FIRE AND SMOKE

Caribbean flavors, generous plates—enough to savor solo or share by the shore.

All mains come with Chef's Signature Corn Bread and a House Salad

MAINS

Whole Local Fish Grilled, Garlic Mojo (20 oz) — 68

Whole Caribbean Lobster Lemon Butter (1.5 lbs) — 70

Angus Ribeye Roasted Garlic, Rosemary (20 oz) — 72

BBQ Ribs — 48

Smoked Free Range Jerked Chicken Half / Full — 30/56

Smoked and Roasted Butternut Squash — 24

SIDES | 15

Charred Broccolini
Local Potato Salad
Creamy Coleslaw
Heirloom Tomato Salad
Coconut Rice and Peas
Loaded Baked Potato
Loaded Baked Sweet Potato

DESSERTS | 12

Ice Cream | Gelato | Sorbet | S'mores

THE SALT SHACK
BAR & GRILL

SPECIALTY COCKTAILS | 15

MIDNIGHT MULE
Stoli, Fernet Branca, Spicy Ginger Syrup, Lime Juice

COCO DINGHY
Coconut Cartel Rum, Fresh Coconut Water, Peach Schnapps, Almond Syrup, Lemon

ONE EYE OPEN
DonQ Cristal, Wray & Nephew Rum, Pama, Soursop Juice, Lime, Coconut Cream, Bitters

MAN OVERBOARD!
Tanteo Jalapeño, Banhez Mezcal, Blue Curacao, Passionfruit, Lemon

PARASOL PUNCH
Ketel One, St. Germain, Aperol, Lemon

BEER

LOCAL CANS | 9
Leatherback Brewery, USVI
Reef Life IPA
Island Life Lager
Beach Life Blonde

IMPORT CANS | 11
Carib
Corona
Heineken

DOMESTIC CANS | 10
Coors Light
Miller Light

WINE

BY THE GLASS | 14
La Vieille Ferme *Rouge*
La Vieille Ferme *Blanc*
La Vieille Ferme *Rose*
Giavi *Prosecco*
Conumdrum *White Blend*
Montes Classic *Malbec*
Sea Glass *Pinot Noir*
Muga *Rose*
Vueve Cliquot *Champagne* | 25