



21.49097 -71.52195



REGATTA



21.49097 -71.52195



EVENING

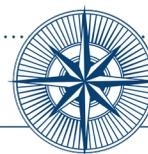
▶ STARTERS

CONCH AND CLAM CHOWDER (G, D, CE, SH)	\$16
GARLIC SHRIMP WITH LEMON (SH)	\$18
BEER BATTER CONCH FRITTERS (E, SH)	\$18
PARMESAN SMOKED PAPRIKA JERK CHICKEN (D)	\$22
LOCAL LOBSTER SALAD (SH)	\$26
VEGETARIAN SOUP OF THE DAY	\$14

▶ SALADS

Field Greens Salad with Chia Seeds (D)	
Chopped greens, Beets, Fennel, Herbs, Goat Cheese, Cherry Tomatoes, and Lemon Honey Vinaigrette	\$16
QUINOA SALAD	
Sweet Potato, Avocado, Mango, Red Onion with Cilantro Lime Dressing	\$18
COBB SALAD	
Tomatoes, Maytag Blue, Chicken, Bacon, Cucumber, Egg, Avocado, with Blue Cheese Dressing	\$18

▶ REGATTA SIGNATURES



WEST INDIES VEGETABLE CURRY	\$32
Eggplant, Tomatoes, Green beans, Cauliflower, Chickpeas, Coconut rice	
Add curried chicken 7 / Add curried lamb 10 / Add Lobster 16	
CHICKEN ROULADE (D)	\$36
Callaloo, Plantains, Red beans, Peppers Stuffed with Chicken. Mashed Potato with Mushroom Sauce	
STEAK FRITES (D)	\$55
Twelve oz New York Strip Loin / Maytag Blue Cheese Fries / Herb Butter / Cherry Tomatoes	
Add: Two Eggs Sunny Side up \$6	
LOBSTER BISQUE RISOTTO (SH, D)	\$52
Parmesan, Pumpkin Seed Oil	
PAN - FRIED BLACKENED SNAPPER (D, F)	\$38
Coconut Cream Sauce, Potatoes au Gratin, Escovitch Pickled Vegetables	
PISTACHIO HERB CRUSTED LAMB RACK (D, N)	\$46
Eggplant Caponata, Confit Carrot, French Beans, Asparagus, and Blue Mountain Coffee Jus	
RUM - GLAZED PORK BELLY	\$36
Grilled Pineapple Salsa, Braised Leek, Roasted Cassava, Pumpkin Purée	
GRILLED ATLANTIC SALMON (SUPER FOOD RX) (D, F, N)	\$46
Greens, Hearts of Palm, Toasted Pecans, Chipotle Strawberry Dressing, Turmeric Ginger Emulsion and with Herb Oil	

▶ DESSERTS

MANGO TRILOGY (V, GF, NF)	\$16
Mango Panna Cotta / Mango Compote / Mango Chia Seed Salsa	
PEAR STICKY TOFFEE PUDDING (G, D, NF)	\$18
Ginger Pear Toffee Sauce / Mascarpone Ice Cream / Cinnamon Sable	
TEXTURED CHOCOLATE CAKE (G, D, E, N)	\$22
Flourless Chocolate Cake / Chocolate Mousse/ Hazelnut Chocolate	

SH=Shellfish, F=Fish, G=gluten, GF=Gluten Free, NF=Nut Free, N=Nuts, V=Vegetarian=Egg, CE=Celery, D=Dairy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUR MENUS CHANGE WITH THE SEASONS, INSPIRED BY WHAT'S FRESH AND LOCAL. ALL PRICES ARE QUOTED IN USD, SUBJECT TO 12% GOVERNMENT TAX, 10% SERVICE CHARGE, AND 5% FACILITY FEE. ALL PRICES ARE SUBJECT TO CHANGES.

