



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
Add Chicken +\$6 | Add 3 Shrimp +\$8

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 | 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 \$19

Curried Chicken Curried Chicken served with Steamed White Rice and Braised Cabbage \$19

Jerk Chicken served with Red Beans and Rice and Braised Cabbage
Dark Meat \$19 | Half Chicken \$23

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

Blackened Tilapia with Pineapple Salsa served with Garlic Mashed Potatoes and Green Beans \$20

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 \$26

Pan-Seared Atlantic Salmon topped with a Lemon-Herb Wine Sauce served with Garlic Mashed Potatoes and Green Beans \$26

New Orleans Style Blackened Salmon topped with Shrimp Scampi served with Garlic Mashed Potatoes and Broccoli \$34

20 % gratuity will be added to all checks

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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