



*chef's selections*

*menu*

EXECUTIVE CHEF  
ROBERT GAYLE

- Jerk Egg Roll** julienne vegetable medley, jerk chicken w/ mango marmalade **or** jerk shrimp w/ cilantro lime sauce. 12.5
- 1 LB Crab Claws** sautéed blue crab fingers, white wine + creamy jerk sauce () **or** cajun broth. 35
- Cocktail Patties** beef or chicken, four per order. 10
- Seafood Dip** chopped shrimp, crawfish & scallops, mushrooms, baby spinach, parmesan, grilled garlic pita. 14
- Shrimp Skewers** nine gulf coast shrimp, pina colada glaze, grilled pineapple. 15
- Jerk Caesar Salad** romaine, toasted croutons, parmesan. jerk chicken, shrimp or salmon. *entree size (+2)* 11/13/15
- Tropical Greek Salad** spring mix, crumbled feta, piña salsa, tomatoes, cucumber + grilled chicken & shrimp. *entree size (+2)* 15
- Crab Cakes** lump crab meat, chipotle aioli, stir-fried vegetables. 23
- Red Pea or Blue Crab Soup** chef's signature traditional recipes, served by the bowl. 9/11
- Wings** classic fried, lemon pepper, signature bbq, mild-hot, hawaiian braised or roasted jerk. *also served as a wing platter.* 12/30
- Curry Wings** oven roasted, fresh ginger, cayenne, mango chutney glaze. 12
- Fiesta Quesadilla** 3-cheese blend, spinach, red onion, mushrooms, chip. mayo, pico de gallo. jerk shrimp or cumin-lime steak. 12/15
- BBQ Jumbo Shrimp** five jumbo gulf shrimp, chef rob's signature bbq sauce, lemon zest. 12

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- Mango Chicken** blackened chicken breast, fresh mango salsa w/ coconut rice + fried sweet plantains. 20
- Jerk Pasta** spicy jerk cream base + parm. + two proteins (chix, shrimp, crawfish or salmon) spinach (+2) mushrooms (+2) lobster (+6). 22
- Cajun Pasta** creamy cajun base + parm. + two proteins (chix, shrimp, crawfish or salmon) spinach (+2) mushroom (+2) lobster (+6). 22
- Atlantic Salmon** blackened, grilled or bbq w/ jasmine rice + collard greens. 23
- Stir-Fry** chicken, shrimp, salmon cuts, fried grouper or tofu. coconut, jerk, curry or thai chili sauce w/ jasmine rice. 18
- Jerk Turkey Burger** lean ground turkey, smothered onions, mushrooms, lettuce, tomatoes, cheddar, chip. mayo. + garlic fries. 18
- Rasta Pasta** assorted veggies, penne, fresh herbs, tofu, butterbeans. coconut, jerk, curry or thai chili sauce (**vegetarian/vegan**). 17.5
- Fish & Chips** two fried grouper fillets + seasoned garlic fries. 18
- Ackee & Salfish** sautéed onions, peppers & tomatoes, fresh herbs w/ rice & peas + fried sweet plantains (**Fri-Sun Only**). 18

*caribbean corner*

Choice of any (2) sides.				
Curry Goat	Braised Beef Oxtails	Whole Red Snapper	Roasted Jerk Chicken	Curry Chicken
<b>22.5</b>	<b>35</b>	<b>38</b>	<b>22</b>	<b>22</b>
<b>Combination Dish</b>				
Two Proteins (Roasted Jerk, Braised Oxtails, Curry Goat, Curry Chicken) & Choice of (2) Sides.				
<b>36</b>				

*sides*

- Rice & Peas
- Sweet Potato Fries
- Fried Sweet Plantains
- Collard Greens
- Macaroni & Cheese
- Steamed Broccoli
- Jasmine Rice
- Stir-Fry Vegetables
- Coconut Rice
- Sautéed Spinach
- Seasoned Garlic Fries

**7.5**

*breads*

- Warm Coco Bread
- Garlic Coco Bread

**5.5**

*sweets*

- Sweet Potato Caramel Slice** cream cheese frosting with caramel drizzle & whipped cream. 8
- Red Velvet Slice** cream cheese frosting with raspberry drizzle & whipped cream. 8
- Gourmet Rum Cake Bundt** with caramel drizzle (contains nuts). 8
- A La Mode Ice Cream Scoop for Cake +2
- Rum Raisin Ice Cream** 4
- Vanilla Bean Ice Cream** 4

\*18% Gratuity Dine-In / 20% Gratuity for Parties 6+ / 7.5% Per Takeout

\*Menu Item Requests or Modifications May Not Be Guaranteed - Upcharges May Apply. Menu items may contain or come into contact with: WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a staff member.

EAT BREEZY