



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

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

sides

- | | |
|-----------------------|---------------------|
| Rice & Peas | Sweet Potato Fries |
| Fried Sweet Plantains | Collard Greens |
| Macaroni & Cheese | Steamed Broccoli |
| Jasmine Rice | Stir-Fry Vegetables |
| Coconut Rice | Sauteed 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



menu

EXECUTIVE CHEF
ROBERT GAYLE

crafted cocktails

Chef Rob's Rum Punch myer's dark rum, wray & nephew white rum, homemade jamaican fruit punch.	14
Red Lips Martini appleton estate rum, homemade spiced sorrel, angostura bitters, orange peel.	14
Classic Man Lemonade hendrick's gin, muddled lemon, simple syrup, homestyle lemonade, fresh rosemary.	13
Smooth Operator casamigos reposado tequila, passoa liqueur, triple sec, fresh lime juice, pineapple juice.	15
Southern Hustler hennessy vs, grand marnier, peach puree, sweet tea.	15
Ina Da' Gully hennessy vs, grand marnier, tito's vodka, peach schnapps, blue curaçao, sour mix.	14
285 & Roswell tito's vodka, grand marnier, muddled lemon, simple syrup, fresh lemon juice.	14
Island Ting patrón reposado tequila, passoa liqueur, ting jamaican soda, mango puree, fresh lime juice.	13
Piña Punch appleton rum, fresh lime juice, coconut syrup, pineapple juice.	14
Cucumber Fresca organic cucumber vodka, muddled cucumber, fresh lime juice, mint leaf, simple syrup	13
Old Fashioned jack daniels, angostura bitters, simple syrup, orange peel & cherry.	14
New Flame bacardi mango chile rum, cointreau, mango-pineapple juice, lime juice, tajin spice. sorrel (+2)	13
White Tea Martini tito's vodka, peach schnapps, fresh lemon juice, simple syrup.	14

top shelf selections

Tequila	Vodka	Rum	Cognac & Whiskey	Gin
Casamigos	Tito's Homemade	Myer's Dark	Remy 1738	Bombay Sapphire
Don Julio	Grey Goose	Wray & Nephew	Hennessy	Hendricks
Patron	Ketel One	Bacardi	Jack Daniels	Tanqueray
+ more.	+more.	+more.	+more.	+more.

wine pairings & bubbles

Served By The Glass or Bottle

Cabernet Sauvignon	Sauvignon Blanc
Pinot Noir	Moscato
Shiraz	Chardonnay
Prosecco	Riesling

bottled beer

Red Stripe	Heineken
Corona	Modelo
Guinness	Bud Lite
	Amstel Lite

on tap, frozen, towers & flights.

IPA's, Local Craft Brews & Fan Faves - Ask your Server Today!

Mango Margarita, Peachy Lemonade, + more.*

100oz of Island Margarita, Rum Punch, Limonada, Caribbean Mojito **or** Sangria.

Served in sample sets of (4) w/ Prosecco, Tequila **or** Rum.
House or Premium Options Available.

*All items subject to availability/rotation.

Premium Flights & Towers Featuring:



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DRINK BREEZY