



Appetizers

Mini Jerk Chicken & Waffles – Crispy mini waffles topped with jerk chicken, drizzled with grilled pineapple rum syrup.

Curried Chicken Sliders – Juicy curried chicken served on soft buns with refreshing mango slaw.

Jerk Chicken Bruschetta – Toasted crostini topped with jerk-seasoned chicken and vibrant pineapple salsa.

Curried Crab Cakes – Golden brown crab cakes with a flavorful curry twist, served with sweet chili aioli.

Trio of Deviled Eggs – A decadent assortment featuring jerk shrimp, curried crab, and classic flavors.

Caribbean Shrimp Cocktail – Chilled shrimp paired with tangy pineapple-infused cocktail sauce.

Sriracha Honey BBQ Chicken Wings – Crispy chicken wings glazed in a sweet and spicy barbecue sauce.

Smoked Jerk Chicken Wings – smoked jerk wings with homemade jerk bbq sauce

Trini Island Style Meatballs – Tender, flavorful meatballs coated in a sweet chili BBQ sauce.

Choice of Sliders – Select from stout-braised oxtails, jerk chicken, or hot-honey chicken.

Jamaican Pepper Garlicky Shrimp – Shell-on shrimp sautéed in a rich scotch bonnet garlic butter with peppers.

Fried Lemon Pepper Salmon Bites – Crispy salmon bites with a side of creamy buttermilk ranch dip.

Chicken

Smoked Jerk Chicken – Slow-smoked jerk chicken with pineapple salsa and jerk bbq sauce

Honey Lemon Pepper Fried Chicken – Crispy fried chicken infused with honey-lemon-pepper seasoning.

Honey BBQ Chicken – Sweet and smoky honey barbecue glazed chicken.

Roasted Herb Chicken – Juicy herb-marinated roasted chicken with aromatic seasoning.

Coconut Curry Chicken – Rich coconut curry sauce with roasted vegetables.

Blackened Chicken – Spiced and seared chicken served with a creamy Creole sauce.

Smothered Chicken or Turkey Chops – Pan-seared and smothered in a savory mushroom herb gravy.

Beef & Lamb

Jamaican Style Oxtails – Slow-braised oxtails with escovitch peppers, onions, and butter beans.

Braised Oxtail & Crab – A luxurious blend of braised oxtails and crab claws in a rich oxtail gravy.

Jamaican Pepper Steak – Tender filet seared and served with scotch bonnet pepper gravy and sautéed peppers.

Honey Bourbon BBQ Beef or Turkey Meatloaf – Classic homestyle meatloaf topped with a sweet and smoky bourbon glaze

Blackened Cajun Beef Tips – pan seared cajun steak tips smothered in cajun gravy

Braised Oxtail – Classic slow-cooked oxtails in a rich, savory gravy with butter beans and escovitch veggies.

Broiled Lamb Chops – Choose from chimichurri, jerk with pineapple salsa, tamarind chutney, or rosemary balsamic glaze.

Fish & Seafood

Classic Fried Whiting or Catfish – Lightly breaded and fried to golden perfection.

Brown Stew Salmon – Pan-seared salmon in a rich, aromatic brown stew sauce with escovitch veggies.

Curry Shrimp – Jumbo shrimp simmered with baby carrots and potatoes in a fragrant curry sauce.

Jamaican Black Pepper Shrimp Stir-Fry – Stir-fried shrimp with bold black pepper and island spices.

Jerk Shrimp – Grilled shrimp coated in a luscious coconut butter sauce.

Jambalaya Shrimp – Shrimp tossed in a Creole-style tomato sauce.

Seared Red Snapper Fillet – Perfectly seared red snapper with a velvety coconut tomato sauce.

Seafood Curry Rice – curry rice with mussels, shrimp, scallops and crab meat.

Crab Stuffed Salmon – Oven-roasted salmon stuffed with lump crab, topped with Cajun cream sauce.

Spinach Stuffed Salmon – Garlic-infused cream sauce over tender spinach-stuffed salmon.

Salmon Your Flavor – Choose from jerk BBQ, sweet chili, blackened, teriyaki, honey garlic, cognac-brown sugar glaze, or cilantro lime.

Broiled Lobster Tails – Choice of coconut-jerk, sweet chili garlic, garlic butter, or Old Bay lemon garlic.

Pasta Dishes

Creole Jambalaya Pasta – A hearty blend of chicken, smoked sausage, and shrimp tossed with penne in a Creole tomato sauce.

Rasta Pasta (Add Chicken or Shrimp) – Penne pasta tossed in a spicy, creamy sauce with peppers and onions.

Cajun Alfredo Pasta – Creamy Alfredo with a bold Cajun kick.

Sides

Creamy Coconut Mashed Potatoes – Buttery mashed potatoes infused with creamy coconut milk.

Garlic Mashed Potatoes – Velvety mashed potatoes with roasted garlic.

Scallion Mashed Potatoes – Whipped potatoes with scallion butter.

Curry Roasted Tri-Color Potatoes – Oven-roasted potatoes seasoned with aromatic curry spices.

Roasted Thyme Baby Potatoes – Herb-roasted potatoes with a hint of thyme.

Tri-Color Veggie Cold Pasta Salad – A refreshing mix of pasta, veggies, and tangy dressing.

Curry Yellow Rice – Fragrant, turmeric-infused rice with Caribbean spices.

Coconut Rice & Peas – Classic island-style rice cooked with coconut milk and red beans.

Creole Dirty Rice – Bold and savory rice with Creole seasoning and ground meat.

Classic Rice Pilaf – Light and fluffy rice with delicate herbs.

Rice & Gravy – Fluffy rice smothered in rich, savory gravy.

Candied Pineapple Yams – Sweet and buttery yams caramelized with pineapple glaze.

Five Cheese Macaroni & Cheese – Ultra-creamy mac and cheese with five cheeses.

(Optional: add crab, shrimp, or lobster.)

Honey-Agave Fried Plantains – Sweet and caramelized golden fried plantains.

Vegetables

Braised Cabbage & Kale Sauté – A flavorful, nutrient-rich cabbage and kale medley.

Southern Braised Cabbage – Slow-cooked cabbage with optional smoky bacon.

Coconut Creamed Spinach & Callaloo – A velvety, coconut-infused Caribbean take on creamed spinach.

Southern Style Green Beans – Tender green beans slow-cooked with smoked turkey.

Smoked Turkey & Collard Greens – Collard greens with smoked turkey

Thyme Roasted Carrots – Caramelized carrots with a scotch bonnet honey glaze.

Grilled Pineapple Caesar Salad – A tropical take on Caesar salad with grilled pineapple.

Kale Caesar Salad – Fresh kale with cornbread croutons, shaved parmesan, and tomatoes.

Seasonal Vegetable Medley – A vibrant mix of broccoli, cauliflower, zucchini, and carrots.

Cajun Butter Corn on the Cob – Sweet corn slathered in rich Cajun butter.