



**Limited Menu**  
**No Substitutions**

Please be sure to adhere to our COVID-19 dining guidelines

Most of Our Foods Contain Spice. Please Use the Notes Section When Ordering Online to Note Any Dietary Concerns

### **Appetizers**

Island Wings *served with Pineapple-Ranch Dip* (5) **\$10** | (10) **\$18**

✓ Vegetable Spring Rolls *served with Sweet Chili Plum Sauce* **\$8**

### **Soups & Salads**

Soup **Cup \$5** | **Bowl \$8**

Options: Soup of The Day | Jamaican Style Red Beans Soup | Shrimp & Corn Chowder

Seasonal Garden Salad *served with your choice of Dressing* **\$9**

*Dressing Options: House Vinaigrette, Ranch, Honey Mustard*

Classic Caesar Salad **\$9**

Salmon Caesar Salad (Blackened or Pan-Seared Salmon) **\$20**

### **Pastas**

Rasta Pasta: Penne Pasta Tossed in a Tomato-Basil Spicy Cream Sauce

Plain **\$16** | Chicken **\$20** | Shrimp **\$23** | Vegetable **\$18** | Chicken & Shrimp **\$26**

Salmon Pasta: Fresh Atlantic Salmon, Asparagus, and Penne tossed in Tomato-Basil Cream Sauce **\$22**

### ✓ **Vegetarian Options**

Vegetable Stir Fry **\$17**

*Fresh Seasonal Vegetables tossed in a Garlic Teriyaki Sauce served over Brown Rice*

### **Classic Jamaican Dishes** No Substitutions Please

Brown Stew Chicken *served with Red Beans and Rice and Braised Cabbage* **\$18**

Curried Chicken *Curried Chicken served with Steamed White Rice and Braised Cabbage* **\$18**

Jerk Chicken *served with Red Beans and Rice and Braised Cabbage*

Dark Meat **\$18** | Half Chicken **\$22**

Braised Oxtail with Butter Beans *served with Red Beans & Rice and Braised Cabbage* **\$27**

Curried Goat *Curried Bone-in Goat served with Steamed White Rice and Braised Cabbage* **\$22**

### **Specialty Dishes** No Substitutions Please

Jerk Marinated Grilled Pork Chop *served with Garlic Mashed Potatoes and Braised Cabbage* **\$24**

Jumbo Shrimp Curry *served with Steamed White Rice and Braised Cabbage* **\$22**

Blackened Salmon Dinner *topped with Pineapple Salsa served with Garlic Mashed Potatoes and Green Beans* **\$25**

Pan-Seared Atlantic Salmon *topped with a Lemon-Herb Wine Sauce served with Garlic Mashed Potatoes and Green Beans* **\$25**

New Orleans Style Blackened Salmon topped with Shrimp Scampi *served with Garlic Mashed Potatoes and Broccoli* **\$32**

**20 % gratuity will be added to parties of 6 or more**

**There is a 3-check limit on all parties**

**Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish, Eggs, or Unpasteurized Milk May Increase Your Risk to Foodborne Illness**

### **Additional Sides**

Baked Macaroni & Cheese, Sweet Potato Fries... **\$6 ea**

Braised Cabbage, Broccoli, Brown Rice, Collard Greens, Fried Plantain, Garlic Mashed Potatoes, Green Beans, Red Beans and Rice ... **\$5 ea**

Steamed White Rice, Corn Bread... **\$4 ea**

### **Bottled Beverages \$3.5**

Coke | Diet Coke | Sprite | | Ginger Ale | Gold Peak Sweetened Iced Tea | Gold Peak Unsweetened Iced Tea | Gold Peak Sweetened Green Tea

### **Jarritos Mandarin Soda \$3.5**

### **Bottled Jamaican Beverages \$3 (LA)**

Coconut Juice | Cream Soda | Kola Champagne | Ting | Pineapple Soda | Pineapple-Ginger Soda

**Premium:** Island Mango Juice **+\$1** | Sorrel-Ginger Juice **+\$1**

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