



## Salads

**Sorrel Harvest Salad**..... 15  
Crisp seasonal field greens tossed with dried tropical fruits, roasted nuts, and a tangy sorrel vinaigrette. (V)

**Island Greens Mixta**..... 14  
Refreshing mix of organic island greens and crisp garden vegetables with a zesty citrus-herb dressing. (V)

## Entrees

*All entrees are served with your choice of one side dish*

**Brown Stew Whole Snapper**..... 26.50  
Fresh whole snapper flash-fried and slow-braised in a caramelized brown gravy with bell peppers and pimento. (V)

**Escovitch Whole Snapper**..... 38  
Crispy fried whole snapper smothered in a highly seasoned pickled vinegar dress of carrots, onions, and fiery scotch bonnets. (V)

**Jerk Snapper Fillet**..... 34  
Smoky jerk-crusting snapper fillet baked under a light parmesan crust, topped with a sweet papaya-mint compote.

**Papaya Glazed Salmon**..... 32  
Char-grilled salmon fillet finished with a vibrant, house-made fresh papaya reduction. (V)

**Grilled Whole Branzino**..... 27.95  
Open-faced grilled Mediterranean Sea Bass seasoned with our signature dry-rub and basted in luxurious mezcal butter. (V)

**Oxtail**..... 28  
Select cuts of beef oxtail slow-braised for hours in a rich natural reduction with butterbeans and allspice. (V)

**Pepper Steak**..... 21  
Tender sirloin strips flash-seared with a colorful bounty of bell peppers, onions, and a savory garlic-pepper sauce. (V)

**Curry Goat**..... 22.95  
Bone-in goat meat slow-stewed to succulent perfection in an authentic, heavy yellow curry gravy with potatoes. (V)

## Soup

**Red Pea Soup**..... 11  
Traditional thick red kidney bean soup slow-cooked with spinners, root vegetables, and island spices.

## Sides

**Rice & Peas**..... 5.50  
Fluffy Basmati rice cooked with rich coconut milk, thyme, scallions, and tender pigeon peas. (V)

**Callaloo**..... 7  
Steamed Jamaican leafy greens sautéed with onions, sweet bell peppers, garlic, and island seasoning. (V)

**White Rice**..... 4.50  
Clean, simple, and fluffy steamed long-grain white rice. (V)

**Fried Cabbage**..... 6  
Crisp green cabbage lightly sautéed with julienned carrots, onions, and mild island spices. (V)

**Mad Bull Potatoes**..... 7  
Hearty potato wedges fried crisp and tossed in a fiery signature spice blend. (V)

**Fried Ripe Plantain**..... 7  
Naturally sweet, ripe yellow plantains fried until caramelized and golden around the edges. (V)

**Mashed Yellow Yam**..... 9  
Smooth, comforting yellow yam mash whipped with rich coconut milk, butter, and a hint of sea salt. (V) (D)

**Fried Potato Wedges**..... 6.50  
Thick-cut potato wedges fried golden-crisp and finished with a dusting of signature house spices. (V)

**Sautéed Potato Wedges**..... 6.50  
Tender potato wedges pan-tossed with fresh aromatic herbs, crushed garlic, and olive oil. (V)

**Rainbow Carrots**..... 8.50  
A vibrant medley of sweet rainbow carrots glazed in a warm, rich Jamaican hot curry butter. (V) (D)



