

Daily Breakfast

7am-10:30am

Salt*Plage

Restaurant

Breakfast

ANTIGUAN BREAKFAST \$18US/\$49EC

Salted Cod Fish | Tomato Sauce | Fried Plantain | Sautéed Spinach & Okra | Local Bread

BREAKFAST OMELETTE \$14US/\$38EC

With Toast, Ham | Peppers | Onions | Cheese | Tomato | Mushrooms

BREAKFAST WRAP \$14US/\$38EC

Ham | Fried Egg | Cheddar Cheese | Lettuce | Tomato | Garlic Aioli Sau

BUTTERMILK PANCAKES (3) \$11US/\$30EC

w/Maple Syrup

CHICKEN & WAFFLES \$15US/\$41EC

Fried Chicken (2) | Waffles | Guava Syrup

CLASSIC NY STYLE BAGEL \$16US/\$44EC

Smoked Salmon & Cream Cheese

EGGS ANY STYLE \$14US/\$38EC

With Toast, Two Eggs any style & Toast | Choice of Sausage | Ham or Bacon

HEARTY OATMEAL \$11US/\$30EC

Topped with toasted walnuts | Apples | and Cinnamon Mix

EGGS ROYALE \$16US/\$44EC

English Muffin | Poached Eggs (2) | Smoked Salmon and Hollandaise Sauce

EGGS BENEDICT \$16US/\$44EC

English Muffin | Poached Eggs (2) | Ham | Hollandaise Sauce

Sides

BACON (3) \$5US/\$14EC

BEANS (ONE PORTION) \$4US/\$11EC

BREAKFAST POTATOES \$4US/\$11EC

EGGS (2) \$4US/\$11EC

FRUIT BOWL \$6US/\$17EC

SAUSAGE (2) \$5US/\$14EC

TOAST (2 SLICES) \$2US/\$6EC

Freshly Brewed

AMERICANO \$6US/\$16EC

CAPPUCCINO \$6.50US/\$18EC

LATTE \$6.50US/\$18EC

ESPRESSO \$6US/\$16EC

DOUBLE ESPRESSO \$7.50US/\$21EC

Pot of Tea

ENGLISH BREAKFAST, EARL GREY

GREEN TEA, CHAMOMILE

LEMON & GINGER \$6us/\$16ec

17% ABST Included

V) - Vegetarian, (V*) - Vegan, (GF) - Gluten Free
10% Gratuity automatically charged to each bill

Daily Lunch

12pm-3pm

Salt Plage

Restaurant

Appetizers & Salads

SHRIMP SUMMER ROLLS US\$18/EC\$39

Shrimp | Rice Noodles | Fresh Herbs | Spicy Peanuts

ROASTED RED PEPPER BRUSCHETTA US\$14 EC\$38

Served on a Crostini with Herbed Goat Cheese

APPLE WALNUT SALAD US\$16/EC\$43

Local Lettuce Mix | Dried Cranberries | Feta Cheese | Apple Cider Vinegar

CLASSIC CAESAR SALAD US\$14/EC\$38

Romaine Lettuce | Bacon | Anchovies | Croutons Caesar Dressing

+ Add: Shrimp US6/EC16 | Chicken US5/EC14

LOBSTER SALAD (SEASONAL) US\$28/EC\$76

Micro Salad | Diced Lobster | Spicy Herb Mayo

Pastas

FETTUCINE BOLOGNESE US\$21/EC\$57

Beef | Fettucine Pasta | Tomato Sauce

SPICY SEAFOOD LINGUINE US\$32 EC\$86

Mussels | Shrimp | Squid | Shaved Parmesan

VEGGIE ALFREDO US\$18/EC\$49

Alfredo Sauce | Penne Pasta | Seasonal Vegetables

+ Add: Grilled Shrimp US6/EC16 or
Chicken US5/EC14

Sandwiches & Wraps

FISH BURGER US\$22/EC\$60

Deep Fried or Grilled Mahi Mahi Fillet | Garlic Aioli Lettuce | Tomato |
Cucumber | House-made Bun

LOBSTER WRAP (SEASONAL) US\$29 EC\$79

Flour Tortilla | Local Rock Lobster | Lettuce

PULLED PORK SANDWICH US\$26/EC\$69

BBQ Pulled Pork | Cole Slaw | Focaccia Bread

SALT PLAGE BURGER US\$22/EC\$60

Beef Pattie | Bacon | Grilled Pineapple | White Cheddar Cheese | Sautéed
Onions | Cavalier BBQ Sauce |
Lettuce | Tomato

