



DINNER MENU

APPETIZER

Hummus & Cruditees - chick peas, tahini, garlic spread.....	\$6.00
Jerk Chicken Kebabs – mango, cilantro marinade.....	\$7.00
Coconut Shrimp - lime aoli.....	\$9.00
Soup Of The Day - Just Ask!	\$4.00

SALAD

Tomato Salad- Feta cheese, balsamic reduction.....	\$7.00
House Tossed Salad – choice of Asian, or Guava Vinaigrette.....	\$7.00

PASTA

Negril Pesto Pasta - cashew, basil, parsley, coconut oil.....	\$12.00
add Grilled Chicken Breast.....	\$3.00
Creamy Seafood Alfredo –with lobster, shrimp, calamari.....	\$20.00

ENTRÉE

served with vegetable trio, jasmine rice or smashed potatoes

Vegetable Rundown - simmered in coconut milk	\$11.00
Stuffed Chicken Breast- callaloo, cream cheese.....	\$15.00
Jerked Chicken - traditional spice, slow grilled breast or leg quarters.....	\$12.00
Pan Seared Snapper – with pumpkin	\$15.00
Escoveitched grouper – traditional pan fried, pickled veg.....	\$16.00
Curried Shrimp – Jamaican style spices	\$20.00
Grilled Lobster (in season).....	\$26.00
Grilled Beef Tenderloin- to order served with red wine gravy.....	\$25.00
Pork Stirfry - hoisin, peppers, pineapple	\$14.00
<i>Extras - fried plantain, steamed callaloo, bammies.....</i>	<i>\$2.00 (Each)</i>

SWEET

Banana pineapple crepes – rum & orange sauce	\$6.00
Cake – local baker’s creation.....	\$5.00
Ice Cream	\$4.00

All prices quoted in United States dollars. Tax and service charge are additional