



Saba

Monday 6th - Sunday
12th November 2023

Lobster & Rum Fest

Appetizers

Lobster Cocktail with a sriracha dipping sauce \$18

Soup & Salad

Lobster Bisque \$15

Tropical Mango Lobster Salad \$18

Main Course

Grilled Lobster Carbonara \$28

Lobster Thermidor served with lemon rum béchamel sauce with mashed potatoes and sautéed vegetables

- ½ Lobster \$35
- Whole Lobster \$70

Dessert

Rumamisu Brigadoon \$14

~House-made coffee/spiced Rum, infused ladyfingers along with creamy Masscarpone, served alongside a delightful scoop of Coffee Ice Cream.



Phone: 416-5300

Nov 6th - Nov 10th

BANANA BAY BREEZE

Unspoiled Queen Sweet Banana Rum,
Coconut Rum, Pineapple Juice and
Cranberry Juice

SABA LOBSTER SLIDERS

Butter poached Saba Lobster salad on fresh
Bizzy B slider buns, drizzled with Unspoiled
Queen Wild Lemon Rum Mustard sauce.
served with French fries



Appetizer

5

Lobster Croquettes served with
Passionfruit Scotch Bonnet Rum aioli

Soup

12

Lobster Bisque with
Hot Hot Ginger Rum

Main

50

Lobster Tail with
Wild Lemon Rum sauce
served with broccoli casserole &
mashed potatoes

Dessert

10

Deconstructed Taron with
Sweet Banana Rum

Drinks

8

Unspoiled Queen Rum Cocktails

ed: Tue - Sun Nov 7th - 12th 11am - 9 p

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QUEEN'S
hotel, bar & kitchen

Call us at:
+599 416 3494



TAPAS

\$

- Lobster pasta bake \$8
- Lobster risotto \$8
- Lobster nacho \$8
- Lobster salad \$8



*Saban Lobster & Saban Liqueur Inspired menu.



*Cocktail & 3-COURSE MENU \$60.

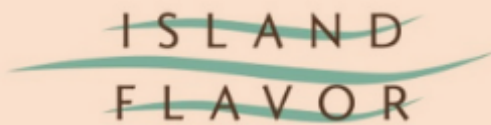


MENU

\$

- Rhum Cocktail \$8
- Saban Lobster & prosciutto salad \$15
- Poached Saban 1/2 lobster risotto \$35
- Peach & Saba ginger liqueur crumble \$10

MENU



Saba Rum & Lobster Fest Menu

November Monday 6th - Sunday 12th

Lunch Special Only!

BUTTER HERB LOBSTER WITH BROCCOLI \$18.00
STUFFED POTATO SKIN SERVED WITH A
CREAMY AVOCADO DIP

FRESH SABA CAUGHT LOBSTER CHOWDER \$18.00





2 Course Lunch Menu \$ 45.00

Lobster Fest

Appetizers

Rice Crispy Lobster

Avacado Lobster Salad with
feta cheese

Lobster Roll Bruschetta

Main

Garlic Lobster tostones and stir fry
vegetables.

Lobster spaghetti pomodoro sauce
or creamy alfredo sauce.

Lobster Brochetas served with salad
and fries.





2 Course Dinner Menu \$45.00

Lobster Fest

Appetizers

Lobster Roll

Lobster Ceviche

Lobster Bisque

Main

Enchilado Lobster served with mash potato and stir fry vegetables.

Lobster ravioli in béchamel sauce served with garlic bread.

Garlic or Creole lobster Thermidor served with rice and salad.

Dessert \$8.00

Tres leches with sweet banana liqueur

Signature cocktails created with Unspoiled
Queen Licors - \$10.00

Moscow Mule - Hot Hot ginger

Rum Sour - The Salty & sweet Saban

Passion Fruit margarita - Saban passionfruit &
scotch Bonnet





**CHEZ BUBBA IS PROUDLY
PARTICIPATING**

**RUM FESTIVAL BAR CRAWL
FRIDAY NOVEMBER 10**

**SABAN PASSIONFRUIT MOJITO
&
LOBSTER JOHNNY CAKE**





Saba Lobster & Rum Festival
November 6-12

Chez Bubba's 3 Course Menu
\$47.50

Butter poached Lobster over mixed salad greens
with cucumber, sweet corn, cherry tomatoes,
avocado, pickled onion and
Saban Wild Lemon Rum vinaigrette

Grilled Lobster with mashed sweet potatoes,
roasted veggies and Saban Spicy Orange Rum
sauce infused with fresh rosemary

Lemon Bar with ice cream, whipped cream
candied pecans and Saban Banana Rum glaze

Reservations recommended: 416-2539



Special Rum & Lobster Fest Menu

November Monday 6th - Sunday 12th



LOBSTER & SHRIMP PIZZA



LOBSTER PASTA \$20

UNSPOILED QUEEN RUMS JUNGLE JUICE \$5



Pacho's Bar

RUM & LOBSTER FEST MENU

"Savor the flavors of our exquisite dish, where every bite tells a delicious story."



\$4

**Lobster
Empanadas**



\$8

**Unspoiled Queen Rum Soft
Ice Cream**

\$4 PER EMPANADA

3 for \$10





Saba Lobster and Rum Festival

Saban Lobster Ceviche

Saban passion fruit and scotch bonnet rum infused
Saban lobster ceviche in plantain cups
\$16 (4 pcs)

Saban Lobster Tacos

Fresh Saban lobster and slaw drizzled with cilantro wild
lemon rum infused dressing
\$16 (3 pcs)

Grilled Saban Lobster

***available for dinner only**

Grilled Saban lobster, served with wedged seasoned
potatoes or rice and fresh Saban greens served with
cilantro wild lemon rum infused dressing.

1/2 \$35 | Whole \$50

Cocktails

House Spiced Colada | Spicy Orange Mojito

@oceanclubsaba

RUNWAY30

SPORTS BAR & GRILL

This Week

*Saba Lobster
and Rum Festival*

SABAN LOBSTER ROLL

served with fries

\$20

To order, call 416-2017