VEGGIE BURGER US\$21/EC\$57

Veggie Patty | Pesto | Lettuce | Tomato | House- Bun

Entrees

ROASTED CHICKEN BREAST US\$26/EC\$70

Chicken Breast | Basmati Rice | Sautéed Vegetables | Coconut Curry Sauce

CREOLE SNAPPER US\$34 EC\$92

Fillet Snapper | Creole Sauce | Basmati Rice | Seasonal Vegetables

HALF LOBSTER (SEASONAL) US\$38/EC\$103

Choice of Mixed Green Salad or Fries | Garlic Bread

SPICY JERK PORK CHOP US\$28/EC\$76

Jerk Seasoned Pork Chop | Basmati Rice | Sautéed Vegetables | Mango Chutney

STEAK FRITES US\$41/EC\$110

8oz Grilled NY Strip Steak | Mixed Green Salad | French Fries | Green Peppercorn Sauce

RISOTTO STUFFED BELL PEPPER US\$24/EC\$65

Vegetable Risotto | Bell Pepper Sweet Potato Puree | Tostones | Olive Oil Drizzle

17% ABST Included

V) - Vegetarian, (V*) - Vegan, (GF) - Gluten Free
10% Gratuity automatically charged to each bill

Daily Dinner

6pm-11pm

Salt*Plage

Restaurant



CRAB CAKES

Tomato Salsa | Mango Mayo | Micro Greens

US\$19/EC\$52

CRISY PORK & PLANTAIN WONTONS

Crispy Fried Pork | Plantain | Pico de Gallo
Chili Sauce | Micro Salad

US\$17/EC\$46

GRILLED OCTOPUSSALAD (GF)

Baby Octopus | Cherry Tomato | Cilantro |
Red Onion | Black Olives | Quinoa | Red Wine
Dressing

US\$22/EC\$60

CLASSIC CAESAR SALAD

Romaine Lettuce | Bacon | Anchovies |
Croutons Caesar Dressing

US\$14/EC\$38

+ Add: Shrimp US6/EC16 | Chicken US5/
EC14

GARLIC STEAK BITES

Steak Bites | Bearnaise Sauce

US\$22/EC\$60

SHRIMP SCAMPI

Garlic Shrimp | Fresh Local Bread

US\$20/EC\$54

MEDITERRANEAN COUSCOUS SALAD (V*, V, GF)

Couscous | Chickpeas | Cherry Tomatoes |
Cucumber | Lemon Dressing | +Add: Grilled
Shrimp US6/EC16 or Chicken US5/EC14

US\$16/EC\$44

ALLA VODKA (V)

Creamy Tomato Vodka Sauce | Penne
Pasta | Parmesan | Garlic Bread

US\$24/EC\$66

CREAMY PESTO PENNE (V)

Creamy Pesto Sauce | Penne Pasta |
Parmesan

US\$24/EC\$65

LOCAL CLAMS & LINGUINE

Local Clams | Linguine | White Wine Sauce
| Fresh Herbs

US\$28/EC\$76

SEAFOOD FETTUCCINE

Pan Fried or Grilled Mahi Mahi | Mussels |
Shrimp | Squid | Arugula | Shaved
parmesan

US\$35/EC\$95

17% ABST Included

V) - Vegetarian, (V*) - Vegan, (GF) - Gluten Free
10% Gratuity automatically charged to each bill

Daily Dinner

6pm-11pm

Salt*Plage

Restaurant



BLACK ANGUS STRIPLOIN (GF)

US\$42/EC\$114

*Grilled 8 oz Beef Striploin | Red Potato Mash | Seasonal Vegetables | Herb Compound Butter
Add: Shrimp US\$5/EC\$14*

BALSAMIC GLAZED PORTOBELLO MUSHROOM (V*, V, GF)

US\$32/EC\$86

Grilled Portobello Mushroom | Balsamic Glaze | Basmati Rice | Seasonal Vegetables

BRAISED LAMB SHANK (GF)

US\$42/EC\$114

Braised Lamb Shank | Red Wine & Fresh Herbs | Red Potato Mash | Seasonal Vegetables

COCONUT CRUSTED OR GRILLED MAHI MAHI

US\$38/EC\$103

Coconut Crusted or Grilled Mahi Mahi | Basmati Rice | Seasonal Vegetables | Pineapple Buerre Blanc

CHICKEN MARSALA

US\$32/EC\$86

Pan Seared Chicken Breast | Mushroom Marsala Sauce | Roasted Potatoes | Seasonal Vegetables

PAN SEARED SNAPPER IN CARIBBEAN FISH BROTH (GF)

