



21.49097 -71.52195



REGATTA



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EVENING

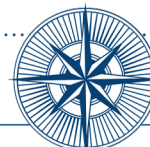
▶ STARTERS

CONCH AND CLAM CHOWDER (D, SH)	\$18
Potatoes, Celery, Heavy Cream	
GRILLED SHRIMP SKEWER (SH)	\$19
Sweet Potato, Paprika Puree	
FRITTO MISTO (SH, G, D)	\$20
Calamari, Shrimp, Caribbean Aioli	

▶ SALADS

HEIRLOOM TOMATO SALAD (D)	\$18
Burrata Spread, Grilled Apricots, Shallot-Pinot Noir Vinaigrette	
QUINOA SALAD	\$18
Roasted beets, Avocado, Mango, Spring Mix, Cilantro Lime Dressing	
EGGPLANT PARMIGIANA (D)	\$18
Tomato sauce, Basil, Fresh Mozzarella	

▶ REGATTA SIGNATURES



CHICKEN CAESAR SALAD (G)	\$34
Breaded Chicken Breast, Caesar Salad	
WEST INDIES VEGETABLE CURRY	\$36
Garlic, Lemon Grass, Cilantro, Coconut Milk Base, Jasmine Rice	
STEAK & FRIES (D, G)	\$59
10oz New York Strip, Pink Peppercorn sauce, Garlic Parmesan Potatoes	
SEAFOOD SPAGHETTI (D, G, SH)	\$52
Clams, Mussels, Shrimp, Garlic, Tomato, White Wine, Chili Flakes	
BLACKENED SNAPPER (D, S)	\$46
Roasted Root Vegetables, Wakame Butter sauce	
REGATTA MIX PLATTER (SH, D, A)	\$79
Black Cod, Tiger Prawn, Octopus, Scallops, Caribbean Chimichurri	

▶ DESSERTS

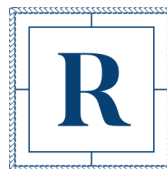
COCONUT RICE PUDDING (V, GF, NF)	\$22
Tropical Compote and Crumble	
TIRAMISU (G, D, NF)	\$20
Mascarpone cream, Lady Fingers, Espresso	
TEXTURED CHOCOLATE CAKE (G, D, E, N)	\$22
Chocolate Mousse, Hazelnut Dacquoise, Caramel Ganache, Praline Slab, Chocolate Ganache	

SH=Shellfish, F=Fish, G=gluten, GF=Gluten Free, NF=Nut Free, N=Nuts, V=Vegetarian, E=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.

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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

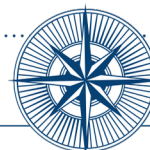
Gin, Earl Grey Syrup, Dry Vermouth, Orange and Angostura Bitters, Orange Peel

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



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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.

