

APPETIZERS

Day Boat Fish Ceviche (GF I SF) **US\$15 / EC\$40**
Catch of the Day, Scotch Bonnet, Fresh Cilantro, Lime, Plantain Chips

Lambi Accra **US\$16 / EC\$43**
Conch Fritters, Creole Mayo

Lucian Coconut Shrimp **US\$18 / EC\$48**
5 Pieces Coconut Crusted Deep Fried Shrimp, Sweet Chilli Sauce

Island Spiced Crab Cake **US\$18 / EC\$48**
Seaside Blue Crab Meat, Banana Habanera, Smoked Pineapple Salsa

Wes' Chicken Wings (GF I SF) **US\$16 / EC\$43**
Served with French Fries or Garden Salad

Home Made Local Chips and Dips **US\$13 / EC\$35**
(V I VEG I GF I SF)
Plantain Chips, Sweet Potato Chips, Pico de Gallo, Guacamole

SOUP / SALADS / WRAPS

Caramelized Pumpkin and Coconut Soup (VEG I SF) **US\$10 / EC\$27**
Caribbean Sweet Pumpkin, Fresh Coconut Milk, Roasted Pumpkin Seeds, Garlic Creole Bread

Castries Market Vegetables Chopped Salad (V I VEG I GF I SF) **US\$12 / EC\$32**
Chopped Lettuce, Tomatoes, Carrot, Cucumber, Red Onion, Chickpeas, House Dressing

Fresh Farm Crunchy Baby Leaves (VEG I GF I SF) **US\$14 / EC\$38**
Raspberry Dressing, Goat Cheese Crumbles, Caramelized Cashew nuts

Classic Caesar Salad (VEG I GF I SF) **US\$12 / EC\$32**
Romaine Lettuce, Anchovies, Shaved Parmesan, Croutons, Caesar Dressing

Add To Any Salad
Grilled Fish **Add US\$12 / EC\$32**
5 pieces of Grilled Shrimp **Add US\$10 / EC\$27**
Grilled Chicken Breast **Add US\$6 / EC\$16**

Jerk Chicken Warp (SF) **US\$19 / EC\$51**
Jamaican Jerk Chicken, Local Coleslaw, Romaine Lettuce, Local Homemade Chips

Black Bean & Sweet Corn Warp (VEG I SF) **US\$19 / EC\$51**
Sauteed Black Bean & Sweet Corn, Chopped Lettuce, Avocado Dressing, Local Homemade Chips

SANDWICHES / BURGERS / ROTI

The Harbor Club Sandwich (SF) **US\$17 / EC\$46**
Crispy Bacon, Chicken, Ham, Egg, Lettuce, Tomatoes, French Fries

Ham & Cheese Sandwich (SF) **US\$16 / EC\$43**
3 sliced bread with Ham, Cheese and served with French Fries or Fresh Garden Salad

Cheese Burger (GF I SF) **US\$18 / EC\$48**
8oz. Burger Patty, Onions, Tomatoes, Lettuce, Spicy Mayo Served with French Fries or Fresh Garden Salad
Choice of: Pepper Jack, Cheddar, Chèvre, Blue or Gruyere

Spicy Chicken Burger (SF) **US\$16 / EC\$43**
Onions, Tomatoes, Lettuce, Spicy Mayo, Served with French Fries or Fresh Garden Salad

Local Fish Burger (GF I SF) **US\$18 / EC\$48**
Onions, Tomatoes, Lettuce, Creole Mayo, Served with French Fries or Fresh Garden Salad

Veggie Burger (VEG I SF) **US\$15 / EC\$40**
Veggie Patty, Onions, Tomatoes, Lettuce, Served with French Fries or Fresh Garden Salad

Saint Lucian Chicken Roti (SF) **US\$16 / EC\$43**
Banana & Raisin Chutney, Sweet Potato Chips

Vegetarian Sandwich (V I VEG I GF I SF) **US\$18 / EC\$48**
Grilled Pumpkin, Avocado, Basil Pasto Mayo, Peppery Rocket

Lobster Roll (SF) **US\$22 / EC\$60**
Half Pound of Pouched Garlic Lobster, Served on a Home Style Butter Split Bun, Garlic Fries and Salad.

