



THE MENU

BREAKFAST | LUNCH | SNACK | DINNER | COCKTAILS

SALT
RESTAURANT | BAR

BREAKFAST

BREAKFAST IN THE CARIBBEAN

JUICE FLAVORS OF THE ISLAND

Coconut water \$7 f12

Tamarind juice \$7 f12

Papaya juice \$7 f12

Guava juice \$7 f12

MORNING REFUELED

Fresh squeezed orange juice \$8 f14

Grapefruit juice \$6 f11

Apple juice \$6 f11

Cranberry juice \$6 f11

GREEN FIRE

Spinach, apple ginger, celery \$10 f18

MORNING BUZZ

Bloody Mary \$12 f22

Mimosa \$12 f22

COFFEE & HOT BEVERAGES

Fresh brewed LavAzza classico regular or decaf \$4 f7

Single shot LavAzza espresso \$5 f9

Double shot LavAzza espresso \$8 f14

Cappuccino \$6 f11

Café latte \$6 f11

Hot tea \$4 f8

Hot chocolate \$5 f9

ICE COLD

Chocolate milk \$5 f9

Iced milk \$5 f9

Iced coffee \$4 f7

Unsweetened iced tea \$4 f7

TROPICAL BREAKFAST SMOOTHIE

Smoothie of the day \$12 f21

THE ISLAND HEALTHY START

Steel cut oats, honey, papaya, brown sugar and toasted almond \$9 f16

THE MORNING BAKERY

English Muffin \$4 f7 Bagel & cream cheese \$7 f12

Pain au chocolate \$5 f9 Croissant \$4 f7

Baguette \$4 f7 Muffin of the day \$4 f7

Family bakery basket \$9 f11

ENTREE SELECTIONS

THE BEACH BENEDICT

English muffin, poached Caribbean lobster, fresh spinach, poached eggs and spiced hollandaise \$23 f41

THE SUN OVER SINT MAARTEN

Eggs cooked any style, with choice of meat and breakfast potato \$14 f25

LOCAL BREAKFAST SANDWICH

Bread of the day, eggs any style, bacon, gruyere cheese and smoked chili ketchup \$14 f25

THE BEACH OMELET

Poached Caribbean lobster, fresh spinach, and pepper jack cheese \$21 f38

VEGETARIAN OMELET

Peppers, onion, spinach, mushrooms, and cheddar cheese \$12 f22

THE MEAT LOVER OMELET

Ham, bacon, sausage, peppers and American cheese \$16 f29

THE LOX

Cured salmon, capers, red onions, tomatoes, cream cheese and bagel \$23 f41

TASTE OF THE ISLAND FRUIT PLATE

Tropical fruit, local cheeses, guava compote and banana gingerbread \$14 f25

ISLAND STYLE FRENCH TOAST

Banana, chocolate cream cheese, mango compote, and hot maple syrup \$14 f25

PINEAPPLE GUAVA PANCAKE

Buttermilk pancake, guava, fresh berries and hot maple syrup \$14 f25

SIDES

Bacon, sausage or ham \$6 f11

Island style breakfast potatoes \$5 f9

Tostones with pico de gallo & sour cream \$5 f9

Breakfast cereal of the day \$6 f11

Yogurt of the day \$6 f11

Assorted berries \$8 f14

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SPECIALTY COCKTAILS

THE MORGAN COCKTAIL \$14 f25

Grey goose vodka, granny smith, sour apple liqueur, cointreau

MAHO MUDDLE \$13 f23

Vodka, honey, lime juice, muddled blueberries, fresh mint leaves, soda

FLY HIGH MARTINI \$15 f27

Stoli gluten-free peach, orange, raspberry, & vanilla shaken, grenadine, citrus

SALU MARGARITA \$14 f25

Tequila reposado, fresh cucumber & lime juice, grand marnier

DUPRAT'S COASTAL CARIBBEAN PUNCH \$13 f23

Rum, passion fruit puree, pineapple juice, honey, lime juice, fresh cinnamon

PINEAPPLE JALAPEÑO SANGRIA \$13 f23

Sauvignon blanc, jalapeño pepper, pineapple soda, fresh fruit

ROSÉ SPRITZER \$12 f22

Rosè, St. germain elderflower liqueur, peychaud's bitters, lemon, soda

WATERMELON MOJITO \$14 f25

Silver rum, muddled fresh mint, brown sugar, watermelon

MANGO MULE \$14 f25

Vodka, mango puree, lime, ginger beer

SPARKLING LAVENDER \$12 f22

Prosecco, lavender cane syrup, fresh lemon

ST MAARTEN GUAVABERRY COLADA \$14 f25

Guavaberry liqueur, cream of coconut, pure pineapple juice

RUNWAY FASHIONED \$15 f27

Makers mark bourbon, demerara syrup, pecan bitters, orange oil

LOADED BLOODY MARY \$22 f39

Shrimp, lobster, steak, cherry tomato, mozzarella, maple caramelized bacon, asparagus, green bean and celery stick, olives

