

## LUNCH MENU

Served 11:00 AM – 4:00 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.

### Desserts

#### Frozen Key Lime Bites

**\$12**

Chocolate graham cracker crumble, blueberry syrup.

### Large Plates

#### Island Poke Bowl\* GF+

**\$25**

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

#### Warm Lobster Roll\* GF+

**\$29**

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.

#### Chicken Sandwich

**\$21**

Crispy buttermilk chicken breast, arugula, honey mustard BBQ, roasted tomatoes, served on a brioche bun

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



# Pool Drink Menu

Available All Day

## Signature Cocktails

### Saint Spritz

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

### The Lotus

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

### 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.

### Pussers Painkiller

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

### Saint Bushwacker

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

### Island Ting

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

## Mocktails

### Caribbean Mist

Lime / Coconut / Mint/ Topo Chico lime and mint garnish

### Tradewinds

Grapefruit/ Agave / Lemon - Lavender simple /soda lemon wedge and cherry garnish

## Beer \$8 each

### Coors light

St. John Brewers Summer Ale

### Carib

Juicy Booty IPA

### Heineken

St. John Brewers Mango Ale

## Wine

### Sparkling

Freixenet Prosecco  
Lunetta Sparkling Rosé  
Non-Alcoholic Freixenet

### Rosé

Hampton Water Rosé

\$16

\$17

\$16

\$19

### White

Bottega Vinai Pinot Grigio  
Oyster Bay Sauvignon Blanc  
Laurenz V & Sophie Singing Grüner Veltliner  
Diatom Chardonnay

### Red

Davis Bynum Pinot Noir  
Juggernaut Cabernet Sauvignon

\$21

\$17

\$22

\$22

\$22

\$21