US\$38/EC\$103

Red Snapper Fillet | Caribbean Fish Broth | Seasonal Vegetables | Poached Cherry Tomatoes

GRILLED PORK TENDERLOIN

US\$32/EC\$86

Pork Tenderloin | Dijon Cream Sauce | Roasted Red Potatoes | Seasonal Vegetables

GRILLED LOBSTER TAIL (SEASONAL) (GF)

US\$49/EC\$133

Grilled Half Lobster Tail | Lobster Base Risotto | Seasonal Vegetables

SURF & TURF BURGER

US\$32/EC\$86

Beef Pattie | Bacon | Grilled Shrimp | Bearnaise Sauce | Parmesan and Herbed Fries | Garden Salad

17% ABST Included

V) - Vegetarian, (V) - Vegan, (GF) - Gluten Free
10% Gratuity automatically charged to each bill*

Cocktail Menu

Salt Plage

Restaurant

Classic Cocktails

ANTIGUAN OLD FASHIONED RUM PUNCH US12/EC33

English Harbor Rum | Lime Juice | Angostura Bitters | Nutmeg

APEROL SPRITZ US12/EC33

Prosecco | Aperol | Club Soda

COSMOPOLITAN US12/EC33

CitrUSVodka | Cointreau | Cranberry Juice | Lime Juice

DARK & STORMY US12/EC33

Dark Rum | Ginger Beer | Fresh Lime Juice

MARGARITA US12/EC33

Tequila | Cointreau | Fresh Lime

Frozen or On the Rocks

Mango/Passion Fruit/Strawberry

MOJITO US12/EC33

White Rum | Lime Juice | Mint Leaves

Frozen or On the Rocks

Classic/Passion Fruit/Mango

PALOMA US12/EC33

Tequila | Triple Sec | Lime Juice

PEACH BELLINI US12/EC33

Prosecco | Peach Snaps

Specialty Cocktails

ANTIGUAN MUD SLIDE US12/EC33

English Harbor Rum | Irish Cream | Frangelico | Heavy Cream

BEACH WALK US12/EC33

Pink Gin | Elderflower | Lime | Mint | Grenadine

COCONUT PINEAPPLE MARTINI US12/EC33

Coconut Rum | Pineapple Juice | Amaretto

ISLAND FUSION US12/EC33

Grapefruit Vodka | Peach Schnapps | Lime Juice | Ting | Cranberry Juice

PASSION STAR MARTINI US12/EC33

Vanilla Vodka | Passionfruit | Prosecco | Lime Juice

PINK PIRATE US12/EC33

English Harbor Rum | Banana Liquor | Pineapple Juice | Cranberry Juice

SALT PLAGÉ MIMOSA US12/EC33

Prosecco | Coconut Rum | Pineapple Juice | Grenadine

TAMARIND MARTINI US12/EC33

Vanilla Vodka | Tamarind Syrup | Lime Juice | Chili Powder

After Dinner Pleasure

REMY MARTIN VSOP US16/EC42

HENNESSEY VSOP US17/EC46

ENGLISH HARBOUR 10 YR US11/EC30

EL DORADO 21 YR US19/EC50

APPLETON 12 YR US10/EC27

RON ZACAPA 23 YR US19/EC50

PORT CHARLOTTE WHISKEY US17/EC46

GLENFIDDICH 12 YR US11/EC30

GLENMORANGIE 10 YR US12/EC32

KAHLUA US8/EC22

JAGERMEISTER US8/EC22

SAMBUCA US8/EC22

BAILEYS IRISH CREAM US9/EC25

COURVOISIER VSOP US13/EC35

Desserts

APPLE CRISP & VANILLA ICE CREAM US14/EC38

ASSORTED ICE CREAM US6/EC16

COFFEE WALNUT CAKE US14/EC38

COCONUT TART & VANILLA ICE CREAM US14/EC38

DOUBLE CHOCOLATE BROWNIE & VANILLA CREAM US14/EC38

RED VELVET CRÈME BRULE US14/EC38

TROPICAL CHEESECAKE US14/EC38

17% ABST Included

V) - Vegetarian, (V*) - Vegan, (GF) - Gluten Free
10% Gratuity automatically charged to each bill

Salt*Plage

Restaurant



SPAGHETTI & MEATBALLS US\$11/EC\$28

In Tomato Sauce, Parmesan Cheese

CHICKEN FINGERS US\$10/EC\$26

Deep Fried Panko Strips of Chicken Breast served with Fries and Salad

BEEF BURGER US\$10/EC\$26

Served with Fries and Salad

FISH FINGERS US\$11/EC\$29

Deep Fried Panko Crusted Fish and Salad

GRILLED CHICKEN US\$12/EC\$31

Choice of Mashed Potatoes/Fries/Rice and Vegetables or Salad

17% ABST Included

V) - Vegetarian, (V) - Vegan, (GF) - Gluten Free
10% Gratuity automatically charged to each bill*