21.49097 -71.52195





EVENING

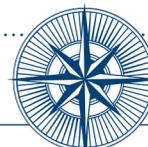
▶ STARTERS

CONCH AND CLAM CHOWDER (G, D, CE, SH)	\$16
GRILLED SHRIMP SKEWER (SH)	\$18
FRITTO MISTO (D, G, SH)	\$18
VEGETARIAN SOUP OF THE DAY	\$14

▶ SALADS

Field Greens Salad with Chia Seeds (D)	
Chopped greens, Beets, Fennel, Herbs, Goat Cheese, Cherry Tomatoes, and Lemon Honey Vinaigrette	\$16
QUINOA SALAD	
Sweet Potato, Avocado, Mango, Red Onion with Cilantro Lime Dressing	\$18

▶ REGATTA SIGNATURES



WEST INDIES VEGETABLE CURRY	\$32
Garlic, Lemon Grass, Cilantro, Coconut Milk Base, Jasmin Rice	
Add curried chicken 7 / Add curried lamb 10 / Add Lobster 16	
ORGANIC CHICKEN BREAST (D)	\$36
Mashed Potato, Creamy Mushroom Sauce	
STEAK FRITES (D)	\$55
Twelve oz New York Strip Loin, Maytag Blue Cheese Fries, Herb Butter, Cherry Tomatoes	
Add: Two Eggs Sunny Side up \$6	
LOBSTER LINGUINE (SH, D)	\$52
Cherry Tomato Bisque	
PAN - FRIED BLACKENED SNAPPER (D, F)	\$38
Roasted Root Vegetables, Wakame Butter sauce	
ROASTED LAMB RACK (D, N)	\$46
Eggplant Caponata, Baby Potatoes	

▶ DESSERTS

MANGO TRILOGY (V, GF, NF)	\$16
Mango Panna Cotta / Mango Compote / Mango Chia Seed Salsa	
PEAR STICKY TOFFEE PUDDING (G, D, NF)	\$18
Ginger Pear Toffee Sauce / Mascarpone Ice Cream / Cinnamon Sable	
TEXTURED CHOCOLATE CAKE (G, D, E, N)	\$22
Flourless Chocolate Cake / Chocolate Mousse/ Hazelnut Chocolate	

SH=Shellfish, F=Fish, G=gluten, GF=Gluten Free, NF=Nut Free, N=Nuts, V=Vegetarian=Egg, CE=Celery, D=Dairy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUR MENUS CHANGE WITH THE SEASONS, INSPIRED BY WHAT'S FRESH AND LOCAL. ALL PRICES ARE QUOTED IN USD, SUBJECT TO 12% GOVERNMENT TAX, 10% SERVICE CHARGE, AND 5% FACILITY FEE. ALL PRICES ARE SUBJECT TO CHANGES.

21.49097 -71.52195





REGATTA

DRINKS

► COCKTAILS

RUBY DIVING

\$22

Tequila Blanco, Aperol, Raspberry Purée, Lemon Juice, Egg Whites, Edible Flower

OCEAN BREEZE

Vodka, St. Germain Elderflower Liqueur, Fever-Tree Sparkling Sicilian Lemonade, Butterfly Pea Flower Tea, Mint

EUROPEAN GARDEN

Vodka, Limoncello Di Capri, Mint Bitters, Sparkling Wine, Fresh Lemon Wheels

SAIL AWAY

White Rum, Coconut Oil Washed Blue Curaçao, Mint Syrup, Lime Juice, Fever-Tree Club Soda, Fresh Mint

AMIDSHIPS

Gin, Maraschino Liqueur, Campari, Sweet Vermouth, Orange Bitters

PORT SIDE

Bourbon whisky, Ruby Port, Orange Bitters, Saline Solution, Cherry

NAUTICAL MILE

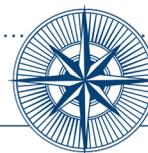
Gin, Earl Grey Syrup, Dry Vermouth, Orange and Angostura Bitters, Orange Peel

KNOT SO FAST

Ketel One Grapefruit & Rose Vodka, Hibiscus Jamaica Syrup, Lime Juice, Fever-Tree Mediterranean Tonic

**Kindly ask your server about our selection of juices and non-alcoholic beverages.*

At Salterra, all cocktails are hand-crafted using freshly squeezed lemon and lime juices, so you can enjoy the most authentic flavors.



► LOCAL BEERS

\$8

I-SOON-REACH

GON-TA-NORT

DOWN-DA-ROAD

I-AIN-GON-LIE

► INTERNATIONAL BEERS

\$10

GUINNESS

CORONA



21.49097 -71.52195

PLEASE DRINK RESPONSIBLY. OUR MENUS CHANGE WITH THE SEASONS, INSPIRED BY WHAT'S FRESH AND LOCAL. ALL PRICES ARE QUOTED IN USD, SUBJECT TO 12% GOVERNMENT TAX, 10% SERVICE CHARGE, AND 5% FACILITY FEE. ALL PRICES ARE SUBJECT TO CHANGES.

