

APPETIZERS

SEAFOOD CEVICHE

Assorted local fish, crispy red onion, lime, cilantro and mango **\$18** f33

SHRIMP COCKTAIL

Poached jumbo shrimp and cocktail sauce. **\$24** f43

CRAB CAKE

Mixed greens and aioli **\$29** f52

TUNA TARTAR

Marinated vegetables, mango, fried glass noodles, cilantro, soy-ginger vinaigrette. **\$25** f45

CONCH FRITTERS

Pickled onion and spicy remoulade sauce. **\$22** f40

BEEF TATAKI

Seared beef served with a roasted onion puree, herb salad and balsamic glaze. **\$21** f38

GRILLED OCTOPUS

On a bed of mixed greens & spicy salsa. **\$20** f36

FRIED OR GRILLED CALAMARI

Spicy remoulade sauce, marinara sauce and lemon wedge. **\$18** f32

BUFFALO BURRATTA

Freshly diced tomato, fresh basil, arugula and balsamic vinaigrette. **\$22** f40

ANTIPASTA PLATTER

Selection of Italian cured meats, marinated olives, parmesan cheese, grilled vegetables, mozzarella & focaccia bread with tapenade. **\$22** f40

SOUP & SALADS

LOBSTER BISQUE

Served with chunks of lobster and cream of cognac **\$15** f27

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed in Caesar dressing with croutons and parmesan cheese **\$18** f32

ARUGULA PEAR & ROQUEFORT SALAD

Baby spinach, arugula, spiced candied pecan, sweet & savory bosc pear roasted in apricot nectar, Roquefort cheese, champagne vinaigrette **\$18** f33

GREEN GARDEN SALAD

Oven dried tomatoes, grilled asparagus, marinated Bocconcini and mixed greens tossed in Balsamic vinaigrette, crispy prosciutto **\$17** f31

Add a protein to your salad:

Chicken **\$5** f9 Tuna **\$9** f17
Shrimp **\$7** f13 Lobster **\$12** f22

SALT
RESTAURANT | BAR

FROM THE SEA

WHOLE LOCAL SNAPPER

Rice and beans, wilted spinach Caribbean fish sauce. **\$35** f63

COCONUT CURRY LOBSTER

Spinach, lobster meat, coconut curry sauce served with basmati rice. **\$36** f65

WHOLE CARIBBEAN LOBSTER

Corn on the cobb, roasted red potatoes. **MP**

CARIBBEAN STYLE PAELLA

A taste of Spain in the Caribbean. **\$35** f63

BLACKENED TUNA STEAK

Pineapple relish, quinoa risotto and sautéed vegetables. **\$38** f68

SEAFOOD PASTA

Calamari, shrimp scallops, spicy tomato fondue over homemade fettuccine pasta. **\$37** f67

LOBSTER RAVIOLI

Homemade lobster filled raviolis in a saffron voluté. **\$35** f63

GRILLED TIGER PRAWNS

Quinoa citrus salad, sautéed vegetables and garlic butter. **\$37** f66

15% service charge will be added to your check

FROM THE LAND

FILET MIGNON

Served with sauteed vegetables, pomme puree and mushroom jus. **\$52** f94

GRILLED CHICKEN BREAST

Carrot ginger puree, sweet potato gnocchi and a whole grain mustard jus. **\$25** f45

ISLAND STYLE CHURRASCO STEAK

Island rice & peas, tostones and chimichurri. **\$36** f65

GRILLED PORK CHOP

Brined all natural, hand selected French bone-In chop. Served with mashed potatoes and roasted apples. **\$36** f65

PISTACHIO CRUSTED LAMB CHOPS

Parsley flavored mashed potatoes, glazed carrots and rosemary jus. **\$48** f87

TRUFFLE RISOTTO

Creamy Arborio rice with mushrooms, truffle shavings and parmesan cheese. **\$32** f58

FETTUCCINE PRIMAVERA

Pasta in rose sauce, with assorted vegetables **\$24** f43