

STARTERS

USD / ECD

Gazpacho

Tomato, Cucumber, Bell Pepper, Spanish Onion, Sherry Vinegar, Olive Oil

\$10 / 27.00

Local Fish Soup

Fish, Green Banana, Carrots, Thyme, Garlic, Cilantro

\$15 / 40.50

Wes' Chicken Wings

Spicy Wings with French Fries or Garden Salad

\$17 / 45.90

Poached Shrimp

Ground Provision, Seasonal Peppers, Young Coconut, Lime Sauce

\$19 / 51.30

Sesame Crusted Ahi Tuna

Local Spinach Tropical Fruit Salsa

\$22 / 59.40

Fried Calamari

Lemon Aioli, Herb Salad

\$16 / 43.20

Coconut Shrimp Bites

Piña Colada Dipping Sauce

\$19 / 51.30

SALADS

Caesar Salad

Iceberg Lettuce, Caesar Dressing, Croutons, Bacon, Parmesan Cheese

\$15 / 40.50

Tomato Mozzarella

Tomato, Buffalo Mozzarella, Arugula, Aged Balsamic, Basil Leaves

\$15 / 40.50

Salad Niçoise

Seared Tuna Steak, Onion, Tomato, Lettuce, Green Beans, Baby Potato, Soft Boiled Egg

\$24 / 64.80

SANDWICHES

Beef Burger

8oz Burger Patty, Sautéed Onions, Tomato, Lettuce, Spicy Mayonnaise, Pickled Cucumber, French Fries

\$20 / 54.00

Pitta Bread

Hummus, Olives, Baba Ganoush, Greek Salad

\$14 / 37.80

Cuban Pork Sandwich

Braised Pork Shoulder, Swiss Cheese, Pickles, Bread, Fruit Chips

\$19 / 51.30

Harbor Club Chickpea Burger

Lettuce, Tomato, Pickled Avocado, Sweet Potato Fries

\$18 / 48.60

MAINS

USD / ECD

Jerk Chicken Breast

Peas and Rice, Fried Plantain, Corn, Salsa

\$24 / 64.80

Island Curried Shrimp

Steamed Rice and Plantain

\$24 / 64.80

Pork Baby Back Ribs

Honey Braised Pork Baby Back Ribs, Roasted Sweet Potato

\$28 / 75.60

Lomo Saltado

Grilled Beef Strip Loin, Bell Peppers, Tomato, Vinegar, Soy sauce, Sweet Potato Chips

\$32 / 86.40

Fish & Chips

Seasoned Mahi Mahi Tempura, Pineapple Aioli, French Fries

\$20 / 54.00

Teriyaki Salmon

Vegetable Fried Rice, Pickled Ginger

\$26 / 70.20

Seafood Pasta

Linguini Pasta, Shrimp, Mussels, Squid, Creamy Tomato Sauce, Flat Parsley

\$22 / 59.40

Add-On

Grilled Mahi Mahi

Add \$13 / 35.10

Grilled Shrimp (5 Each)

Add \$14 / 37.80

Jerk Chicken Breast

Add \$8 / 21.60

Grilled Lobster Tail (Seasonal)

Add \$30 / 81.00

DESSERTS

Flourless Chocolate Cake

Vanilla Ice Cream

\$12 / 32.40

Fruit Spring Roll

Seasonal Lime and Coconut Ice Cream

\$10 / 27.00

Banana Sundae

Banana, Vanilla Ice Cream, Saint Lucia Chocolate Sauce

\$10 / 27.00

SIDE DISHES (V | VEG | GF | SF)

French Fries

\$8 / 21.60

Fried Plantain

\$8 / 21.60

Mashed Potato with Gravy

\$8 / 21.60

Sweet Potato Chips

\$6 / 16.20

Steamed Vegetables

\$8 / 21.60

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.

