SAINT RESORT DAY CLUB
SAINT JOHN USVI

LUNCH MENU

POOL GRILL · SERVED 11:00 AM – 4:00 PM

Small Plates

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

Crispy Cauliflower (GF) (DF) (V) $17
Crispy cauliflower, capers, citrus vinaigrette, lemon, mint, hummus, radish, cucumber, chipotle aioli, chimichurri.

Quesadilla $15
10" flour tortilla, pepperjack cheese, citrus cabbage, pico de gallo, cilantro, lime wedge. Served with sour cream, pineapple mango salsa.

Cheese Only

With Pulled Pork $22 With Shrimp $24

With Lobster $28 With Ground Beef $19

Shrimp Tacos* GF+ $18
Sautéed shrimp, pineapple salsa, spicy mango aioli.

Conch Fritters* $17
Peach compote, pickled fresno peppers, chipotle aioli.

Charcuterie Board $52
Prosciutto, salami, Humboldt Fog goat cheese, pecorino, Wisconsin bleu cheese, brioche croutons, candied walnuts, honeycomb, peach mostarda, fresh berries with berry compote, grapes. 2.5 oz portions.

Desserts

Frozen Key Lime Bites $12
Chocolate graham cracker crumble, blueberry syrup.

Bowls and Sandwiches

Island Poke Bowl* GF+ $25
Sesame ahi tuna, sweet chili mango, avocado, edamame, pickled ginger, soy, rice.

Warm Lobster Roll* GF+ $29
Butter-poached lobster, citrus cabbage, mango salsa, chipotle aioli.

Smash Burger* GF+ ..... $21 / $26
4 oz patty, salt, pepper, oven-roasted tomatoes, crisp bacon, caramelized onions, melted smoked gouda cheese, toasted brioche bun, dill pickles, arugula, chipotle aioli. Served with sweet potato fries.

Single / Double

Sub Side Salad for Sweet Potato Fries $3

Pulled Pork Bowl $21
Pulled pork, mango bbq sauce, basmati rice, black beans, mango pineapple salsa, radish, pickled fresno chilis, cilantro, chipotle aioli.

Chicken Sandwich $23
Crispy panko-breaded chicken breast, honey mustard BBQ, pepper jack cheese, toasted brioche bun, citrus cabbage, pickled fresno chilis, bacon, pickles, arugula. Served with sweet potato fries.

Sub Side Salad for Sweet Potato Fries $3

Happy Hour

Board and Bottle $75
Charcuterie Board with Choice of Bottle: Freixenet, Oyster Bay, Vinnia Bottega, Davis Bynum or Juggernaut.

4–6pm

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

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

POOL DRINKS

POOL GRILL · THE SAINT · SAINT JOHN USVI

Available all day

Signature Cocktails

Saint Spritz
Lemon, mint, St. Germain, prosecco, soda.

The Lotus
Tequila, watermelon purée, lime, mint, agave, salt rim.

Sundog
Tequila, grapefruit, lime, basil, jalapeño, soda, salt rim.

Mint To Be
Vodka, cherry, lime, mint, lemon-lime soda.

Classic Mojito
White rum, lime, mint, soda.

Banana Hammock
Banana rum, pineapple, Coco Lopez. frozen or on the rocks.

Pussers Painkiller
Pussers rum, pineapple, orange, coco lopez, nutmeg.

Saint Bushwacker
Dark rum, Kahlúa, creme de cacao, coco lopez, espresso.

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

Mocktails

Caribbean Mist
Lime / Coconut / Mint/ Topo Chico lime and mint garnish

Tradewinds
Grapefruit/ Agave / Lemon - Lavender simple /soda lemon wedge and cherry garnish

Wine

By the glass

Freixenet Prosecco	$16
Lunetta Sparkling Rosé	$17
Non-Alcoholic Freixenet	$16
Hampton Water Rosé	$19
Bottega Vinaia Pinot Grigio	$21
Oyster Bay Sauvignon Blanc	$17
Laurenz V & Sophie Singing Grüner Veltliner	$22
Diatom Chardonnay	$22
Davis Bynum Pinot Noir	$22
Juggernaut Cabernet Sauvignon	$21

Other bottles available by request

Beers

Coors Light	$8
Carib	$8
Heineken	$8
St. John Brewers Summer Ale	$8
Juicy Booty IPA	$10
St. John Brewers Mango Ale	$8