

DINNER MENU

Appetizers

Meatballs

Choice of classic beef, pork, or chicken meatballs topped with choice of sauce:
(Marinara, Soy Ginger, Swedish, Curry, Jerk Barbecue)

Mini Maryland Style Crab Cakes
w/ charred lemon and tartar sauce

Crab Cake Sliders

w/ Maryland Style Crab Cake, Hawaiian Roll, tartar sauce, slaw, butter lettuce, heirloom tomato, pickles

Island Beef Sliders

w/ seared brisket + chuck blend, brioche bun, caramelized onions, microgreens, pepperjack cheese.

Mini Skewers

Choice of marinated chicken, beef, shrimp, or vegetables skewered and grilled. Served with smoked Greek yogurt.

Jerk Skewers

Choice of jerk spice marinated chicken, beef, shrimp, or vegetable skewered grilled and served with jerk barbecue dip.

Brown Sugar Bacon Wrapped Dates
stuffed w/ cream cheese w/ hot honey dipping sauce

Bacon Wrapped Scallops
w/ sriracha mayo

Bacon Wrapped Shrimp
w/ garlic sauce

Deviled Eggs
choice of: classic, bayou, candied bacon, Cajun fried shrimp

Stuffed Mushrooms

Baby bella mushrooms, stuffed w/ shrimp, breadcrumbs, and sharp cheddar

Saltfish Fritters

w/ salted cod, tomato, bell peppers, green onion, and scotch bonnet peppers.

Caprese Skewers

tomato, basil, mozzarella with herbs, sea salt, and balsamic

Bruschetta
crostini topped with tomato, basil, onion, garlic, parmesan and balsamic vinegar.

Honey Ricotta Crostini
w/ slivered almonds and microgreens

Tostones
fried green plantains. Choice of original, beef, chicken, pork, or shrimp.

Cocktail Shrimp
w/ classic cocktail sauce

Mini Tacos
w/ choice of chicken, beef, pulled pork, fish, or shrimp

Cocktail Patties
Jamaican turnovers. Choice of beef, chicken, vegetable

Chicken

Authentic Jerk/ Jerk BBQ Chicken
Bone in chicken marinated in authentic Jamaican Jerk Seasoning and grilled to perfection

Barbecue Chicken
Bone in chicken marinated, baked, and basted with our house barbecue sauce

Fried Chicken
Marinated in herbs and spices, breaded, and deep fried
Flavors: Southern Fried, Jerk Fried, Hot Honey, Cajun Fried

Chicken Wings
Flavors: Original, Fried, Jerk, Rum BBQ, Escovitch, Teriyaki, Sweet Chili, Curry

Curry Chicken
marinated in Jamaican style curry and herbs, cooked with diced root vegetables

Brown Stew Chicken
bone in Jamaican style braised chicken marinated in an aromatic blend of spices.

Jamaican Fricassee Chicken
pan fried and stewed in a fragrant tomato-based sauce

Pollo Guisado
Latin-American style Chicken Stew

Roasted Chicken Provencal
with fresh herbs and root vegetables

Grilled Herbed Chicken Breast
with Fresh Mango Salsa

Turkey Breast
Roasted, Jerk, Fried

Sweet and Sour Chicken
breaded chicken w/ bell pepper and pineapple tossed in sweet and sour sauce

Stuffed Chicken Breast:
Style: Spinach + Mozzarella
Prosciutto + Spinach + Asiago
Chicken Cordon Bleu

Pesto Chicken
Roasted in a basil and pine nut sauce

Chicken Parmesan
breaded, topped with marinara and mozzarella

Chicken Francese
lightly breaded, cooked in lemon + white wine sauce

Chicken Milanese
boneless chicken breast panko breaded and fried, served with fresh lemon

Pulled Chicken
choice of: BBQ, Jerk, Curry

[Beef/Lamb](#)

