

STARTERS

USD / ECD

- Gazpacho** **\$10 / 27.00**
Tomato, Cucumber, Bell Pepper, Spanish Onion, Sherry Vinegar, Olive Oil
- Local Fish Soup** **\$15 / 40.50**
Fish, Green Banana, Carrots, Thyme, Garlic, Cilantro
- Wes Chicken Wings** **\$17 / 45.90**
Spicy Wing with French Fries or Salad
- Poached Shrimp** **\$19 / 51.30**
Ground Provision, Seasonal Peppers, Young Coconut, Lime Sauce
- Sesame Crusted Ahi Tuna** **\$22 / 59.40**
Local Spinach Tropical Fruit Salsa
- Fried Calamaris** **\$16 / 43.20**
Lemon Aioli, Herb Salad
- Coconut Shrimps Bites** **\$19 / 51.30**
Piña Colada Dipping Sauce

SALADS

- Caesar Salad** **\$15 / 40.50**
Iceberg Lettuce, Caesar Dressing, Croutons, Bacon, Parmesan Cheese
- Tomato Mozzarella** **\$15 / 40.50**
Tomato, Buffalo, Mozzarella, Arugula, Aged Balsamic, Basil Leaves
- Salad Niçoise** **\$24 / 64.80**
Sear Tuna Steak, Onion, Tomato, Lettuce, Green Beans, Baby Potato, Soft Boiled Egg

SANDWICHES

- Beef Burger** **\$20 / 54.00**
8oz Burger Patty, Sautéed Onions, Tomato, Lettuce, Spicy Mayonnaise, Pickled Cucumber, Fries
- Pitta Bread** **\$14 / 37.80**
Humus Olives Baba Ganouche Greek Salad
- Cuban Pork Sandwich** **\$19 / 51.30**
Braised Pork Shoulder, Swiss Cheese, Pickles, Bread, Fruit Chips
- Harbor Club Chickpeas Burger** **\$18 / 48.60**
Lettuce, Tomato, Avocado Pickled, Sweet Potato Fries

MAINS

USD / ECD

- Jerk Chicken Breast** **\$24 / 64.80**
Peas and Rice, Fried Plantain, Corn, Salsa
- Island Curried Shrimp** **\$24 / 64.80**
Steamed Rice and Plantain
- Pork Baby Back Ribs** **\$28 / 75.60**
Honey Braised Pork Baby Back Ribs, Roasted Sweet Potato
- Lomo Saltado** **\$32 / 86.40**
Grilled Beef Striploin, Bell Peppers, Tomato, Vinegar, Soy, Sweet Potato Chips
- Fish & Chips** **\$20 / 54.00**
Creole, Seasoned Mahi Mahi Tempura, Buttered French Fries, Pineapple Aioli
- Teriyaki Salmon** **\$26 / 70.20**
Vegetable Fried Rice, Pickled Ginger
- Seafood Pasta** **\$22 / 59.40**
Linguini Pasta, Shrimp, Mussels, Squid, Creamy Tomato Sauce, Flat Parsley
- 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

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

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

USD / ECD

Wes 'Chicken Wings French Fries or Garden Salad	\$17 / 45.90
Coconut Shrimps 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 Vegetable, 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

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

MAINS

USD / ECD

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 Vegetable, Sweet Potato Mash and Fruit Salsa	\$29 / 78.30
Grilled 8oz Ribeye Steak Mashed Potato, Green Peppercorn Sauce Grilled Seasonal Vegetable	\$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 Bean, 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

DESSERTS

Flowerless Chocolate Cake Vanilla Ice Cream	\$12 / 32.40
Banana Lime Spring Roll Saint Lucia Chocolate dipping Sauce	\$10 / 27.00

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

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