



LUNCH MENU

Served 11:00 AM – 3:00 PM

Small Plates

Sunset Baby Green Salad

\$15

Baby greens, cherry tomatoes, mango, cucumber, radish, citrus lime vinaigrette.

Add Sautéed Shrimp +\$8 | Sesame-Crusted Tuna +\$10

Chickpea Hummus GF

\$18

Crispy cauliflower, chickpea hummus, cucumber, radish, baby carrots, roasted garlic, lemon vinaigrette.

Fish of the Day Tacos* GF+

\$17

Fish of the Day, pico de gallo, chipotle aioli.

Shrimp Tacos* GF+

\$18

Sautéed shrimp, pineapple salsa, spicy mango aioli.

Conch Fritters*

\$17

Arugula, pickled Fresno peppers, chipotle aioli, citrus vinaigrette.

Large Plates

Island Poke Bowl* GF+

\$25

Sesame ahi tuna, sweet chili mango, avocado, edamame, pickled ginger, soy, rice.

Warm Lobster Roll* GF+

\$27

Butter-poached lobster, citrus cabbage, mango salsa, chipotle aioli.

Saint Smash Burger* GF+

\$23

Two 4 oz patties, caramelized onions, oven-dried tomatoes, crispy bacon, arugula, smoked gouda, chipotle aioli. Served with mixed green salad or sweet potato fries.

Pulled Pork Sliders* GF+

\$21

6-hour braised pork butt, guava BBQ sauce, crisp pickle, citrus slaw. Served with mixed green salad or sweet potato fries.

Desserts

Frozen Key Lime Bites

\$12

Chocolate graham cracker crumble, blueberry syrup.

HAPPY HOUR MENU

Served 3:00 PM – 5:00 PM

Pork Fritter* GF

\$7 each

Crispy pork butt fritter, spicy mustard, pickled curry cauliflower, peach compote.

Burrata-Stuffed Crouton

\$5 each

Brioche, burrata, confit tomato, Caesar dressing, white anchovy.

Conch Fritters*

\$7 each

Arugula, pickled Fresno peppers, chipotle aioli, citrus vinaigrette

Chickpea Hummus GF

\$11

Crispy cauliflower, chickpea hummus, cucumber, radish, baby carrots, roasted garlic, lemon vinaigrette.

Jalapeño Popper GF

\$9 each

Lobster, bacon, cream cheese, lemon basil aioli.

Saint Burger Slider* GF+

\$7 each

Oven-dried tomato, caramelized onions, bacon, smoked gouda, chipotle aioli.

Make It A Platter

Choose any combination of Happy Hour bites

3 for \$20 | 4 for \$30 | 5 for \$40

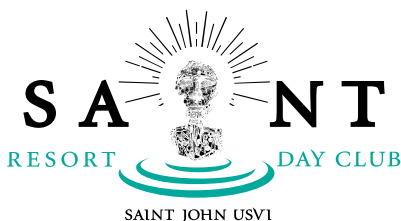
GF = Gluten-Free GF+ = Can be made Gluten-Free upon request

Reminder Statement

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Disclosure Statement

RAW UNDERCOOKED COOKED TO ORDER GRILLED TO ORDER



DRINKS

Available All Day

Signature Cocktails \$16 each

Saint Spritz

Lemon, mint, St. Germain, prosecco, soda.

The Lotus

Tequila, watermelon purée, lime, mint, agave, salt rim.

Rosé Glow

Lemon and Rose'

Sundog

Tequila, grapefruit, lime, basil, jalapeño, soda, salt rim.

Mint To Be

Vodka, cherry, lime, mint, lemon-lime soda.

Classic Mojito

White rum, lime, mint, soda.

Banana Hammock

Banana rum, pineapple, Coco Lopez. frozen or on the rocks.

Island Ting

Vodka, fresh grapefruit, agave, grapefruit soda, salted rim.

Michelada

Beer, lime, tomato mix, hot sauce, soy, worcestershire, salt rim.

Pussers Painkiller

Pussers rum, pineapple, orange, coco lopez, nutmeg.

Saint Bushwacker

Dark rum, Kahlúa, creme de cacao, coco lopez, espresso

Functional Cocktail Add-Ins

Boost your cocktail with a little something extra:

B12	\$2	Electrolyte Drops (40,000 Volts)	\$2	Blue Spirulina	\$2
Collagen Peptides (20g)	\$3	Hemp Oil	\$2	Maca Root Powder	\$2
Activated Charcoal	\$2	Mushroom Mycelium Extract (comprehensive immune support)	\$3		

Beer \$8 each

Michelob Ultra
St. John Brewers Mango Ale

Corona
Leatherback IPA

St. John Brewers Summer Ale
Sun Cruisers Vodka Iced Tea

Wine

Sparkling

Freixenet Prosecco
Lunetta Sparkling Rosé
Non-Alcoholic Freixenet

Rosé

Hampton Water Rosé

\$13
\$15
\$16

\$15

White

Bottega Vinai Pinot Grigio \$18
Oyster Bay Sauvignon Blanc \$14
Laurenz V & Sophie Singing Grüner Veltliner \$16
Diatom Chardonnay \$18

Red

Davis Bynum Pinot Noir \$20
Juggernaut Cabernet Sauvignon \$18