INDEPENDENCE FRIED FUNGI & OKRA US\$12/EC\$32
w/ Tomato & Eggplant Sauce

**SALTFISH STUFFED JOHNNY CAKES CAVALIER RUM
GLAZE** US\$10 EC\$27

JERK PORK SLIDERS US\$11/EC\$29
Mini slaw

MINI "BUSS UP SHOT" US\$11/EC\$29
Dahl | Curry Chicken | Potato

ANTIGUAN PEPPERPOT SOUP US\$6/EC\$16
Spinach | Okra | Sweet Pepper

(Served on Thursday Nights)

Sunday Brunch

11:30am-3pm

Salt*Plage

Restaurant

Brunch

SUR LA PLAGE



Early Bird

Mixed Fruits	12US/33EC
w/ Mint & Elderflower Syrup	
Greek Yogurt & Seasonal Fruit	11US/30EC
Greek Yogurt	12US/33EC
w/ Toasted Coconut Shavings, Homemade Nutty Granola, Seasonal Fruit Compote, w/ Turmeric Ginger & Nutmeg	
Papa Bear's Porridge	14US/38EC
w/ Brown Butter, Deep Fried Apples, Spiced Apple Purée, & Almond Brittle	

Classics

Eggs Any Style	14US/38EC
w/ Toast (Sunny-Side Up, Over-Easy, Well Done, Scrambled) (Choice Of Bacon Or Sausage)	
Omelette	18US/49EC
w/ Toast- Cheese, Spinach, Onions, Chives, Mushrooms, Bell Peppers (Choice of smoked ham, bacon or sausage)	
Poached Eggs	20US/54EC
w/ Hollandaise Sauce And Pan Tossed Mushrooms (Choice Of Beetroot Cured Salmon Or Smoked Ham)	

Toasties

Mushroom & Walnut Toastie	18US/44EC
Mixed Mushrooms w/ Walnuts, Sage, White Truffle Oil Whipped Cream Cheese, Shaved Pecorino, Chives, & Lemon Zest on Sourdough Toast	
Beetroot Cured Salmon Toastie	16US/44EC
Beetroot Cured Salmon, Seasonal Chutney, Organic Salad, & Herbed Cream Cheese on Sourdough Toast	
Smoked Ham Toastie	16US/44EC
Sliced Ham, Grilled Tomatoes, Pickled Onions, Rose Whipped Butter, Chives on Sourdough Toast	
Tuna Melt Toastie	16US/44EC
Pressed Sandwich w/ Spiced Tuna, Red Onions, White Cheddar Cheese	

Chef Specialties

Chef's Brunch	40US/108EC
Grilled 8oz Striploin, Sunny-Side Up Eggs, Sautéed Potatoes, Herbed Mushrooms & Pan Tossed Cherry Tomatoes w/ an Organic Salad, Drizzled With Chilli Oil	
The Siboney Catch	34US/92EC
Pan-Seared Fresh Catch w/ Garlicky Smashed Duck Fat New Potatoes And Broccolini	
Breakfast Tacos (Chicken or Shrimp)	18US/49EC 20US/54EC
Scrambled Eggs, Breakfast Sausage, Cherry Tomatoes, Chives, Cheddar Cheese	

Chicken & Waffles	18US/44EC
Fried Chicken Tenders House-made Waffles Maple Syrup	
English Breakfast	36US/98EC
Eggs any style, Baked Beans, Bacon, Sausage, Sautéed Mushrooms, Breakfast Potatoes, English Muffin	

Sweet Tooth

Caramelised Brioche	14US/38EC
Whipped Chocolate Ganache, Marmalade, Orange, Hazelnut, And Home-Made Sweet-Milk Ice-Cream, Drizzled W/ E.v.o.o	
E.H 5 Infused Crème Brûlée	14US/38EC
Classic Crème Brûlée Infused With English Harbour 5 Year Old Rum	

Pitchers

Classic Mimosa	35US/95EC
Red Sangria	35US/95EC
Margarita	35US/95EC
Mango/Passionfruit/Strawberry	

Salt*Plage
Restaurant

17% ABST Included.

10% Gratuity automatically charged to each bill

17% ABST Included

V) - Vegetarian, (V*) - Vegan, (GF) - Gluten Free
10% Gratuity automatically charged to each bill