

A tropical beach scene featuring two palm trees, a white hammock strung between them, and a clear blue sky. The ocean is visible in the background with a few boats.

SALT
RESTAURANT | BAR

APPETIZERS

SEAFOOD CEVICHE

Assorted local fish, lime and cilantro \$18 *f33*

JUMBO LUMP CRAB CAKE

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

ISLAND JUMBO CHICKEN WINGS

Spicy honey tamarin sauce \$15 *f27*

SHRIMP COCKTAIL

Poached jumbo shrimp, cocktail sauce and lemon wedge \$24 *f43*

SEARED AHI SASHIMI TUNA TOSTADA

Citrus ginger dressing avocado, mango cilantro sesame chipotle aioli wasabi \$24 *f44*

CARIBBEAN COCONUT SHRIMP

Grilled pineapple, orange marmalade \$24 *f43*

POOL SIDE NACHOS

Tri-color tortilla chips, pepper jack cheese, frijoles refritos, cilantro sour cream, queso fresco, pico de gallo \$14 *f25*
Add: Seasoned beef \$3 *f6*
Shrimp \$4 *f8*
Shredded chicken \$3 *f6*

CRISPY CALAMARI

Fried golden brown with marinara sauce and lemon wedge \$18 *f32*

GRILLED OCTOPUS

Spicy salsa on a bed of mixed greens \$19 *f34*

SALADS

WELCOME SALAD

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

BEET AND GOAT CHEESE SALAD

Roasted beets, deep fried goat cheese, candied walnut, ciabatta \$17 *f31*

STEAK SALAD

Grilled churrasco, gorgonzola, red tomato, grilled onion, avocado and mango vinaigrette \$26 *f47*

THE WATERMELON

Cucumber, arugula, spinach, herb croutons, feta cheese, roasted pistachios and smoked tomato vinaigrette \$16 *f29*

WEST INDIES RICE BOWL

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

CLASSIC CAESAR

Romaine hearts, rosemary croutons, parmesan cheese, hard boiled eggs caesar dressing \$18 *f32*

Add a protein to your salad:

Jerk chicken \$3 *f6*
Blackened local fish \$3 *f6*
Spicy shrimp \$4 *f8*

SANDWICHES

OPEN-FACED GROUPEL SANDWICH

Sour-local bread, pickled onions, peppers, local greens, served with fries \$25 *f45*

ISLAND STYLE GRILLED STEAK TACOS

Tomatillo relish, black beans, grilled onions, avocado, grilled jalapeno \$21 *f38*

LOCAL FISH TACOS

Island slaw, avocado, red onion, and cilantro \$21 *f38*

ROASTED PORK SANDWICH

Local roasted pulled pork, local bread, aji, amarillo aioli, served with fries \$19 *f34*

CARIBBEAN LOBSTER ROLL

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

TURKEY STACK SANDWICH

Fried eggs, bacon, turkey, cheese, avocado aioli, served with fries \$19 *f34*

DAILY ENTREES

MOJO SKIRT STEAK

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

GUAVA RIBS

Spiced rubbed St Louis baby back ribs, corn on the cob and cole slaw \$28 *f51*

MARINATED LOCAL FISH OF THE DAY

Roasted corn cilantro salsa, local rice and pigeon peas \$29 *f52*

PAN FRIED SALMON

Tagliatelle pasta and basil pesto \$33 *f58*

AMERICAN CHEESE BURGER

Lettuce, tomato, onions, american cheese, pickles, served on a brioche bun with fries \$24 *f43*

THE IMPOSSIBLE BURGER

Vegan burger with lettuce, tomato, onions, and pickles, served on a sweet brioche bun with vegan chips \$25 *f45*

BBQ SHRIMP WRAP

Popcorn shrimp, sweet plantain, gouda cheese, pico de gallo, mango and papaya mayo, sundried tomato wrap, served with chips \$24 *f43*

SPICY TUNA WRAP

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

FOCACCIA VEGETARIAN

Roasted vegetables, sundried tomato tapenade, pesto mayonnaise, herb focaccia \$16 *f29*

GRILLED CHICKEN SANDWICH

Lettuce, tomato, mayo, served on a brioche bun with fries \$19 *f34*

JERK SPICE HALF CHICKEN

Coconut rice, papaya green apple slaw \$25 *f45*

STEAMED CARIBBEAN LOBSTER

Tarragon drawn butter, fresh lemon, served with coconut rice MP

ORECCHIETTE PASTA

Sundried tomato pesto, pine nuts, basil, parmesan \$21 *f38*

SALT
RESTAURANT | BAR

15% service charge will be added to your check