

Appetizers

Beef Carpaccio Tenderloin of AAA beef, with Sea Salt, Truffle Oil, Greens, Cured Plum Tomato & Parmesan Foam	\$26
Daily Ceviche Fresh Cured & Lime Marinated, Crisp Tortilla, Avocado & Tomato Pico	\$24
Caribbean Conch Fritters Spicy Caper, Garlic & Lemon Aioli	\$20
Saba Salad of Mixed Greens Orange Fillets, Crumbled Goat's Cheese, Candied Pecans, Fresh Coconut, Basil & Raspberry Vinaigrette	\$18
Caesar Salad Focaccia Croutons, Shaved Parmesan, Creamy Lemon Dressing & Pancetta Crisp	\$21
Bloody Mary Prawn Cocktail Lemon Pepper & Celery, Vodka Chili Dressing	\$22
Yellowfin Tuna Ahi Pickled Cucumber & Radish, Grilled Bok Choi, Ponzu & Toasted Sesame	\$26

Sides

Steamed Vegetables	\$7
Hand Cut Truffle Fries	\$10
Herb Mashed Potatoes	\$6
Grilled Zucchini & Peppers	\$9
French Fries	\$6

Mains

Catch of the Day Leek & Tomato Bouillabaisse with Shrimp, Clams & Mussels, Grilled Baguette & Roasted Pepper Aioli	Market Price
Salmon Sesame Seared with Ginger Cabbage Stir Fry, Sweet Soy Butter Sauce	\$38
Grilled 6 oz Tenderloin of Beef Herb Mashed Potatoes, Asparagus, Balsamic Onion Jus	\$52
Penne Pasta Grilled Chicken, Mushroom, Spinach, Smoked Bac Rosemary & Parmesan Cream	\$36
Seared Scallops Spinach & Lemon Risotto, Warm Crumbled Bacon Vinaigrette	\$45
12oz New York Striploin Baked Potato with Cheddar & Sour Cream, Seasonal Vegetables, Brandied Green Peppercorn Sauce	\$65
Lamb Rack Gremolata, Lemon Truffle Polenta, Broccolini, Roasted Pepper Chutney	\$48
Stewed Eggplant Curry With Ginger Coconut Milk, Peas & Rice, Jalapeno Oil	\$26

Lobster

Anegada Lobster	\$65
Char-Grilled to Perfection, herbed Butter	
Grilled Asparagus, Truffle Fries	
Lobster Linguini	\$39
Poached Lobster with Garlic & Chili, White	
Wine & Parmesan Cream	





A 20% service charge will be added to all guest checks. At Saba Rock we work as a team, and our service charge is divided by the entire crew. Kindly note, that any additional gratuities left above 20% will go directly to your server.