Gluten Free



Vegan



Vegetarian





# Tapas

<b>Char-Grilled Octopus</b> ..... 14.50 Lemon-poached, flame-grilled octopus served over a bright citrus herb and butter bean salad. (V)	<b>Curry Chicken</b> ..... 9.50 Tender chicken slow-cooked in a fragrant Jamaican curry with ginger, garlic, sweet peppers, and potatoes. (V)
<b>Ackee &amp; Saffron Stuffed Dumpling</b> ..... 9.50 Golden fried dumpling filled with sautéed ackee, salted cod, bell peppers, onions, and island herbs.	<b>Brown Stew Chicken</b> ..... 9.50 Braised chicken pieces deeply simmered in a savory brown gravy with caramelized onions, carrots, and thyme. (V)
<b>Patti</b> ..... 5.50 Traditional flaky, golden pastry crust stuffed with your choice of spiced beef, chicken, or herbed spinach. (V)	<b>Jerk Chicken</b> ..... 11.75 Authentic island jerk chicken marinated in scotch bonnet and pimento, fire-grilled to smoky perfection. (V)
<b>Saltfish Fritters</b> ..... 12 Crispy, golden-fried flaked cod bites folded with fresh local herbs, scallions, and sweet peppers. (V)	<b>Jerk Wings</b> ..... 10.50 Crispy golden chicken wings tossed in a bold, house-made jerk seasoning blend. (V)
<b>Salmon</b> ..... 9 Tender, pan-seared salmon fillet bite seasoned with fresh, savory island herbs. (V)	<b>Jerk Ribs</b> ..... 12 Slow-baked pork ribs deeply marinated in jerk spices, glazed in a sweet pineapple barbecue sauce. (V)
<b>Curry Shrimp</b> ..... 12.50 Succulent shrimp tossed with sweet bell peppers and slow-simmered in a rich Jamaican yellow curry. (V)	<b>BBQ Wings</b> ..... 9 Plump, juicy chicken wings fried golden-crisp and glazed in a sweet, sticky island-style BBQ sauce.
<b>Grilled Shrimp</b> ..... 17 Char-grilled shrimp over flame-kissed zucchini and carrots, finished with an herbaceous salsa verde. (V)	<b>Oxtail Fried Rice</b> ..... 12.50 Savory wok-fried rice loaded with rich pulled oxtail, sweet carrots, peas, scallions, and deep island spices. (V)
<b>Curry Lobster</b> ..... 16.80 Tender lobster chunks, sweet bell peppers, and onions simmered in a bold, aromatic coconut curry sauce. (V)	<b>Grilled Lamb Chops</b> ..... 8 Tender jerk-marinated lamb chop, fire-grilled and finished with a velvety Caribbean rum glaze. (V)
<b>Grilled Lobster</b> ..... 21 Premium split lobster tail basted with a rich, savory garlic butter and flame-grilled. (V)	<b>Jerk Pork</b> ..... 18 Choice cuts of pork heavily marinated in traditional hot jerk seasoning and pit-smoked. (V)
<b>Prawns</b> ..... 19 Jumbo wild prawns masterfully sautéed with crushed garlic, rich melted butter, and fresh citrus. (V)	<b>Stew Pork</b> ..... 17 Melt-in-your-mouth pork cubes slow-simmered in a deeply savory brown stew gravy with carrots and herbs. (V)
<b>Snapper Escovitch</b> ..... 15 Crispy fried snapper fillet topped with a traditional tangy pickled carrot, onion, and scotch bonnet escovitch. (V)	<b>Pepper Steak</b> ..... 7.50 Tender sirloin strips flash-seared with a colorful bounty of bell peppers, onions, and a savory garlic-pepper sauce. (V)



# Sweet Treats

**Rum Cake**..... 12  
Decadent Caribbean sponge cake soaked in premium dark Jamaican rum syrup, served with ice cream or sorbet. 

**Bread Pudding with Rum Sauce**..... 11  
Warm custard bread pudding baked with plump raisins and spices, finished with a rich, buttery hot rum glaze. 

**Pineapple Upside Down Cake**..... 10  
Light, warm yellow cake topped with caramelized pineapple rings, served with velvety vanilla ice cream. 

**Rum Rasin Ice Cream**..... 5  
Rich, creamy dairy ice cream deeply flavored with dark rum and plump, rum-soaked raisins. 

**Coconut Sorbet**..... 5  
Smooth, dairy-free tropical treat made from natural coconut milk for a clean, velvety finish.   

**Mango Sorbet**..... 5  
A vibrant, sweet, and icy-smooth sorbet crafted entirely from pure, ripe tropical mangoes.   



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# Late Night Menu

<b>Jerk Dog</b> .....	4
Flame-grilled hot dog topped with jerk-sautéed peppers, onions, island slaw, and a pineapple BBQ drizzle.	
<b>Coco Bread</b> .....	4
Fresh-baked, split Jamaican yeast roll famous for its pillowy soft, subtly sweet buttery texture. 	
<b>Wedges</b> .....	10
Crispy, thick-cut potato wedges aggressively dusted with a savory blend of garlic, onion, and hot island spices. 	
<b>Wings</b> .....	5
Half-order of juicy, crispy wings tossed in your choice of dry-rub jerk seasoning or sticky island barbecue sauce.	
<b>Sliders</b> .....	5
Trio of mini sandwiches featuring juicy, seasoned grilled meats inside soft buns with flavorful house toppings.	
<b>Beef Patty</b> .....	5
Flaky, golden Caribbean pastry shell stuffed with seasoned ground beef and mild island spices.	
<b>Plantains</b> .....	5
Late-night portion of naturally sweet, ripe yellow plantain slices fried until beautifully caramelized. 	
<b>Curry Shrimp</b> .....	5
Succulent late-night snack bowl of shrimp simmered in a fast, fragrant curry sauce with garlic and bell peppers.	



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