

# Salt\*Plage

Restaurant

## Breakfast

<b>ANTIGUAN BREAKFAST</b>	\$18US/\$49EC
<i>Salted Cod Fish   Tomato Sauce   Fried Plantain   Sautéed Spinach &amp; Okra   Local Bread</i>	
<b>BREAKFAST OMELETTE</b>	\$14US/\$38EC
<i>With Toast, Ham   Peppers   Onions   Cheese   Tomato   Mushrooms</i>	
<b>BREAKFAST WRAP</b>	\$14US/\$38EC
<i>Ham   Fried Egg   Cheddar Cheese   Lettuce   Tomato   Garlic Aioli Sau</i>	
<b>BUTTERMILK PANCAKES (3)</b>	\$11US/\$30EC
<i>w/Maple Syrup</i>	
<b>CHICKEN &amp; WAFFLES</b>	\$15US/\$41EC
<i>Fried Chicken (2)   Waffles   Guava Syrup</i>	
<b>CLASSIC NY STYLE BAGEL</b>	\$15US/\$41EC
<i>Smoked Salmon &amp; Cream Cheese</i>	
<b>EGGS ANY STYLE</b>	\$14US/\$38EC
<i>With Toast, Two Eggs any style &amp; Toast   Choice of Sausage   Ham or Bacon</i>	
<b>HEARTY OATMEAL</b>	\$11US/\$30EC
<i>Topped with toasted walnuts   Apples   and Cinnamon Mix</i>	
<b>EGGS ROYALE</b>	\$15US/\$41EC
<i>English Muffin   Poached Eggs (2)   Smoked Salmon and Hollandaise Sauce</i>	
<b>EGGS BENIDICT</b>	\$16US/\$44EC
<i>English Muffin   Poached Eggs (2)   Ham   Hollandaise Sauce</i>	

## Sides

<b>BACON (3)</b>	\$5US/\$14EC
<b>BEANS (ONE PORTION)</b>	\$4US/\$11EC
<b>BREAKFAST POTATOES</b>	\$4US/\$11EC
<b>EGGS (2)</b>	\$4US/\$11EC
<b>FRUIT BOWL</b>	\$6US/\$17EC
<b>SAUSAGE (2)</b>	\$5US/\$14EC
<b>TOAST (2 SLICES)</b>	\$2US/\$6EC

## Freshly Brewed

<b>AMERICANO</b>	\$6US/\$16EC
<b>CAPPUCCINO</b>	\$6.50US/\$18EC
<b>LATTE</b>	\$6.50US/\$18EC
<b>ESPRESSO</b>	\$6US/\$16EC
<b>DOUBLE ESPRESSO</b>	\$7.50US/\$21EC

## Pot of Tea

<b>ENGLISH BREAKFAST, EARL GREY</b>	
<b>GREEN TEA, CHAMOMILE</b>	
<b>LEMON &amp; GINGER</b>	\$6us/\$16ec

# Daily Lunch

12pm-3pm

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## 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

### 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

V) - Vegetarian, (V\*) - Vegan, (GF) - Gluten Free  
17% ABST Included. 10% Gratuity automatically charged to each bill.  
Sorry No Bill Splitting

# Daily Dinner

6pm-11pm

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## 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

US\$35/EC\$95

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## **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*

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# Cocktail Menu

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## 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

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**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*



**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)*