



LAGOON *Café*

M E N U

APPETIZERS

Fritto Misto D|G|SF 26
Calamari, shrimp, garlic aioli

Canouan Caesar Salad D|G|V 20
*Mint infused watermelon, aged balsamic vinegar,
parmesan, crouton*
add on :
Prawn 9 | Chicken Breast 7

Quinoa Bowl VE 19
*Crispy garbanzo beans, tabbouleh, cucumber, pepper,
oregano-lemon vinaigrette*

Pickled Beet Salad V 17
*Caramelized apple, mixed salad, Gorgonzola
cheese, pink goddess dressing*

Taste our native local dishes influenced by our Islander

Fish Tacos D|G 23
Local catch, pickled cabbage, salsa macha

Coconut Shrimp D|G|SF 21
Sweet & sour chili dip

Creole Corn & Lump Crab Chowder D|G 21
Curry aioli, goat cheese crostini

Sourdough Based

Tomato & Mozzarella 28

California Garden D|G|V 27
Marinated vegetable, salsa verde

Lagoon Signature D|G 32
*Pepperoni, Italian sausage, goat cheese,
kalamata olives, pesto, balsamic*

LOCAL FLAVOURS

PIZZA

D - Dairy | N - Nuts | SF - Shellfish | V - Vegetarian | VE - Vegan

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters.

Prices are quoted in USD, subject to 16% government tax and 12% service charge.

SANDWICH & BURGER

All served with seasoned French fries

Our Truly Vegan Patty G|VE 28
Lentil, beet, cannellini bean, broccoli, cauliflower, mushroom

Crispy Chicken Sandwich D|G 29
Brioche bun, pickles, tomato, local hot sauce

Smash Burger D|G 31
Brioche bun, two patties, American cheese, tomato marmalade, red onion, chipotle mayonnaise

MAIN COURSE

Steak and Potato Wedges 68
10 oz. rib eye, hand-cut potato wedges, green peppercorn sauce

Half Chicken a la Plancha 38
Potato gratin, mini Greek salad, diavolo sauce

Fish of the Day 41
Squash, leek, zucchini salad, nori, seaweed-coconut milk

Seafood Pasta 36
Tagliatelle, clam, shrimp, scallop, zesty lemon-tomato sauce

Spicy Vegetarian Curry 34
Ginger, lemongrass, garlic, lime, jasmine rice

DESSERT

Chocolate Lava Cake D|G 18
Vanilla ice cream, raspberry coulis

Lemon Pie Tart D|G 18
Pineapple salsa, strawberry coulis

Coconut Panna Cotta 18
Blueberry sauce

**Homemade Ice Cream and Sorbet Selections
(3 scoops) D** 18

D - Dairy | N - Nuts | SF - Shellfish | V - Vegetarian | VE - Vegan

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters.

Prices are quoted in USD, subject to 16% government tax and 12% service charge.



BEVERAGES

COFFEE CORNER

All our coffees are sustainably sourced from eco-friendly farms.
Served with whole milk, 2% milk, soy milk, oat milk or almond milk.

Espresso	7
Americano	7
Caffè Latte	8
Cappuccino	8
Hot Chocolate	8
Ice Americano	8
Ice Latte	8
Affogato al Caffè	15

ORGANIC TEA

All our teas are sustainably sourced from eco-friendly farms.

English Breakfast Tea	Oolong	7
Lavender Earl Grey	Chamomile	
Long-life Green	Peppermint	
Vanilla Rooibos		

D - Dairy | N - Nuts | SF - Shellfish | V - Vegetarian | VE - Vegan

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters.

Prices are quoted in USD, subject to 16% government tax and 12% service charge.