PASTA OPTIONS

Mac and Cheese **US\$16 / EC\$43**
Penne Alfredo **US\$18 / EC\$48**
Spaghetti Marinara **US\$16 / EC\$43**
Linguine Pesto **US\$16 / EC\$43**

Vegetable Rasta Pasta (V I VEG I GF I SF) **US\$21 / EC\$57**
Gluten Free Pasta, Local Seasonal Vegetables, Chickpeas, Home Made Zesty Tomato Basil Concasse

Add To Any Pasta
Grilled Fish **Add US\$12 / EC\$32**
5 pieces of Grilled Shrimp **Add US\$10 / EC\$27**
Grilled Chicken Breast **Add US\$6 / EC\$16**

SIDE DISHES (V I VEG I GF I SF)

Sweet Potato Fries **US\$7 / EC\$19**
French Fries **US\$6 / EC\$17**
Grilled Vegetables **US\$9 / EC\$24**
Coconut Rice **US\$7 / EC\$19**
Local Fried Plantain **US\$7 / EC\$19**

JULIA'S SIGNATURE OFFERS

St. Lucian Green Fig and Saltfish (GF SF) Green Banana, Salted Cod Fish, Cucumber Tomato Salad	US\$20 / EC\$54
Local Spicy Fried Chicken (SF) Coleslaw, Spicy Mayo	US\$18 / EC\$48
Grilled Pork Chop (GF SF) Served with Local Ground Provision Salad, Grilled Vegetables, Tamarind BBQ Sauce	US\$24 / EC\$64
Braised Oxtail (GF SF) Served with Rice and Local Red Beans	US\$24 / EC\$64
Caribbean Curry Goat (GF SF) Served with Coconut Rice, Fried Plantain	US\$23 / EC\$62

MAIN COURSE

Dennerly Catch of the Day (GF SF) Grilled Vegetables or Fresh Garden Salad, Fresh Tomato Salsa, Souscaille	US\$23 / EC\$62
Whole Grilled Red Snapper** (SF) Steamed Vegetables or Garden Salad, Lemon Butter or Creole Sauce	US\$30 / EC\$81
Grilled Caribbean Lobster** (GF SF) Grilled Vegetable Carpaccio, Garlic Butter Sauce	US\$48/EC\$129
Pepper Steak** (SF) 8oz Sirloin Steak, Garlic Mash Potatoes, Sauteed Veggies, Green Pepper Sauce	US\$36 / EC\$97
Grilled Daily Harvested Vegetables (VEG GF SF) Couscous, Charred Eggplant, Chickpea Salad, Cumin Yogurt Sauce	US\$18 / EC\$48
Toasted Quinoa Vegetable Stacks (V VEG GF SF) Grilled Seasonal Vegetables, Sautéed Fresh Herbs Quinoa, Marinara Sauce	US\$21 / EC\$55

DESSERTS

Dark Chocolate Bailey Cake Dark Chocolate Ganache, Shaved Chocolate, Coral Tuile	US\$7 / EC\$18
Jamaican Sweet Potato Pie Spicy Dry Fruits Compote, Crumble Cookies, Coconut Ice Cream	US\$5 / EC\$13
Passion Fruit Cheesecake Blueberry Compote, Homemade Passionfruit Sauce	US\$6 / EC\$16
Mango & Caramel Mousse Cigarette Wafers	US\$5 / EC\$13
Tropical Fruit Salad	US\$6 / EC\$16
Ice Cream of The Day	US\$2 / EC\$5

V-Vegan, VEG-Vegetarian, GF-Gluten Free, SF-Shellfish
**All Inclusive (AI) Supplemental Apply Specific Dishes

All selections are based on market availability. Subject to 10% Service Charge and 10% Vat.