CHOOSE YOUR FROZEN FAVORITE \$12 f22

Pina colada, mango, strawberry, banana, or peach daiquiri

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LUNCH

APPETIZERS

SEAFOOD CEVICHE

Assorted local fish, lime, crispy red onions, mango and cilantro \$18 f32

JUMBO LUMP CRAB CAKE (SHELLFISH / DAIRY)

Peppers, green mango slaw, and cilantro avocado sauce \$29 f52

TUNA TARTAR

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

ISLAND JUMBO CHICKEN WINGS

Tossed in BBQ sauce or spicy BBQ sauce served with blue cheese dip and celery sticks \$16 f29

SHRIMP COCKTAIL

Poached jumbo shrimp and cocktail sauce \$24 f43

CARIBBEAN COCONUT SHRIMP (GLUTEN)

Grilled pineapple, sweet chili sauce \$24 f43

POOL SIDE NACHOS (DAIRY)

Tri-color tortilla chips, melted cheese, jalapeño, sour cream, and pico de gallo \$14 f25

Add: Seasoned beef \$6 f11

Shrimp \$7 f13

Shredded chicken \$5 f9

FRIED OR GRILLED CALAMARI

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

GRILLED OCTOPUS

On a bed of mixed greens with spicy salsa \$20 f36

BUFFALO BURRATA (DAIRY)

Fresh plum tomato, fresh basil, arugula and balsamic vinaigrette \$22 f40

GRILLED TIGER PRAWNS

Quinoa citrus salad, Caribbean slaw \$34 f62

CONCH FRITTERS (GLUTEN / DAIRY)

Pickled onions and spicy remoulade sauce \$22 f40

SALADS

WELCOME SALAD (NUTS)

Baby spinach, bibb lettuce, strawberries, apples, caramelized pistachio, mango, avocado, passionfruit vinaigrette \$18 f33

GREEK SALAD (DAIRY)

Mix greens, red onions, black olives, cucumber, cherry tomatoes, feta cheese, red wine dressing \$18 f32

WEST INDIES RICE BOWL (DAIRY)

Brown rice, avocado, black beans, roasted red peppers, apple, cheddar-jack cheese, yogurt mango vinaigrette \$16 f29

CLASSIC CAESAR SALAD (GLUTEN / DAIRY)

Romaine hearts, rosemary croutons, parmesan cheese, caesar dressing \$18 f32

Add a protein to your salad:

Chicken \$5 f9 Tuna \$9 f17

Shrimp \$7 f13 Lobster \$13 f23

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LUNCH

SANDWICHES

OPEN-FACED GROUPER SANDWICH (GLUTEN)

Brioche bread, pickled onions, peppers, and local greens, served with fries \$25 f45

CRISPY CHICKEN THIGH SANDWICH (GLUTEN)

Lettuce, tomato, house sauce, pineapple salsa, served on a bun with fries \$19 f34

CARIBBEAN LOBSTER ROLL (GLUTEN / DAIRY)

Lobster salad, brioche bread, lime and celery salad, served with creamy coleslaw \$34 f61

TURKEY STACK SANDWICH (GLUTEN / DAIRY / PORK)

Fried eggs, bacon, turkey, cheese, avocado aioli and fries \$19 f34

PULLED PORK SANDWICH (GLUTEN)

Spiced pulled pork and island slaw served on a bun \$19 f34

AMERICAN CHEESEBURGER (GLUTEN / DAIRY)

Lettuce, tomato, onions, american cheese, pickles, served with fries \$25 f45

THE IMPOSSIBLE BURGER (GLUTEN)

Vegan burger with lettuce, tomato, onions, pickles and hummus, served with green salad \$26 f47

SPICY TUNA WRAP (GLUTEN)

Spinach tortilla, citrus ginger dressing, mango, avocado and pickled ginger, served with chips \$24 f43

