

## Appetizers

<b>Coco Bread</b>	3
Lightly buttered bread	
<b>Plantains</b>	4
Lightly fried slices of ripe plantains	
<b>Patty</b>	4
Lightly crusted turnover filled with your choice of Jamaican seasoned beef, chicken, or veggie	
<b>Jerk Wings</b>	6
Chicken wings, jerk seasoned, marinated and finished on a charcoal grill	
<b>Honey Wings</b>	6
Jerk chicken wings, glazed with honey	
<b>Jerk Catfish</b>	6
Farmraised catfish, seasoned with jerk herbs & spices, then baked to perfection	
<b>Jerk Shrimp</b>	10
Butterfly shrimp, seasoned with jerk herbs & spices, then sautéed to perfection	
<b>Curry Shrimp</b>	10
Butterfly shrimp in a colorful medley of bell peppers, carrots and onions sautéed in Jamaican curry	

## Soups/Salads

<b>Fish Soup</b>	6
Fish stock with pumpkin, cho-cho and chef's selection of vegetables	
<b>Chicken Soup</b>	6
Bone-in chicken pieces, chicken stock and chef's selection of vegetables	
<b>Cabbage &amp; Carrots</b>	6
Chopped cabbage and carrots, seasoned with herbs & spices, steamed in coconut milk	
<b>Garden Salad</b>	7
Freshly chopped lettuce, salad vegetables, cucumbers and tomatoes	
<b>Jerk Chicken Salad</b>	10
Chopped boneless jerk chicken on a bed of lettuce, salad vegetables, cucumbers and tomatoes	
<b>Jerk Steak Salad</b>	12
Slices of jerk steak on a bed of lettuce, salad vegetables, cucumbers and tomatoes	
<b>Jerk Shrimp Salad</b>	12
Butterfly jerk shrimp on a bed of lettuce, salad vegetables, cucumbers and tomatoes	
<b>Curry Shrimp Salad</b>	12
Butterfly curry shrimp on a bed of lettuce, salad vegetables, cucumbers and tomatoes	
<b>Salmon Salad</b>	15
Grilled salmon on a bed of lettuce, salad vegetables, cucumbers and tomatoes	

## Entrées

(All entrées are served with rice and peas, cabbage and carrots, plantains and Jamaican hardough bread)

### Jerk Dishes

<b>Chicken</b>	12/14
Bone-in chicken, dry rubbed with Jamaican jerk herbs & spices, marinated and finished on a charcoal grill	
<b>Pork</b>	15
Tender pork, dry rubbed with spicy jerk seasonings, marinated, then baked to perfection	
<b>Catfish</b>	11/13
Farmraised catfish, seasoned with jerk herbs & spices, then baked to perfection	
<b>Shrimp</b>	17
Butterfly shrimp, seasoned with jerk herbs & spices, then sautéed to perfection	

### Curry Dishes

<b>Chicken</b>	12/14
Tender pieces of chicken, seasoned and marinated with garlic, thyme, scallions, then stewed in Jamaican curry	
<b>Goat</b>	18
Tender pieces of goat meat, seasoned and marinated, then stewed in spicy Jamaican curry	
<b>Beef</b>	16
Tender pieces of beef, seasoned and marinated, then stewed in Jamaican curry	
<b>Shrimp</b>	17
Butterfly shrimp in a colorful medley of bell peppers, carrots and onions sautéed in Jamaican curry	

### Stew Dishes

<b>Chicken</b>	12/14
Tender pieces of chicken, stewed in a brown sauce with a variety of vegetables and Jamaican seasonings	
<b>Beef</b>	16
Tender pieces of beef, stewed in a brown sauce with a variety of vegetables, potatoes and Jamaican seasonings	
<b>Ox Tail</b>	18
Ox Tails stewed in a brown sauce with butter beans, carrots, potatoes, onions and assorted peppers	

 Denotes Spicy

## Entrées (continued)

(All entrées are served with rice and peas, cabbage and carrots, plantains and Jamaican hardough bread)

### Vegetarian Dishes

<b>Ital Stew</b>	15
Callaloo, butter beans, carrots, onions and mixed vegetables sautéed in coconut cream	
<b>Tofu</b>	14
Served Jerk, Curry, or Stew Style	
<b>Seitan</b>	16
Served Jerk, Curry, or Stew Style	

### Steak Dishes

(Served Jerked or Ja' Grill Style)

<b>Skirt Steak</b>	20
<b>Rib Eye</b>	28
<b>NY Strip</b>	28

### Fish Dishes

(Served Escoveitch or Browned)

<b>Salmon Filet</b>	Market Price
<b>Grouper Filet</b>	Market Price
<b>Red Snapper (whole or filet)</b>	Market Price

## Desserts

<b>Carmel Apple Bread Pudding</b>	7
<b>Rum Cake</b>	7
<b>Chocolate Rum Cake</b>	7



Errol Gallimore  
Executive Chef

For your convenience, an 18% gratuity will be included for parties of 5 or more

