallions | Roasted New Potatoes | Sautéed Seasonal Vegetables | Creamy Dijon & Caper Sauce

RED WINE-BRAISED LAMB SHANK US42/EC112
Slow Cooked w/ its Vegetable | Fresh Herbs | Mashed Potatoes

CHAR-GRILLED RIBEYE STEAK (GF) US47/EC126
8 Oz Beef Ribeye | Mashed Potatoes or Basmati Rice | Sautéed Spinach | Green Peppercorn Sauce
+Add: Shrimp US10/EC27

EGGPLANT PARMIGIANA (V) US26/EC70
Fried Eggplant | Mozzarella | Parmesan | Marinara Sauce | Fresh Basil

RED LENTIL COCONUT CURRY (V*/GF) US22/EC60
Stewed Lentils | Indian Spices | Basmati Rice | Coconut Milk

PAN SEARED DUCK BREAST (SEASONAL) US44/EC119
Duck Breast | Blackberry Redwine Reduction | Mashed Potatoes | Seasonal Vegetables

DESSERTS

LOCAL FRUIT TART US12/EC33

CRÈME BRÛLÉE US12/EC33

DOUBLE CHOCOLATE MOUSSE US14/EC38

GUAVA CHEESECAKE US12/33EC

ASSORTED ICE CREAM US6/EC16

ANTIGUAN BREAD PUDDING US14/EC38
served w/ Vanilla Ice Cream

COCONUT TART US14/EC38
served w/ Vanilla Ice Cream

Please inform us of any allergies | (V) - Vegetarian, (V*) - Vegan, (GF) - Gluten Free
17% ABST Included | 10% Gratuity automatically charged to each bill