ISLAND STYLE TACOS (GLUTEN-SOFT SHELL)

Your choice of 3 hard shell or soft shell tacos, spicy remoulade lettuce, island slaw, pickled onion. Served with sour cream, jalapeños, and pico de gallo
Fish \$21 f38 Steak \$23 f41 Shrimp \$25 f45

DAILY ENTREES

MOJO SKIRT STEAK

Grilled skirt steak, chimichurri and roasted new potatoes \$33 f59

LOCAL FISH OF THE DAY

Mango cilantro salsa, vegetables, local rice and peas \$29 f52

WHOLE LOCAL SNAPPER FRIED OR GRILLED

Rice and beans, wilted spinach caribbean fish sauce \$MP

FISH & CHIPS (GLUTEN)

Beer batter fried fish, fries, tartar sauce \$25 f45

CARIBBEAN LOBSTER

Corn on the cob, roasted red potatoes, melted butter \$MP

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LATE AFTERNOON

(4:00PM - 5:00PM)

SEAFOOD CEVICHE

Assorted local fish, lime, crispy red onions, mango and cilantro \$18 f32

ISLAND JUMBO CHICKEN WINGS

Tossed in BBQ sauce or spicy BBQ sauce
served with blue cheese dip and celery sticks \$16 f29

SHRIMP COCKTAIL

Poached jumbo shrimp and cocktail sauce \$24 f43

FRIED OR GRILLED CALAMARI

Remoulade sauce, marinara sauce and lemon wedge \$18 f32

CLASSIC CAESAR SALAD

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

ISLAND STYLE TACOS

Your choice of 3 hard shell or soft shell tacos, spicy remoulade,
lettuce, island slaw, pickled onion. Served with sour cream, jalapeños
and pico de gallo

Fish \$21 f38 Steak \$23 f41 Shrimp \$25 f45

CHEESEBURGER

Lettuce, tomato, onions, pickles and american cheese,
served with fries \$25 f45

THE IMPOSSIBLE BURGER

Vegan burger with lettuce, tomato, onions, and pickles,
served with green salad \$26 f47

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DINNER

APPETIZERS

SEAFOOD CEVICHE *(fish)*

Assorted local fish, crispy red onion, lime, cilantro and mango **\$18** f32

SHRIMP COCKTAIL *(shellfish)*

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

CRAB CAKE *(shellfish)*

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

TUNA TARTAR *(fish)*

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

SEARED SCALLOPS *(shellfish / dairy)*

Cauliflower puree, shoestring potatoes, buttered broccoli **\$24** f43

GRILLED OCTOPUS *(seafood)*

On a bed of mixed greens & spicy salsa **\$22** f40

FRIED OR GRILLED CALAMARI *(seafood)*

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

BUFFALO BURRATA *(dairy)*

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

ANTIPASTA PLATTER

(dairy / pork / gluten)

Selection of Italian cured meats, marinated olives, parmesan cheese, grilled vegetables, mozzarella & focaccia bread with tapenade. **\$24** f43

SOUP & SALADS

LOBSTER BISQUE *(shellfish)*

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

GRILLED ROMAINE HEART SALAD *(dairy/pork)*

Char grilled heart of romaine, sweet corn, red onion, cherry tomato, cucumber, feta cheese, bacon bits, ranch dressing **\$18** f32

GREEN GARDEN SALAD *(dairy / pork)*

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

CLASSIC CAESAR SALAD *(gluten / dairy)*

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

ARUGULA PEAR & ROQUEFORT SALAD

(nuts / dairy)

Baby spinach, arugula, spiced candied pecan, sweet & savory bosc pear roasted in apricot nectar, Roquefort cheese, champagne vinaigrette **\$18** f32

GREEK SALAD *(dairy)*

Mix greens, red onions, black olives, cucumber, cherry tomatoes, feta cheese, red wine dressing **\$18** f32

Add a protein to your salad:

Chicken **\$5** f9

Tuna **\$9** f17

Shrimp **\$7** f13

Lobster **\$13** f23

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DINNER

FROM THE LAND

FILET MIGNON *(dairy)*

8oz Filet Mignon served with sauteed vegetables, pomme puree and mushroom jus **\$54** f97

GRILLED CHICKEN BREAST *(gluten / dairy / eggs)*

Carrot ginger puree, sweet potato gnocchi and a whole grain mustard jus **\$28** f50

