

# LUNCH MENU



## Appetizers

### Homemade Hummus \$16

served with grilled pita bread, crudities  
and Kalamata Olives

### Baked lobster bits \$20

with garlic herb butter, crusty bread

### Crispy Mozzarella sticks \$12

with marinara sauce

### Island Conch Salad \$16

with crisp vegetable slaw, lime and herb vinaigrette

### Mahi-mahi Ceviche \$17.50

with cilantro, fresh lime

## Sandwiches and Burgers

### Saba Rock Steak Sandwich \$22.00

sauteed pepper & onions, mozzarella cheese & hand cut  
fries.

### Blackened Grouper Burger \$25

with tartar sauce, crisp romaine, hand cut fries

### Crispy Chicken Sandwich \$19

with guacamole, lemon aioli, Pepper Jack cheese, hand  
cut fries

### Saba Angus Beef Burger \$19

with chipotle relish, provolone cheese, hand cut fries

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### Add to your burger \$1/ topping

bacon, american cheese, swiss cheese,  
blue cheese, pepper jack cheese

All burgers and sandwiches  
are served with homemade fries

### Saba's Salad Bar Station \$25

Daily Fresh Salad

Mix & Match your own salad the way you like most!!

## Mains

### Basil Marinated Feta Salad \$22.50

with blackened tiger shrimp, cucumber, sweet pepper,  
tomato, olives

### Saba Rock Fish Tacos \$18

with chunky tomato salsa, citrus slaw, side salad

### Jerked Chicken Caesar \$19.50

with romaine, white anchovies, croutons, shaved parmesan

### Yellow Fin Tuna Niçoise \$22

with French beans, tomato, new potatoes, olives, anchovies,  
hardboiled egg, lemon truffle vinaigrette

### Chargrilled lobster \$55

with garlic and herb butter, local rice, mixed vegetables

### Island cracked conch \$24

with pineapple thousand island dipping sauce

## Pizza

### Pepperoni \$16.50

with pepperoni and mozzarella cheese

### Meat lovers \$18.50

with pepperoni, ham, sausage, peppers, bacon,  
mozzarella cheese

### Margherita \$14

with mozzarella, tomato and basil pesto

### Vegetarian \$18

with onions, peppers, mushrooms, tomatoes, olives,  
mozzarella, feta

### Saba rock \$28.50

with lobster, asparagus, onions, tomatoes,  
and shellfish reduction

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## Sides

Small green salad	\$8	Coleslaw	\$6
Truffle Fries	\$5	Onion Rings	\$5
Hand cut fries	\$5.50	Grilled Shrimp	\$10
French Fries	\$5		

# DINNER MENU



## Appetizers

### **Beetroot Salad with Passion Fruit**

**\$18**

key lime and honey dressing / tomato confit and orange wedges and nuts (VT)

### **Caribbean Steak Tartar**

**\$32**

with jerked dressing, mango emulsion and potato chips (SP)

### **Mussels au Gratin**

**\$24**

with anchovies butter and paprika mousse (S, D)

### **Mixed Green Salad and Conch Fritters**

**\$20**

fresh tomatoes, grilled pineapple, parmesan cheese with creamy mango dressing (GL, D, S)

### **Tuna Tartar**

**\$24**

with ponzu sauce, crispy sweet potato, smoked avocado mousse (GL, F)

### **Smoked Salmon Carpaccio**

**\$28**

with fried capers, creamy orange dressing and black olive powder

### **Jerked Chicken Caesar Salad**

**\$22**

with mixed green lettuce, anchovies, croutons, and shaved parmesan (D)



SP – spicy, S – seafood, D – dairy, GL – gluten, P – pork, A – alcohol, VT – vegetarian, V – vegan, F – soya  
For your convenience a 20% service charge will be included on your bill. Thank you.

## **Mains**

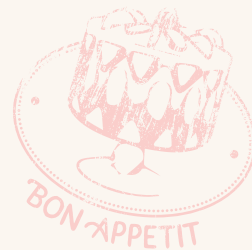
<b>Catch of the Day</b>	<b>\$35</b>
with bouillabaisse sauce, sweet baby carrots with mango and mixed seafood (S, D)	
<b>Salmon Steak</b>	<b>\$32</b>
with broccoli, kale and garlic, jerked mashed potatoes and creamy lime sauce (D, SP)	
<b>Grilled Tenderloin Beef</b>	<b>\$48</b>
with apple and pork sauce, crispy onion rings and truffle mashed potatoes (P, A, D)	
<b>Mixed Seafood Fettuccine</b>	<b>\$36</b>
with white wine, saffron, butter, and jerked sauce, sautéed asparagus and tomatoes (S, SP, D)	
<b>Lamb</b>	<b>\$44</b>
with blue cheese and truffle sauce, grilled asparagus and carrot puree (D, A)	
<b>Cauliflower Steak</b>	<b>\$24</b>
marinated in orange, lentils, sautéed green salad, carrot and mango puree (VT, V)	
<b>Grilled Lobster Tail</b>	<b>\$58</b>
capers and orange emulsion, grilled asparagus, sweet potato puree and side of roasted potatoes (S, D)	
<b>Duck Breast Nape</b>	<b>\$37</b>
in balsamic and honey sauce, red onion compote with thyme and carrot confit	
<b>Caribbean Alfredo Pasta</b>	<b>\$24</b>
with chicken breast (D)	

## **Sides**

Sautéed vegetables	<b>\$5</b>
Roasted potatoes	
Mashed potatoes	
French fries	
Grilled asparagus	
Green salad	
Onion rings	<b>\$6</b>
Truffle fries	

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# DRINKS & DESSERTS



## Soft Drinks

Coke	\$3
Diet Coke	\$3
Sprite	\$3
Tomato Juice	\$3
Apple Juice	\$3
Mango Juice	\$3
Pineapple Juice	\$3
Orange Juice	\$3
San Benedetto Water 750ml	\$6.5
Tonic or Soda Water	\$3.50
Ginger Beer or Ginger Ale	\$4.50

## Beer

Landshark	\$7
Corona Extra	\$6
Heineken or Carib	\$6
Savannah Cider	\$6
LeatherBack IPA (draught)	\$10
LeatherBack Lager (draught)	\$10

## Tea & Coffee

Espresso or Macchiato	\$2.5
Latte British Style	\$3.80
Cappuccino, Mocha, Flat White	\$3.80
Saba's Teas Selection	\$3.80
Irish Coffee	\$10
Baileys Coffee	\$10
Spanish Coffee	\$10
Tropical Coffee	\$10

## Desserts

Dark Chocolate Mousse	\$15
Baked Blueberry Cheesecake with mixed berry compote	\$12
Fresh Cut Seasonal Fruit	\$12
Selection of Ice Cream & Sorbet	\$12
Cheese Board & Crackers	\$22