

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** \$18
 Crispy cauliflower, chickpea hummus, cucumber, radish, baby carrots, roasted garlic, lemon vinaigrette.
- Mahi Tacos*** \$16
 Blackened mahi, pico de gallo, chipotle aioli.
- Shrimp Tacos*** \$18
 Sautéed shrimp, pineapple salsa, spicy mango aioli.
- Conch Ceviche*** \$18
 Fresno peppers, citrus, coconut milk, corn tortillas.
- Conch Fritters*** \$17
 Arugula, pickled Fresno peppers, chipotle aioli, citrus vinaigrette.

Large Plates

- Island Poke Bowl*** \$25
 Sesame ahi tuna, sweet chili mango, avocado, edamame, pickled ginger, soy, rice.
- Warm Lobster Roll*** \$27
 Butter-poached lobster, citrus cabbage, mango salsa, chipotle aioli.
- Saint Smash Burger*** \$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*** \$21
 6-hour braised pork butt, guava BBQ sauce, crisp pickle, citrus slaw. Served with mixed green salad or sweet potato fries.
- Grilled Portobello Sandwich** \$19
 Oven-dried tomatoes, grilled red onions, hummus, goat cheese, arugula. 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

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| <p>Pork Fritter* \$7 each
 Crispy pork butt fritter, spicy mustard, pickled curry cauliflower, peach compote.</p> <p>Burrata-Stuffed Crouton \$5 each
 Brioche, burrata, confit tomato, Caesar dressing, white anchovy.</p> <p>Conch Ceviche* \$11
 Fresno peppers, citrus, coconut milk, corn tortillas.</p> | <p>Chickpea Hummus \$11
 Crispy cauliflower, chickpea hummus, cucumber, radish, baby carrots, roasted garlic, lemon vinaigrette.</p> <p>Jalapeño Popper \$9 each
 Lobster, bacon, cream cheese, lemon basil aioli.</p> <p>Saint Burger Slider* \$7 each
 Oven-dried tomato, caramelized onions, bacon, smoked gouda, chipotle aioli.</p> |
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Make It A Platter

Choose any combination of Happy Hour bites

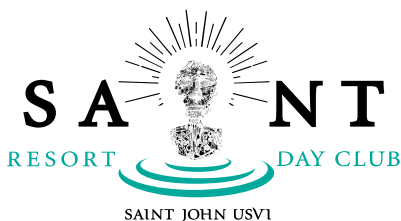
3 for \$20 | 4 for \$30 | 5 for \$40

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

Saint Punch \$12

Dark rum, coconut rum, local fruit juice.

Frozen Mango Mojito \$15

White rum, mint, lime, mango purée.

Banana Hammock \$12

Banana rum, pineapple, cream of coconut.

Painkiller \$12

Virgin Islands classic with dark rum, pineapple juice, orange juice, cream of coconut, and freshly grated nutmeg.

Beer

\$8 each

Budweiser

Corona Modelo

Leatherback IPA

Presidente

Wine

Cabernet \$18

Sauvignon Blanc \$14

Rosé \$15

Bubbles \$13