STARTERS

Wes' Chicken Wings Spicy Wings with French Fries or Garden Salad	\$17 / 45.90
Coconut Shrimp Bites Piña Colada Dipping Sauce	\$19 / 51.30
Sesame Crusted Ahi Tuna Local Spinach, Tropical Fruit Salsa	\$22 / 59.40
Fried Calamari Lemon Aioli, Herb Salad	\$16 / 43.20
Poached Shrimp Ground Provision, Seasonal Peppers, Young Coconut, Lime Sauce	\$19 / 51.30

SOUPS / SALADS

Local Fish Soup Fish, Green Banana, Carrots, Thyme, Garlic, Cilantro	\$15 / 40.50
Pumpkin Soup Ginger, Coconut Milk	\$11 / 29.70
Watermelon Feta Cheese, Cucumber, Mint, Toasted Pumpkin Seeds	\$16 / 43.20
Caesar Salad Iceberg Lettuce, Caesar Dressing, Croutons, Bacon, Parmesan Cheese	\$15 / 40.50
Tomato Mozzarella Tomato, Buffalo Mozzarella, Arugula, Aged Balsamic, Basil Leaves	\$18 / 48.60

PASTAS

Creamy Alfredo Creamy Pasta and Vegetable Sofrito	\$19 / 51.30
Roasted Vegetable Roasted Vegetables, Basil, Pesto, Parmesan Shavings	\$19 / 51.30
Add to any Pasta	
Grilled Mahi Mahi	Add \$13 / 35.10
Grilled Shrimp (5 Each)	Add \$14 / 37.80
Jerk Chicken Breast	Add \$8 / 21.60
Grilled Lobster Tail (Seasonal)	Add \$30 / 81.00

MAINS

Pork Baby Back Ribs BBQ, Ginger, Honey Glaze, Creamy Crunchy Mac and Cheese	\$28 / 75.60
Jerk Chicken Breast Peas and Rice, Fried Plantain, Corn, Salsa	\$22 / 59.40
Grilled Pork Chop Glazed Pineapple, Sweet Potato Mash	\$28 / 75.60
Island Curried Lobster Steamed Rice and Crisp Plantain Chips	\$40 / 108.00
Blackened Mahi Mahi Seasonal Vegetables, Sweet Potato Mash, and Fruit Salsa	\$29 / 78.30
Grilled 8oz Ribeye Steak Mashed Potato, Green Peppercorn Sauce, Grilled Seasonal Vegetables	\$54 / 145.80
Caribbean Beef Oxtail Braised Spiced Oxtail, Ground Provision, Gremolata	\$26 / 70.20
Pepper Pot Beef Braised Beef with Spices, Ground Provision, Spinach, Allspice, Cinnamon, Chili	\$32 / 86.40
Fried or Grilled Whole Snapper Creole Sauce, Coconut Rice	\$36 / 97.20
Saint Lucia Curry Goat Ginger, Spices, Coconut Milk, Coconut Rice, Fried Plantain	\$26 / 70.20
Jerked Cauliflower Steak (V) Coconut Rice, Red Kidney Beans, Salsa	\$22 / 59.20

BURGERS

Harbor Club Cheeseburger 8oz Burger Patty, Sautéed Onions, Tomato, Lettuce, Spicy Mayonnaise, Pickled Cucumber, French Fries	\$20 / 54.00
Harbor Club Chickpeas Burger Lettuce, Tomato, Avocado Pickled, Sweet Potato Fries	\$18 / 48.60

SIDE DISHES (V | VEG | GF | SF)

French Fries	\$8 / 21.60
Fried Plantain	\$8 / 21.60
Mashed Potato with Gravy	\$8 / 21.60
Sweet Potato Chips	\$6 / 16.20
Ground Provision	\$6 / 16.20
Steamed Vegetables	\$8 / 21.60

DESSERTS

Flourless Chocolate Cake Vanilla Ice Cream	\$12 / 32.40
Banana Sundae Banana, Vanilla Ice Cream, Saint Lucia Chocolate Sauce	\$10 / 27.00
Fruit Spring Roll Seasonal Lime and Coconut Ice Cream	\$10 / 27.00

V-Vegan, VEG-Vegetarian, GF-Gluten Free, SF-Shellfish
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