



BEACH MENU

Drinks and Culinary Creations



All prices are in US dollars

Please be advised that our “signature prices” are subject to 17% ABST and 15% service charge which will be added to your bill

GLUTEEN-FREE

*Gluten-free options are available.
Please ask our staff for the dishes that
our Chef can prepare for you.*

SALADS

SOTTOVENTO SALAD

*Fresh Local Mix Salad made with green Lettuce,
Carrot, Bell peppers, Tomatoes and Cabbage.
Dressing Choice: Vinaigrette, Honey Mustard
Dressing & Caesar Dressing.*

SALAD OF THE DAY

*A fresh salad that changes daily, crafted with
the finest seasonal ingredients and the
creativity of our Chef. Ask our staff about
Today's Special Salad.*

SANDWICHES

*All our Sandwiches are served with
fresh green Salad and french Fries.*

HALLOUMI CHEESE

*Local homemade Pita bread with Tomato,
Lettuce, Cucumber and Mayo.*

PHILLIQ CHEESE STEAK

*Homemade Sandwich with Steak, Sweet
peppers, Onion and Cheese.*

OCEANPOINT SANDWICH

*Homemade Sandwich with Bacon, Egg, Cheese,
Tomato, Lettuce, Cucumber and Mayo.*



TACOS & BURRITOS

served with fresh green Salad and french Fries.

VEGGIE TACOS

3 Tacos filled with fresh local Vegetables

RIB TACOS

3 Tacos filled with BBQ Pork Ribs

BEEF TACOS

3 Tacos filled with seasoned ground Beef

CHICKEN & COLESLAW BURRITO

Grilled Chicken Breast, Cucumber and Mayo wrapped in a warm tortilla

SHRIMPS & BEANS BURRITO

Shrimps, Beans, Rice, Manchego cheese and Guacamole wrapped in a warm tortilla

MEAT & FISH

CHICKEN WINGS

Deep-Fried Wings served with BBQ, Buffalo or Lemon Garlic Sauce

GRILLED CHICKEN BREAST

Grilled Chicken Breast served with Rice and Vegetables

FISH CROQUETTE

Deep-Fried seasoned Fish balls served with french Fries and Salad

FISH AND CHIPS

Crispy battered Fish served with french Fries and Salad

SIGNATURE SELECTION

BARBUDA GRILLED LOBSTER \$45.00 USD

Local Grilled Lobster served with Rice and sautéed Vegetables or Fries and Salad

ST. JOHN'S ANGUS STEAK \$45.00 USD

12 oz. Angus Steak, grilled and served with Rice and sautéed Vegetables or Fries and Salad



BURGERS

All our Burgers are served with fresh green Salad and crispy Fries.

VEGGIE BURGER

A delightful combination of Black Beans and fresh Vegetables served with Lettuce, Tomato, Red Onion and Coleslaw on a homemade baked Bun.

CHICKEN BURGER

Marinated Patty Chicken, Mozzarella cheese, Lettuce, Tomato, light Mayonnaise and Coleslaw on a homemade baked Bun.

BEEF BURGER

8 Oz. high-quality Beef Patty with melted Cheddar Cheese, crispy Lettuce, Tomato, Onion and Coleslaw on a homemade baked Bun.

FISH BURGER

Fresh, crispy Fish fillet with Lettuce, Tomato, Cucumbers, sweet Onions and a zesty tartar sauce on a homemade baked Bun.

SIDES

FRENCH FRIES

Flavor Option: Cheddar Cheese or BBQ.

POTATO WEDGES

Flavor Option: Cheddar Cheese or BBQ.

BABY SALAD

*Fresh Local Salad to stimulate your appetite
Dressing Choice: Homemade Vinaigrette, Honey Mustard Dressing or Caesar dressing.*

DRINKS

SOFT DRINKS & JUICES

SMOOTHIES

- Tropical Palm
Pineapple, Mango, Greek Yogurt or Milk
- Sweet Dream
Banana, Strawberry, Greek Yougurt or Milk
- Sunset
Strawberry or Mango, Greek Yogurt or Milk
- Tropical Detox
Pineapple, Cucumber, Coconut water and Lime
- Nectar
Pineapple, Mango, Strawberry, Banana or Passion fruit

MOCKTAILS

- Shirley Temple
Grenadine and Ginger Ale
- Antiguan Zest
Lime, Hibiscus and Sugar Syrup

HOUSE WINES

- Pavonero Red
- Pavonero White
- Doña Florencia Rosé

BEERS

- Faxe, Carib, Carival

COFFEE & TEA

- American Coffee
- Espresso, Cappuccino or Tea



HOUSE COCKTAILS

RUM COCKTAILS

- Planter's Punch
- Daiquiri
- Piña Colada
- Painkiller
- Mojito
- Rum with any Soda or Juice

VODKA COCKTAILS

- Orange Drop Blue
- Sex On The Beach
- Bloody Mary
- Screwdriver
- Vodka with any Soda or Juice

GIN COCKTAILS

- Tom Collins
- Gin and Tonic
- Gin Fizz
- Gin with any Soda or Juice

TEQUILA COCKTAILS

- Margarita
- Tequila Sunrise
- Tequila with any Soda or Juice

WHISKY *shoot/on the rocks*

- High Commissioner

SIGNATURE SPIRITS

SHOT / ON THE ROCKS \$12.00 USD

COCKTAILS \$15.00 USD

RUM

- English Harbour 5 years
- English Harbour 10 years

VODKA

- Absolut
- Smirnoff

GIN

- Tanqueray
- Bombay Sapphire

TEQUILA

- Don Julio
- Patron

COGNAC

- Hennessy
- Courvoisier

WHISKIES

- Crown Royal Rye Whisky
- Jameson Irish Whisky
- Johnnie Walker Black/Red L

DRINK RESPONSIBLY - BAR RULES

Dear Guests, we wish to inform you of our bar rules and Antiguan law on alcohol consumption to make your stay more enjoyable:

• Any guest that appears to be intoxicated will be refused service, as well as guest who attempts to get alcohol for persons, we suspect they are drunk

• All-Inclusive guests are not allowed to get any drinks for non-all-inclusive guests.

• Any guest who damages premises' property will be held responsible for full replacement value (no exceptions).