

Salt & Plage

Restaurant

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

Specialty Burgers & Wraps

Choice of salad or French Fries
BLACK BEAN & QUINOA BURGER (V) US17/EC46
 Chipotle Mayo | Lettuce Red Onions | Tomato 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 | White Cheddar Cheese Mayo | Toasted Bread

Mains

LOCAL CATCH OF THE DAY US34/EC92
 Fresh Local Catch | Créole Sauce | Basmati Rice | Seasonal Vegetables (GF)

ANTIGUAN ROCK LOBSTER (SEASONAL) US40/EC108
 Half Grilled Lobster | Butter Lemon Sauce | Choice of Mixed Salad or Fries

SEAFOOD LINGUINE US30/EC81
 Mussels | Shrimp | Local Clams | Marinara Sauce | Fresh Basil

PENNE ALFREDO US17/EC46
 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 US40/EC108
 8 OZ Grilled NY Strip Steak | Green Peppercorn Sauce | Mixed Green Salad | French Fries

EGGPLANT NAPOLEON (V/GF) US19/EC52
 Grilled Eggplant | Mozzarella | Fresh Tomato | Basil

Desserts

Pineapple Carpaccio US12/EC33

Crème Brûlée US12/EC33

Coconut Tart served w/ Vanilla Ice Cream US14/EC38

Double Chocolate Mousse US14/EC38

Guava Cheesecake US12/33EC

Tiramisu US14/EC38

Assorted Ice Cream US6/EC16

Breakfast

MENU

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

Breakfast

ANTIGUAN BREAKFAST US20/EC54
 Salted Cod Fish | Tomato Sauce | Fried Plantain | Sautéed Spinach & Okra | Fried Local Dumplings

CLASSIC OMELETTE US14/EC38
 Ham | Peppers | Onions | Cheese | Tomato | Mushrooms

ENGLISH BREAKFAST US20/EC54
 Eggs any style | Baked Beans | Sausage | Bacon | Sautéed Mushrooms | Grilled Tomato | Breakfast Potatoes

BREAKFAST WRAP US14/EC38
 Ham | Eggs | Cheddar Cheese | Lettuce | Tomato | Garlic Aioli Sauce

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

PANCAKES YOUR WAY (3)
 W/Maple Syrup

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

CLASSIC NY STYLE BAGEL US14.50/EC39
 Smoked Salmon & Cream Cheese

EGGS ANY STYLE US13/EC35
 Two Eggs Any Style & Toast | Choice Of Sausage | Ham Or Bacon

CROQUE MONSIEUR US15/EC41
 Ham | Cheese | Béchamel Sauce | House-Made Bread

Fresh Start

FRUIT PLATE US10/EC27
 Fresh Seasonal Fruit

TOASTED MUESLI US12/EC34
 Toasted Oats | Walnuts | Honey | Raisins | Fresh Seasonal Fruits | Milk or Almond Milk

SMASHED AVOCADO TOAST (SEASONAL) US11/EC30
 Avocado (seasonal) | House-made Toast | Smashed Mirco Greens

Sides

BACON (THREE STRIPS) US5/EC14

BAKED BEANS US4/EC11

BREAKFAST POTATOES US4/EC11

EGGS (TWO) US4/EC11

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 US7.50/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/EC32
 Mango | Oatmeal | Almond Milk or Milk

BLUEBERRY & BANANA US12/EC32
 Blueberries | Banana | Almond Milk or Milk

TROPICAL SMOOTHIE US12/US32
 Mango | Banana | Passionfruit | Almond Milk or Milk

LUNCH

Lunch Available | 12:00pm-3pm

Appetizers

FRESH CATCH CEVICHE US17/EC46
 Fresh Catch Marinated in Lime Juice | Cucumber | Red Onion | Cilantro

SAUTEED BLACK MUSSELS US17/EC46
 Garlic & White Wine Sauce | Fresh Local Herbs | Crispy Bread

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

CHICKEN PARMESAN SKEWERS US14/EC38
 Grilled Chicken Skewers, brushed with tomato sauce, Crusted w/ Parmesan & Herbs (GF)

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 US4/EC9

GRILLED VEGETABLE SALAD (V*GF) US17/EC46
 Zucchini | Bell Peppers | Tomatoes | Red Onions | Crumbled Feta | Quinoa | Lemon-Basil Vinaigrette
 + Add: Shrimp US6/EC16
 Chicken US5/EC14

CLASSIC CAESAR SALAD US15/EC40
 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

DINNER MENU

Appetizers

SAUTEED BLACK MUSSELS US17/EC46
 Garlic & White Wine Sauce | Fresh Local Herbs

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

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

CRAB CAKES US19/EC52
 Tomato Salsa | Fresh Lime | Micro Greens

SHRIMP SCAMPI US18/EC49
 Garlic | White Wine | Fresh Parsley

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/EC10

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

ANTIGUAN ROCK LOBSTER SALAD (GF) US25/EC68
 Antiguan Rock Lobster | Mixed Local Lettuce | Tomato Cucumber | Red Wine Vinaigrette

Pastas

LAMB RAGU FETTUCINE US30/EC81
 Braised Lamb Ragú | Carrots | Fresh Herbs | Parmesan

CREAMY ALFREDO FETTUCINE US17/EC46
 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

Entrée

Select One Extra Side Of Your Choice, From:
 Sautéed Potatoes | French Fries | Basmati Rice | Sautéed Vegetables

CARIBBEAN CATCH OF THE DAY (GF) US36/EC98
 Pan Seared or Grilled Fillet - Please Advise Server | Served w/ Blistered Cherry Tomatoes | Roast Garlic & Rosemary Butter

Bourbon Shrimp Flambé US26/70EC
 Shrimp flamed with bourbon served w/ Tomato Cream Sauce | Basmati Rice

ANTIGUAN ROCK LOBSTER (SEASONAL) (GF) US43/EC116
 Grilled Half Lobster | Sautéed Spinach | Lemon Butter Sauce

MOROCCAN SPICED, ROASTED HALF-CHICKEN (GF) US28/76EC
 Served w/ Roasted Eggplant, Zucchini & Bell Peppers

Pan Seared Pork Tenderloin US28/76EC
 Pan Seared and stuffed w/ Mushrooms, Bacon & Thyme

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 | Sautéed Spinach | Green Peppercorn Sauce
 +Add: Shrimp US10/EC27

EGGPLANT PARMIGIANA (V) US24/EC54
 Fried Eggplant | Mozzarella | Parmesan | Marinara Sauce | Fresh Basil

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

Desserts

Pineapple Carpaccio US12/EC33

Crème Brûlée US12/EC33

Coconut Tart served w/ Vanilla Ice Cream US14/EC38

Double Chocolate Mousse US14/EC38

Guava Cheesecake US12/33EC

Tiramisu US14/EC38

Assorted Ice Cream US6/EC16

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