ISLAND STYLE CHURRASCO STEAK

Island rice & peas, tostones & chimichurri **\$39** f70

THE BLACK PEARL BURGER *(egg / gluten)*

8oz house made red wine burger, truffle parmesan fries, roasted garlic aioli, house made pearl bun **\$35** f63

NEW YORK STRIP *(egg / dairy)*

12oz New York strip steak, triple cook fries, sauteed brussel sprouts w/ bacon, sauce béarnaise **\$58** f105

GRILLED PORK CHOP

Brined all natural, hand selected French bone-in chop. Served with mashed potatoes and roasted apples **\$38** f68

PISTACHIO CRUSTED LAMB CHOPS *(nuts / dairy)*

Parsley flavored mashed potatoes, glazed carrots and rosemary jus **\$49** f88

TRUFFLE RISOTTO *(dairy)*

Creamy Arborio rice with mushrooms, truffle shavings and parmesan cheese **\$34** f61

FETTUCCINE PRIMAVERA *(gluten / dairy)*

Pasta in rose sauce, with assorted vegetables **\$26** f47

PORTERHOUSE STEAK FOR 2

32oz Bone-In Cut comes with your choice of 2 sides, choose your sauce. **\$130** f234

Sides: Garlic pomme puree, Triple Cook fries, Mashed Sweet Potato, Truffle Parmesan Fries, Parsley Flavored Mash, Sautéed Vegetables

Sauces: Chimichurri, Sauce Béarnaise, Mushroom Jus, Pepper corn sauce

FROM THE SEA

WHOLE LOCAL SNAPPER *(fish)*

Rice and beans, wilted spinach Caribbean fish sauce **\$MP**

COCONUT CURRY LOBSTER *(shellfish)*

Spinach, lobster meat, coconut curry sauce served with basmati rice **\$39** f70

WHOLE CARIBBEAN LOBSTER *(shellfish)*

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

CHILEAN SEA BASS

(shellfish / dairy / gluten / eggs)

Molasses & hickory marinated seabass, chick pea & seabass fritter, trio of puree; cauliflower, carrot & ginger, kale & broccoli **\$39** f70

CARIBBEAN STYLE PAELLA

(shellfish / dairy / pork)

A taste of Spain in the Caribbean **\$38** f68

BLACKENED TUNA STEAK *(fish)*

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

SEAFOOD PASTA

(shellfish / gluten / eggs)

Calamari, shrimp scallops, spicy tomato fondue over homemade fettuccine pasta **\$38** f68

LOBSTER RAVIOLI

(shellfish / gluten / dairy)

Homemade lobster filled ravioli in a saffron velouté **\$37** f67

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DESSERTS

FLOURLESS CHOCOLATE CAKE

Caramel sauce and salted caramel ice cream \$14 f25

SOURSOP AND PASSION FRUIT BAVAROIS

Sable cookie and vanilla ice cream \$14 f25

WARM APPLE PIE

Cinnamon ice cream \$14 f25

BAILEYS CHOCOLATE CAKE

Caramel sauce and coconut ice cream \$15 f27

DECONSTRUCTED MANGO CHEESECAKE

Mango curd, crumble, and mango sorbet \$14 f25

EXOTIC FRUIT TARTLET

Glazed seasonal fruits and berries with Bavarian cream \$15 f27

TRADITIONAL CREME BRULEE

Merengue, brandy snaps and berries \$14 f25

LEMON POSSET

Tuille and berry compote \$14 f25

TROPICAL FRUIT & BERRIES \$12 f22

CARIBBEAN ICE CREAM & SORBET \$10 f18

THE MORGAN CHEESE PLATTER

Assorted cheeses, truffle honey and caramelized walnuts \$29 f52

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KIDS MENU

under 10 years

MACARONI & CHEESE

Elbow pasta and cheddar cheese

PASTA OF THE DAY

Served with homemade tomato sauce and parmesan cheese

GRILLED CHEDDAR CHEESE SANDWICH

Served with fries

HAMBURGER OR CHEESEBURGER

On a toasted bun with pickles, lettuce, tomato and served with fries

FISH & CHIPS

Crispy fried chunks of white fish served with tartar sauce and fries

CHICKEN FINGERS

Breaded strips of chicken served with fries

DESSERT

ICE CREAM CUP

With whipped cream and chocolate sauce

YOUR CHOICE OF DRINKS

COCA COLA

SPRITE

FANTA ORANGE

APPLE JUICE

\$20 f36

THE MORGAN
RESORT • SPA • VILLAGE

SALT
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