



Entrées

Each entrée is accompanied by your choice of fragrant white rice or traditional gungo peas & rice.

Oxtail..... 29

Select cuts of beef oxtail slow-braised for hours in a rich natural reduction with butterbeans and allspice. GF

Curry Goat..... 25

Bone-in goat meat slow-stewed in yellow curry gravy with potatoes. GF

Half Jerk Chicken..... 18

Half a jerk chicken marinated in scotch bonnet and pimento. GF

Snapper Escovitch..... 30

Crispy fried whole snapper smothered in a seasoned pickled vinegar dress of carrots, onions, and scotch bonnets. GF

Jerk Snapper..... 32

Whole snapper marinated in our signature jerk seasoning for a bold, smoky finish. GF

Salads

Add your choice grilled chicken +\$4, shrimp +\$6, or salmon bites +\$7.

Caesar Salad..... 14

Crisp romaine lettuce served with shaved Parmesan, garlic croutons, and tossed in Caesar dressing.

Tapas

Curry Lobster..... 15

Succulent lobster gently simmered in a velvety curry sauce infused with aromatic herbs and warming spices. GF

Brown Stew Chicken..... 9

Tender chicken braised low and slow in a deeply savory brown sauce with onions, bell peppers, tomatoes, and fresh herbs. GF

Curry Chicken..... 9

Tender bone-in chicken slow-simmered in a rich, aromatic curry sauce with potatoes, fresh herbs, and spices. GF

Oxtail Fried Rice..... 14

Savory wok-fried rice loaded with pulled oxtail, sweet carrots, peas, scallions, and spices. GF

GF | Gluten Free

VG | Vegan

V | Vegetarian

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Tapas

Jerk Wings..... 12
Crispy chicken wings coated in a bold jerk seasoning. GF

BBQ Wings..... 10
Crispy chicken wings tossed in a rich, smoky barbecue glaze with the perfect balance of sweet and savory. GF

Curry Shrimp..... 12
Tender shrimp simmered in a fragrant curry sauce with fresh herbs, garlic, and bold spices. GF

Curry Mussels..... 9
Fresh mussels simmered in curry coconut sauce infused with aromatic herbs and warm spices. GF

Beef Patti..... 9
Flaky pastries packed with richly seasoned ground beef, herbs, and spices.

Chicken Patti..... 9
Flaky pastries filled with savory seasoned chicken, onions, herbs, and spices.

Salmon Bites..... 10
Bite-sized salmon, lightly seasoned and seared, finished with a signature house glaze.

Fried Cabbage..... 6
Crisp cabbage lightly sautéed with julienned carrots, onions, and mild spices. GF, V

Gungo Peas & Rice..... 9
Fragrant rice simmered with tender gungo peas, coconut milk, fresh herbs, and spices. GF, V

White Rice..... 5
Fluffy steamed long-grain white rice infused with thyme. GF, V

Fried Plantains..... 5
Ripe plantains fried until caramelized and golden around the edges. GF, V

Mashed Sweet Potato..... 7
Velvety mashed sweet potatoes, lightly seasoned and whipped until perfectly smooth. V

Jerk Lamb..... 14
Perfectly grilled lamb seasoned with our house jerk blend, delivering a bold balance of smoky heat and savory richness. GF

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Sweet Treats

Rum & Raisin Ice Cream..... 6

Creamy rum-infused ice cream folded with plump raisins for a smooth, indulgent finish. V

Vanilla Crunch Ice Cream..... 6

Creamy vanilla ice cream blended with toasted Grape-Nuts. V

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Cocktails

Island Noir.....	18
Reposado tequila layered with pineapple, cassis, and fresh tarragon.	
Port Royal Heir.....	15
A rich union of aged rum, port, warm spice, and tropical fruit.	
Herb Doctor.....	12
Tito's Vodka meets bright citrus, alpine herbs, and a bittersweet finish.	
Kingston Sun.....	15
Jamaican rum with vibrant passionfruit, citrus, and a kiss of Aperol.	
Midnight Cargo.....	12
Vanilla-infused rum, rich espresso, and dark chocolate finished with hints of banana.	

Mocktails

Dockside.....	8
A sprakling blend of watermelon, mint, lime, and elderflower.	
Sorrel Forever.....	8
House-made sorrel layered with citrus, ginger, and botanical notes, finished with a lively sparkle.	

Wine by the Glass

La Marca, Prosecco, Veneto.....	8
Jacqueline Leonne, Brut, New Mexico.....	10
Bollinger, 'Special Cuvée' Brut, Champagne.....	28
Moët & Chandon, 'Impérial' Brut, Champagne.....	19
Ruinart, Brut Rosé, Champagne.....	41
Veuve Clicquot, 'Yellow Label' Brut, Champagne.....	25
Villota, 'Selvanevada', Verdejo, Rioja	18
Bartoli Giusti, Rosso di Montalcino, Tuscany.....	16
Grand Assemblage, Pinot Noir, Willamette Valley.....	19
B. Leighton, Petit Verdot, Yakima Valley.....	22
Dancing Hares Vineyard, Red Blend, Napa Valley.....	45
Starmont Vineyards, Cabernet Sauvignon, North Coast.....	18
Altocedro, 'Reserve', Cabernet Sauvignon, Uco Valley.....	19
Semper, 'Homage', Pinot Noir, Russian River Valley.....	28
Southern Right, Sauvignon Blanc, Walker Bay.....	15
The Loop, Sauvignon Blanc, Marlborough.....	15
Domaine Plouzeau, Sauvignon Blanc, Loire Valley.....	15
Honig Vineyard & Winery, Sauvignon Blanc, Napa Valley..	15
Elio Perrone, 'Sorì Gramella', Moscato d'Asti, Piedmont.....	18
Standing Stone Vineyards, Gewürztraminer, Finger Lakes.	16
Pago del Cielo, 'Celeste', Verdejo, Rueda.....	15
Von Winning, Riesling, Pfalz.....	17
Hermann J. Wiemer, Semi-Dry Riesling, Finger Lakes.....	15
Gulp Hablo, Blanco Orange Wine, Castilla-La Mancha.....	17