AERIAL

RESTAURANT · THE SAINT · SAINT JOHN USVI

Appetizers

Oysters on the Half Shell* GF ..... **$6 each**
Shallot mignonette, horseradish, grilled lemon

Citrus Conch Fritter* **$20**
Arugula, chipotle aioli, peach compote, smoked sea salt

Coconut Curry Mussels* GF ALT **$25**
Red curry broth, pickled peppers, mint, basil, cilantro, toasted peanuts, grilled brioche
GF Alternative: No brioche

Caesar Salad GF ALT **$19**
Romaine hearts, burrata-stuffed croutons, white anchovy, pecorino
GF Alternative: No croutons

Roasted Beet Salad GF ALT **$20**
Arugula, sliced radish, confited baby tomato, crispy goat cheese, aged balsamic, citrus vinaigrette
GF Alternative: Regular goat cheese

Heirloom Tomato Salad **$19**
Heirloom tomatoes, citrus vinaigrette, fresh burrata, cucumber, confit baby tomatoes, arugula, aged balsamic glaze.

Add ons for any Appetizer
Add Shrimp $9.50 Add Tuna $15 Add Steak $17

Entrées

Grilled Caribbean Lobster Tail (10 oz)* GF **$71**
Seasonal vegetables, pineapple salsa, New Zealand drawn butter, grilled lemon

Steak Frites* GF ALT **$60**
Charred hanger steak, broccolini, mushrooms, pickled Fresno peppers, chimichurri, house-made shoestring fries
GF Alternative: Note fries cooked in shared fryer

Crispy Whole Snapper* **$61**
Ratatouille, confited baby tomatoes, coconut rice and beans, romesco, crispy basil

Fish Of The Day* GF ..... **MKT**
Coconut rice, roasted baby carrots, charred broccolini, red curry broth, peach compote

Chicken Milanese* **$38**
Heirloom baby tomatoes, sliced radish, grilled red onion, crispy capers, pecorino, charred lemon, aged balsamic

Curry Cauliflower Steak GF **$31**
Grilled trumpet mushrooms, roasted baby carrots, confited tomatoes, citrus baby potatoes, peperonata, romesco

Add ons for any Entrée
Add Shrimp $9.50 Add Tuna $15 Add Steak $17

Hot Stone Experience

Premium proteins served sizzling on a tabletop hot stone, allowing you to sear each bite to your preferred temperature for an interactive dining experience.

Wagyu Special GF ..... **MKT**
Caramelized shallot chutney, roasted mushrooms, confit garlic, chimichurri

10oz Prime Ribeye* GF **$71**
Horseradish, romesco, roasted garlic, roasted mushrooms

Sesame-Crusted Ahi Tuna* GF ALT **$61**
Cucumber salad, pickled shimeji mushrooms, pickled ginger, soy
GF Alternative: Sub soy for tamari

Sides

Garlic Roasted Potatoes GF **$11**

Charred Broccolini GF **$11**
With romesco and pickled Fresno peppers

Sweet Potato Fries GF **$11**

Lobster Tail* GF **$55**
Add a 10oz lobster tail to any menu item. Pairs great with our salads or a steak!

Desserts

Dolce Toasted Brioche Cheese & Berry **$21**
Brûléed brioche French toast, Humboldt Fog, pecorino, gorgonzola, honeycomb, berry compote, candied walnuts

Molten Chocolate Cake GF ALT **$19**
Graham cracker chocolate crumble, fresh berries, coconut gelato
GF Alternative: No graham cracker

Coconut Gelato GF **$11**
Candied almonds, berry compote, lime zest

GF = Gluten-Free GF ALT = Can be made Gluten-Free upon request

Please note: Our fryer is shared and contains flour.

Reminder Statement
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Disclosure Statement
RAW · UNDERCOOKED · COOKED TO ORDER · GRILLED TO ORDER

COCKTAILS

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Cocktails

Smoke-N-Sol
Mezcal, reposado tequila, lime juice, simple syrup, orange bitters, smoked-salt rim.

Sutra Sour
Bourbon, amaretto, lemon juice, egg white, simple syrup, bitters.

Old Fashioned
Bourbon, simple syrup, Angostura bitters, orange bitters, citrus oil, cherry.

Nirvana
Gin, lavender simple syrup, lemon juice, egg white.

Classic Martini
Gin or vodka, vermouth rinse, olive juice optional.

Island Ting
Vodka, fresh grapefruit, agave, grapefruit soda, salted rim.

Lovango Island Express-Oh
Our secret recipe espresso martini.

Golden Hour
Lemon juice, lavender simple syrup, sparkling rosé.

WINE

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Sparkling & Rosé

Glass / Bottle

Freixenet Prosecco — **$15 / $64**
Italy

Gloria Ferrer Brut — **$79 bottle**
California

Veuve Clicquot — **$125 bottle**
France

Lunetta Rosé — **$16 / $68**
Italy

Hampton Water Rosé — **$17 / $72**
France

White Wine

Glass / Bottle

Bottega Vinaia Pinot Grigio — **$19 / $71**
Italy

Oyster Bay Sauvignon Blanc — **$15 / $63**
New Zealand

Tapestry Sauvignon Blanc — **$69 bottle**
California

Ladoucette Sancerre — **$28 / $117**
France

Laurenz V. Sophie Singing Grüner Veltliner — **$20 / $76**
Austria

Diatom Chardonnay — **$20 / $76**
California

Stag's Leap Karia Chardonnay — **$25 / $95**
California

Louis Latour Pouilly-Fuissé — **$31 / $120**
France

Red Wine

Glass / Bottle

Davis Bynum Pinot Noir — **$20 / $75**
California

WillaKenzie Pinot Noir — **$125 bottle**
Oregon

Etude Pinot Noir — **$140 bottle**
California

Juggernaut Cabernet Sauvignon — **$19 / $71**
California

Unshackled Cabernet Sauvignon — **$90 bottle**
California

Silver Oak Cabernet Sauvignon — **$190 bottle**
California

Caymus Cabernet Sauvignon — **$198 bottle**
California