

"Snacks"

Shrimp Ceviche ^{GF}	\$20
Shrimp marinated in lemon-lime juice, jalapeno, cilantro, yellow bell pepper, red onion cucumber, cherry tomato tortilla chips	
Avocado Toast	\$19
Radish, sliced egg, cilantro, crushed and seasoned avocado, pickled onions	
Tomato Gazpacho Olive Oil Toast	\$12
Chicken Wings ^{GF}	\$19
Choice of: guava bbq buffalo sauce served with ranch	
Quesadilla (Choice of: Chicken or Shrimp)	\$18
Served with salsa roja Guacamole	
Conch Fritters	\$18
sriracha lime aioli	
Tri-Color Nachos pico de gallo shredded cheddar-jack black beans	\$21
guacamole sour cream marinated grilled chicken pickled jalapenos ^{GF/VG*}	
Spicy Ahi Tuna Poke	\$26
sticky rice furikake smashed avocado cucumber ponzu wakame	

From the Garden...

Enhance your salad with the following: Chicken \$8 | Flank Steak \$12 | Mahi Mahi \$15

Classic Caesar Salad ^{*GF/V}	\$16
chopped romaine hearts garlic croutons shaved parmesan cheese	
Classic Chicken Cobb ^{*GF/V}	\$25
marinated grilled chicken blue cheese tomato bacon avocado hard boiled egg creamy blue cheese dressing ranch or balsamic ^{GF}	
Caribbean Salad	\$22
romaine hearts grilled pineapple shaved red onion black beans shaved tortilla strips mango lime vinaigrette ^{*GF/VG/V}	

Sandwiches and such...

Black Bean Burger	\$19
Grilled black bean burger served on wheat toast with a roasted red pepper aioli sautéed onions tomato fresh spinach	
GRILLED OR BEER BATTERED MAHI TACOS (3)	\$24
Flour tortilla chipotle slaw cotija cheese black beans salsa	
GRILLED MAHI MAHI SANDWICH	\$24
Mahi lettuce tomato shaved red onion cilantro-garlic aioli salad	
GRILLED CARNE ASADA TACOS (3) ^{GF}	\$22
Flour tortilla pico de gallo cotija cheese black beans salsa	
WESTIN BURGER	\$21
Our classic burger served with lettuce tomatoes pickles onion choice of cheese and fries add: bacon \$3 add fried egg: 3 add: avocado 3	
BBQ PULLED PORK SANDO	\$20
Smoky pulled pork bbq brioche bun pickles chipotle slaw fries	

**GF= Gluten Free | VG = Vegan | V= Vegetarian

Consuming raw or undercooked fish, shellfish, meat or eggs, increases the risk of foodborne illness. Especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We would gladly adjust preparation (where possible) to accommodate your request.

Champagne & Sparkling wines

Veuve Cliquot, Brut, "Yellow Label", Reims, France, NV	\$120	
Jaffelin, Cremant Brut Rose, Burgundy, France NV	\$70	
Chandon, Brut, California, NV	\$60	BTG \$18
Torre Oria, Cava, Spain	\$45	BTG \$16
Rose		
Domaine de Cala, "Classic", France, 2021	\$50	BTG \$15
Chardonnay		
Vina Maipo, Chile, 2020	\$38	BTG \$14
Wente, "Morning Fog", Central Coast, 2020	\$49	

Sauvignon Banc & Other white varietals

Vina Maipo, Chile, 2020	\$38	BTG \$14
Justin, Sauvignon Blanc, California, 2019	\$45	
Anterra, Pinot Grigio, Venetie, Italy, 2018	\$38	BTG \$14

Pinot Noir

Urgency, Lake County, 2020	\$54	BTG \$16
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Cabernet

Vina Maipo, Chile, 2020	\$38	BTG \$14
Vigilance, Lake County, 2020	\$54	BTG \$16

SPECIALTY DRINKS

Voodoo Juice Bucket		
Cruzan coconut, pineapple, guava and banana rums with orange and pineapple juice and a splash of cranberry	\$22	refill \$16
Electric Lemonade		
Titos, lemonade and blue curacao, served blended or on the rocks	\$16	
Snorkels Margarita	\$16	
Luna Azul tequila, lime sour, triple sec, served blended or on the rocks		
Pina Colada	\$16	
Cruzan light rum blended with pineapple juice and sweet coconut cream, topped with a dark rum floater		
Pain Killer	\$16	
Cruzan dark rum, coconut cream, pineapple juice & orange juice, topped with a Myers dark rum floater and fresh nutmeg served on the rocks		
Frozen Daiquiri choice of: guava, raspberry, mango, strawberry or banana	\$16	

BEER LIST

Mainland Premium Bucket	\$6.75 \$7.75 \$29 \$32	
Budweiser St. John Brewers IPA	Becks NA	
Bud Light St. John Brewers Summer Ale	Corona	
Coors Light St. John Brewers Mango Pale Ale	Heineken	
Red Stripe Amstel Light	Carib	
Guinness		

SOFT DRINKS \$4

Pepsi	Ginger ale	Iced tea
Diet Pepsi	Sierra Mist	lemonade
Fruit Punch	Perrier Water	

VIRGIN DRINKS \$12

Smoothies	Virgin Pina Colada
Virgin Bloody Mary	Virgin Daiquiri
Lava Flow	Mango Tango

"Snacks"

Tomato Gazpacho Olive Oil Toast	\$12
Shrimp Scampi	\$21
Shrimp sauteed butter garlic white wine	
Conch Fritters	\$18
Sriracha lime aioli	
Calamari	\$19
flash fried with sea salt cayenne, lemon and sriracha aioli	
Sauteed Mussels	\$21
Cava garlic lemon herbs	
Spicy Ahi Tuna Poke	\$26
sticky rice furikake smashed avocado cucumber ponzu wakame	

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Classic Caesar Salad ^{*GF/V}	\$16
Chopped Romaine Hearts Garlic Croutons Shaved Parmesan Cheese ^{GF/VG}	
Classic Chicken Cobb ^{*GF/V}	\$25
Marinated Grilled Chicken Blue Cheese Tomato Bacon Avocado Hard Boiled Egg Creamy Blue Cheese Dressing Ranch or Balsamic ^{GF}	
Caribbean Salad	\$22
Romaine Hearts Grilled Pineapple Shaved Red Onion Black Beans Shaved Tortilla strips Mango Lime Vinaigrette ^{*GF/VG/V}	

Entrees

Center Cut Pork Chop jerk seasoning spiced apple chutney whipped potato	\$36
Jerk Chicken Island Chutney Island seasoned rice vegetable of the day	\$31
NY Steak Frite 12oz. garlic parmesan fries chimichurri	\$45
Salmon ^{GF}	\$36
Grilled or blackened citrus butter sauce island seasoned rice vegetables	
WESTIN BURGER	\$21
Our classic burger served with lettuce tomatoes pickles onion choice of cheese and fries add: bacon \$3 add fried egg: 3 add: avocado 3	
SEARED RARE AHI TUNA ^{GF}	\$39
Seared rare ahi tuna sauteed vegetable "quinoa risotto" pineapple salsa	
Creamy Shrimp Pasta	\$36
Grilled shrimp served over linguini pasta in a tomato cream sauce	
Pasta Primavera ^{VG/V}	\$28
Linguini pasta served with seasonal vegetables marinara sauce	

Sides: Rice \$5 | Onion Rings \$8 | Bacon \$4 | Sautéed onion \$4 | Cheese \$2

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