

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 Wings with French Fries or Garden 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 Calamari** **\$16 / 43.20**
Lemon Aioli, Herb Salad
- Coconut Shrimp 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**
Seared 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, French Fries
- Pitta Bread** **\$14 / 37.80**
Hummus, Olives, Baba Ganoush, Greek Salad
- Cuban Pork Sandwich** **\$19 / 51.30**
Braised Pork Shoulder, Swiss Cheese, Pickles, Bread, Fruit Chips
- Harbor Club Chickpea Burger** **\$18 / 48.60**
Lettuce, Tomato, Pickled Avocado, 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 Strip Loin, Bell Peppers, Tomato, Vinegar, Soy sauce, Sweet Potato Chips
- Fish & Chips** **\$20 / 54.00**
Seasoned Mahi Mahi Tempura, Pineapple Aioli, French Fries
- 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

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

SIDE DISHES (V I V E G I G F I S F)

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

SOUPS / SALADS

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

PASTAS

- Creamy Alfredo** \$19 / 51.30
Creamy Pasta and Vegetable Sofrito
- Roasted Vegetable** \$19 / 51.30
Roasted Vegetables, Basil, Pesto, Parmesan Shavings
- 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** \$28 / 75.60
BBQ, Ginger, Honey Glaze, Creamy Crunchy Mac and Cheese
- Jerk Chicken Breast** \$22 / 59.40
Peas and Rice, Fried Plantain, Corn, Salsa
- Grilled Pork Chop** \$28 / 75.60
Glazed Pineapple, Sweet Potato Mash
- Island Curried Lobster** \$40 / 108.00
Steamed Rice and Crisp Plantain Chips
- Blackened Mahi Mahi** \$29 / 78.30
Seasonal Vegetables, Sweet Potato Mash, and Fruit Salsa
- Grilled 8oz Ribeye Steak** \$54 / 145.80
Mashed Potato, Green Peppercorn Sauce, Grilled Seasonal Vegetables
- Caribbean Beef Oxtail** \$26 / 70.20
Braised Spiced Oxtail, Ground Provision, Gremolata
- Pepper Pot Beef** \$32 / 86.40
Braised Beef with Spices, Ground Provision, Spinach, Allspice, Cinnamon, Chili
- Fried or Grilled Whole Snapper** \$36 / 97.20
Creole Sauce, Coconut Rice
- Saint Lucia Curry Goat** \$26 / 70.20
Ginger, Spices, Coconut Milk, Coconut Rice, Fried Plantain
- Jerked Cauliflower Steak (V)** \$22 / 59.20
Coconut Rice, Red Kidney Beans, Salsa

BURGERS

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

DESSERTS

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

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

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Julia's

GLASS | BOTTLE

SPARKLING WINE

Prosecco & Champagne	\$12 \$45
Henri Dosnon Brut (France)	\$14 \$70
Henri Dosnon Rosé (France)	\$25 \$80
Veuve Clicquot Brut (France)	\$29 \$135
Veuve Cliquot Rosé (France)	\$155
Cheurlin Célébrité (France)	\$24 \$115
Cheurlin Rosé de Saignee (France)	\$125
Cheurlin Le Champion (France)	\$375

WHITE WINE

Vigna Pertrussa Perla Nera (2013 / Italy)	\$48
Gulfi Valcanzjria (2016 / Italy)	\$52
Grecco Di Tufo (2016 / Italy)	\$52
Fiano Di Avellino (2016 / Italy)	\$52
Kidia Sauvignon Blanc (2022 / Chile)	\$12 \$47
Kidia Chardonnay (2019 / Chile)	\$12 \$47

ROSÉ WINE

Munity (2021 / France)	\$12 \$41
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RED WINE

Caputalbus Beneventano (2016 / Italy)	\$36
Giovanni Almondo Roero (2015 / Italy)	\$52
Franz Haas Lagrein (2015 / Italy)	\$40
Jordan The Prospector (2015 / South Africa)	\$36
Sopra Montescudaio (2013 / Italy)	\$40
Ribolla Nera Vigano (2015 / Italy)	\$30
Carjanti (2013 / Italy)	\$48
Laurento Sangiovese Riserva (2014 / Italy)	\$48
Eola Rosso Costa Toscana (2015 / Italy)	\$35
Ramanto Rosso Toscana (2013 / Italy)	\$40
Lara Rosso Toscana (2013 / Italy)	\$33
Kidia Cabernet Sauvignon	\$12 \$47
Kidia Merlot	\$12 \$47
Shiraz Cape Heights	\$12 \$47

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