

The background of the entire page is a dense, repeating pattern of teal-colored fern fronds. The fronds are oriented vertically and have a fine, linear texture. The color is a vibrant, slightly dark teal, creating a lush, tropical feel.

Jetty

BAR AND GRILL

LUNCH

Jetty

BAR AND GRILL

THE JETTY GRILL OFFERS A REMARKABLE DINING EXPERIENCE IN A BREATHTAKING LOCATION, OVERLOOKING THE PICTURESQUE CARLISLE BAY JETTY AND THE CRYSTAL CLEAR WATERS OF THE CARIBBEAN. WITH AN EXCLUSIVE FOCUS ON ADULT-ONLY DINING, IT MAINTAINS A LAID BACK AMBIANCE THAT PERFECTLY COMPLEMENTS THE UNPARALLELED VIEWS AND GENTLE SEA BREEZES. THE ENTICING SCENTS OF GRILLING MEATS, FRESH SEAFOOD, AND COCKTAILS SHAKING GIVES A SENSE OF VACATION BLISS.

THE RESTAURANT TAKES PRIDE IN SOURCING ITS INGREDIENTS LOCALLY, RESULTING IN A MENU THAT BEAUTIFULLY FUSES THE VIBRANT FLAVORS OF THE CARIBBEAN. IT'S A FANTASTIC SPOT TO RELAX AND SAVOR UNCOMPLICATED YET EXQUISITE CUISINE WITHIN THE UNIQUE, UNHURRIED ATMOSPHERE THAT DEFINES THE CARIBBEAN EXPERIENCE





START

FRIED PLANTAIN CHIPS
SERVED WITH A GUACAMOLE
\$14  

JERK CHICKEN SKEWERS
SERVED WITH A TANGY
DIPPING SAUCE
\$16  

TACO SELECTION
CARIBBEAN CORN SLAW,
CHIPOTLE AIOLI

TEMPURA MAHI   \$19
JERK CHICKEN \$18
TEMPURA TOFU  \$16





SPICED CONCH FRITTERS
GARDEN SALAD,
JALAPEÑO TARTAR SAUCE
\$18   

QUESADILLA
CHICKEN, PEPPERS,
ONIONS, YELLOW CHEDDAR
\$20

MAIN

JERK TOFU WRAP
TEMPURA TOFU, LETTUCE,
RED ONIONS, TOMATOES, TANGY
TAMARIND DRESSING
\$24  

ROTI WRAP
A SOFT ROTI FILLED WITH
CURRIED CHICKEN, POTATOES,
AND CHICKPEAS, SERVED
WITH MANGO CHUTNEY
\$27

CARIBBEAN QUINOA BOWL
CAJUN TUNA, QUINOA,
RED BEANS, ROASTED CORN,
DICED BELL PEPPERS,
PINEAPPLE SALSA
\$27    

ISLAND SEAFOOD SALAD
ASSORTED SEAFOOD, MIXED
LETTUCE, CORN, ONIONS,
TOMATOES, MANGO DRESSING
\$25  



CARIBBEAN PULLED PORK BUN
SLOW-COOKED PULLED PORK,
TANGY PINEAPPLE BBQ
SAUCE, PICKLED RED
ONIONS, COLESLAW
\$25 

SWEET

**DULCHE LECHE
CHEESECAKE**
DULCHE CHEESECAKE,
DULCHE SAUCE
\$14

CARIBBEAN RUM CAKE
FRUIT CAKE, RUM SAUCE
\$15

**HAITIAN COCONUT
CUSTARD**
PINEAPPLE COMPOTE,
TOASTED COCONUT FLAKES,
COCONUT ICE CREAM
\$14

GLUTEN FREE  NUTS  PORK  DAIRY FREE  FISH/SHELLFISH  VEGETARIAN  SUSTAINABLY SOURCED 

Please inform one of our servers, should you have any food allergies or intolerance.
Prices are in US Dollars and subject to a 10% Service Charge and 17% Government Tax.



CARLISLE BAY

ANTIGUA