

HAPPY HOUR Cocktails

Tuesday-Friday 3pm-6pm

Chef Rob's Rum Punch Bottle | 25

myer's dark rum, wray & nephew rum, homemade jamaican fruit punch

Island Margarita Bottle | 25

house tequila + passion fruit + mango + lime

Ganja Green | 10

cognac + vodka + schnapps + blue curação + sour

West Indian Mule | 10

appleton rum + pineapple + lime + ginger beer

Jamaican Martini | 8

coconut rum + banana liqueur + pineapple + orange

Draft Beers | 5

choose from any of our local beers, on tap

Flavored Mojitos | 5

mango, peach, strawberry or passion fruit

Ask about our Drink Flights & Towers!

*18% Gratuity Dine-In /20% Gratuity for Parlies 6+/7.5% Per Takeout Order
*Menu Item Requests or Modifications May Not Be Guaranteed.
Menu Items may contain or come into contact with: WHEAT, EGOS, PEANUTS,
TREE NUTS, and MILK. For more information, please speak with a staff member.





HAPPY HOUR *Bites*

Tuesday-Friday 3pm-6pm

New England Lobster Roll | 25

sauteéd lobster meat + lettuce + sweet chili mayo

Grilled Lamb Chops | 24

jerk marinated + mint chimichurri + red wine reduction

Jerk Chicken Dip | 10

mushroom + spinach + parmesan + grilled pita

Wings & Fries | 12

5 pc. (fried, hot, bbq, lemon pep.) + seasoned fries

Crab Cake Sliders | 12

2 - sliders + lettuce, tomato, chipotle mayo

Fish & Chips | 10

fried grouper filet + seasoned fries

Sides | 5

seasoned fries sweet potato fries sautéed spinach rice & peas

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