

SMALL PLATES

HONEY JERK CHICKEN WINGS 12.

HOUSE MADE HONEY JERK SAUCE & PIKLIZ.
YOUR CHOICE OF RANCH OR BLUE CHEESE 🍷💰

BBQ SPARE RIB 16.

GRILLED BEEF RIBS, HOUSE BBQ SAUCE &
SERVED W/ PIKLIZ. 💰

CARIBBEAN STEAMED MUSSELS 14.

PEI MUSSELS, WHITE WINE, SHALLOTS, CURRY &
COCONUT CREAM SERVED W/ GARLIC CROSTINI. 💰

TACO PLANTAIN 15.

FRIED PLANTAIN, YOUR CHOICE OF PORK OR
CHICKEN, PIKLIZ, CARAMELIZED ONIONS & A
MANGO REMOULADE. 💰

GRILLED CORN RIBS 9.

GARLIC PARMESAN BUTTER, CAJUN SEASONING,
PARSLEY OIL & PIKLIZ. 🍷💰

OXTAIL RANGOONS 17.

CRISPY RANGOON SHELL WITH A BRAISED
OXTAIL, SWEET POTATO & RICOTTA FILLING. 💰

ACRA DE MOURUE 16.

HOUSEMADE COD FISH & ROOT VEGGIE FRITTER.

LES NACHOS 14.

HOUSE CORN TORTILLA CHIPS, RED PEPPERS,
JALAPENOS, CHEESE, ISLAND SAUCE, TOMATILLO
SAUCE & SCALLIONS. 🍷💰
+CHICKEN 5 +SHRIMP 8

SOUP & SALAD

SALAD ADD ONS:

BLACKENED OR GRILLED CHICKEN +\$5
BLACKENED OR GRILLED SHRIMP +\$8

FAVORITES SALAD 14.

CHOPPED KALE, SHAVED CABBAGE, RED
ONION, CANDIED WALNUTS, BLUE CHEESE,
DRIED CRANBERRIES, & CITRUS
VINAIGRETTE. 🍷💰

CAESAR SALAD \$15

CRISP ROMAINE TOSSED IN OUR HOUSE-
MADE CAESAR DRESSING. TOPPED WITH
CRUNCHY CROUTONS AND FRESH
PARMESAN CHEESE. 🍷

BEET SALAD 13.

BEETS, TENDER POTATOES & FRESH
CARROTS DRIZZLED WITH OUR HOUSE
VINAIGRETTE AND A TOUCH OF LIGHT
MAYO. 🍷

FRENCH ONION SOUP 12.

SWEET CARAMELIZED ONIONS, BEEF
BROTH, TOASTED BAGUETTE W/ MELTED
GRUYERE CHEESE. 🍷💰

SOUP JOMOU 11.

KABOCHA SQUASH, TURNIP AND CARROTS
WITH BEEF FLAVOR. 💰

LARGE PLATES

FAVORITES HOUSE BURGER 18.

W/ SHARP WHITE CHEDDAR, SMOKEY BACON, & CAJUN
FRIES

BURGER ADD ONS: +\$1.50

CRISPY ONIONS, RAW ONIONS, SAUTEED ONIONS, & PIKLIZ

COQ AU VIN 28.

WHITE WINE MARINATED CHICKEN STEW W/
BACON, MUSHROOMS, BABY CARROTS & MASHED
POTATOES. 🍷

FAV’S RASTA PASTA 18.

RIGATONI PASTA W/ BELL PEPPERS & ONIONS.
CHICKEN +\$5 / SHRIMP +\$8 🍷🍷🍷🔥

JERK CHICKEN 25.

1/2 ROASTED JERK MARINATED CHICKEN, BLACK RICE &
SEASONAL GREENS. 🍷🔥

OXTAIL DINNER 34.

STEWED OXTAILS, BLACK RICE & SWEET PLANTAINS.💰

NY STRIP 32.

HOUSE CUT 12OZ NY STRIP STEAK, CAJUN FRIES, STEAK
SAUCE & GARLIC AIOLI.💰
ADD BLACKENED OR GRILLED SHRIMP +\$8

HOUSE FRITAY 24.

GRIOT (FRIED PORK), FRIED PLANTAINS, AKRA, &
SAUSAGE W/ PIKLIZ. 💰

BRAISED BEEF SHORT
RIBS 28.

EPIS SEASONED BONELESS SHORT RIB, TOMATO,
SEASONAL GREENS & MASHED POTATOES. 🍷

CREOLE SNAPPER MP.

WHOLE RED SNAPPER, MARINATED HOUSE SPICES W/
BLACK RICE & SEASONAL GREENS. 🍷

SIDE PLATES

BLACK RICE 5.

POMME FRITES (FRIES) 5.

SEASONAL GREENS 6.

AKRA (2 PIECES) 6.

SWEET PLANTAINS 6.

GREEN PLANTAINS 6.

DESSERT

HOMEMADE BREAD PUDDING 8.

WARM & SOFT CENTER WITH A CARAMELIZED CRUST
TOPPED WITH A CINNAMON APPLE DRIZZLE. 🍷💰

Please Inform Server Of Any Dietary
Or Allergy Restrictions

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.



GLUTEN FREE OPTION
AVAILABLE



VEGATARIAN OPTION
AVAILABLE



SPICY FOOD WARNING
(SPICE LEVELS MAY VARY)