LUNA MAR

COASTAL MEDITERRANEAN

BAR MENU 12PM - 10PM

LIGHT BITES

OYSTERS GF ½ dozen 24 | dozen 42
champagne mignonette, lemon, mango cocktail sauce

JUMBO SHRIMP COCKTAIL GF 25
neptune sauce, aioli, lemon

BURRATA V 21
truffata spread, evoo, sea salt, fresh cracked black pepper, balsamic glaze, focaccia

WAGYU MEATBALLS 22
pomodoro, parmesan, evoo

TRUFFLE WAFFLE FRIES GF, V 15
garlic, parmesan, parsley, truffle aioli

LUNA WINGS 20
honey bourbon, garlic parmesan or classic buffalo
carrots, celery, blue cheese or ranch

HUMMUS & CRUDITÉ VG 19
cherry tomatoes, crispy chickpeas, kalamata olives, za'atar spice, naan bread

CLASSIC CAESAR SALAD V 19
shaved parmigiano, focaccia crostini, house-made caesar dressing
add chicken +11, salmon +16, shrimp +14

HANDHELDS

served with mixed greens or waffle fries;
upgrade to truffle waffle fries +5

REEF BURGER 26
8 oz. wagyu patty, secret sauce, lettuce, tomato, onion, house-made pickles, toasted brioche bun, waffle fries
gluten-free bun +1, add bacon +2, cheese +2, avocado +5

CHICKEN TACOS 22
chicken tinga, jalapeño pico, green onion, pineapple, flour tortilla, tortilla chips, salsa

FLATBREADS

gluten-free crust +3
add prosciutto +5

MARGHERITA V 22
cherry tomatoes, fresh mozzarella, basil, balsamic glaze

SOPPRESSATA 23
spicy soppressata, fresh mozzarella, hot honey

CAPRICCIOSA 24
prosciutto cotto, fresh mozzarella, artichoke hearts, kalamata olives, mushrooms

OUR STORY

Luna Mar celebrates the timeless connection between Mediterranean coastal living and the soul of the Virgin Islands. Rooted in the maritime heritage of St. Thomas and inspired by the seaside traditions of the Mediterranean; two worlds are brought together that have been shaped by the sea, where fishing, sailing, fresh seafood, and gathering around the table have connected communities for generations. Overlooking the historic harbor, Hassel Island, and Water Island, the restaurant embraces a shared philosophy of fresh, seasonal ingredients and vibrant flavors that unite these coastal destinations.

GF Gluten-Free | V Vegetarian | VG Vegan

Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or dietary restrictions. Menu items and pricing are subject to change without notice. U.S. Virgin Islands residents must present a valid government-issued ID prior to payment to receive the resident discount.

COCKTAILS | 18

MERMAID'S CHAIR
vodka, blue curacao, peach, lemon

Garden of Eden
aged rum, elderflower, thyme, lime soda

ITALIAN GREYHOUND
citrus vodka, aperol, lemon, grapefruit soda

MYKONOS MULE
vodka, cucumber, lemon, ginger beer, fresh mint

MEDITERRANEAN MARG
blanco tequila, limoncello, fresh lemon, agave, sea salt

PALERMO PUNCH
bourbon, dry vermouth, violette, aperitivo, lemon

HERB & OLIVE
gin, dry vermouth, basil, lemon, olive brine

ZERO-PROOF | 12

MEDITERRANEAN TONIC
cucumber, rosemary, lemon, tonic

GRAPEFRUIT-BASIL FIZZ
fresh grapefruit, basil, lime, soda

LIMONATA
fresh lemon, honey, sparkling water, mint

VENICE SUNRISE
mionetto NA aperitivo, blueberry topo chico

BELLINIS| 16

BLANC DE BLANC
choice of peach, pomegranate, passionfruit - orange, mango



SPRITZ | 16

APEROL SPRITZ
aperol, prosecco, soda, orange

AMALFI SPRITZ
limoncello, prosecco, soda, lemon

HUGO SPRITZ
st-germain, prosecco, mint, lime, soda

ROSÉ SPRITZ
rosé, aperol, grapefruit, sparkling water

DRAFT BEER | 12

12oz local drafts
leatherback brewery, usvi

REEF LIFE
ipa
BEACH LIFE
blonde ale
ISLAND LIFE
lager

BOTTLES & CANS

CARIB	7
COORS LIGHT	7
CORONA	7
HEINEKEN 0.0	8
HEINEKEN	8
MILLER LITE	7
MICHELOB ULTRA	7
MODELO ESP.	8
RED STRIPE	8
SOCA	8
ginger-lime seltzer	
HIGH NOON	8
tequila | vodka	
SURFSIDE	8
tea | lemonade	

BUBBLES

	GLS. | BTL.
LA MARCA	16 | 60
prosecco, italy	
MIONETTO	16 | 45
prosecco rosé, italy	
HAMPTON WATER	25 | 90
prosecco rosé, france	
VEUVE CLICQUOT	25 | 100
brut champagne, france	
VEUVE CLICQUOT	30 | 120
rosé champagne, france	

WHITE WINES

LA VIEILLE FERME	14 | 44
white blend, france	
ENCOSTAS DO LIMA	15 | 58
vinho verde, portugal	
LENDA	60
albariño, spain	
CHÂTEAU STE. MICHELLE	18 | 46
sauv. blanc, new zealand	
LE CREMA	22 | 85
chardonnay, california	
LES CHARMES	18 | 64
chardonnay, france	
CAKEBREAD	120
chardonnay, california	
PIGHIN	18 | 64
pinot grigio, italy	
MONOPOLE	70
rioja, spain	

ROSÉ WINES

LA VIEILLE FERME	14 | 44
côtes de rhone, france	
HAMPTON WATER	18 | 54
provence, france	
AIX ROSÉ	19 | 52
provence, france	
FLEURS DE PRAIRIE	15 | 47
provence, france	
WHISPERING ANGEL	56
provence, france	

RED WINES

LA VIEILLE FERME	14 | 44
red blend, france	
SEA GLASS	19 | 52
pinot noir, california	
MONTES ALPHA	16 | 49
syrah, italy	
IL FAUNO	150
red blend, italy	
BONANZA BY CAYMUS	21 | 65
cabernet, california	
ROCCATO	18 | 70
cabernet, italy	