Braised Short Ribs
Style: Braised, BBQ, Jerk, Sorrel Glazed

Meatballs
Style: Marinara, Alla Vodka, Pesto, Rum BBQ, Jerk BBQ, Teriyaki, Swedish

NY Strip
Style: Pan Seared, Peppercorn Cream, Jerk

Rib Eye
Style: Pan Seared, Peppercorn Cream, Jerk

Bacon Wrapped Filet Mignon
w/ a peppercorn cream sauce

Oxtail

Style: Stew, Curry, Jerk, Red Wine

Prime Rib

Roasted w/ au Jus

Roasted Lamb Chops:

Style: Traditional, Sorrel Glazed, Jerk, Curry

Leg of Lamb

Style: Roasted, Sorrel Glazed, Jerk, Curry

Pork

Jerk Pork

pork shoulder marinated in jerk seasoning and roasted

Stew Pork

marinated for 24 hours, and stewed until tender

Pernil

Puerto Rican Style Pork Shoulder roasted low and slow until fall off the bone

Pulled Pork

Flavors: BBQ, Jerk, Curry

Griot (Haitian Style Fried Pork)

soaked in citrus marinade, and cooked twice until golden

Ribs

Style: Dry Rub, BBQ, Rum BBQ, Jerk, Henny

Pan Seared Pork Chops

with apple, brown sugar, and caramelized onion

Pork Loin

Style: Rosemary, Caramelized Onion and Apple, Arugula and Goat Cheese Stuffed

Pork Belly

Style: Jerk, Burnt Ends, Chicharron

Sausage and Peppers

Spicy Italian Sausage w/ bell peppers and onions

Jambalaya

w/ Andouille Sausage, chicken, shrimp

Seafood

Fried Fish (Whole or Filets)

Styles: Jamaican Style Fried Fish, Escovitch Fish, Panko Crusted

Brown Stew Fish (Choice of Filets or Whole)

Steamed Fish (Choice of Filets or Whole)

Cornmeal Crusted Catfish

Salmon

Flavors: Pan Seared, Jerk BBQ, Rum BBQ, Garlic Butter, Bay Butter, Coconut Curry, Henny

Lobster Tail

Flavors: Broiled, Coconut Curry, Jerk Butter, Bay Butter, Stuffed

Jumbo Shrimp

Flavors: Coconut Curry, Scampi, Bay Butter, Jerk BBQ, Henny, Fried Coconut Shrimp

Maryland Style Crab Cakes

Whole Red Snapper

Style: Fried, Escovitch, Creole Sauce, Roasted, Steamed, Brown Stew

Pan Seared Halibut w/ lemon, white wine, and capers

Pan Seared Scallops:

Style: Garlic Butter, Bacon Wrapped, Cajun, Coconut Curry

PEI Mussels

Style: Marinara, Wine Sauce, Pesto Cream, Coconut Curry

Pasta

Rasta Pasta

choice of: Original, Chicken, Shrimp, Beef, Oxtail

Macaroni and Cheese:

4 Cheese, Caribbean Macaroni Pie, Jerk, Shrimp, Lobster, Vegan

Lasagna

Four Cheese, beef, chicken, turkey, sausage, vegetable

Pastelon de Amarillo

Plantain Lasagna with cheese and beef

Baked Ziti
w/ marinara sauce and ground beef (impossible and beyond meat also available)

Pasta Alfredo
Choice of: Chicken, Shrimp, Vegetable

Pesto Pasta
Choice of: Chicken, Shrimp, Vegetable

Penne A la Vodka
Choice of: Chicken, Shrimp, Vegetable

Lo Mein Stir Fry
Choice of: Chicken, Beef, Shrimp, Vegetable

Vegetarian

Eggplant Parmesan
breaded, fried, topped with marinara and mozzarella

Field Roast Sausage and Peppers
vegetarian sausage, peppers, and onion

Sliders
Choice: Veggie Burger, Black Bean Burger, Portabella, Impossible

Impossible Baked Ziti
made with impossible meat

Charred Asparagus Kale Pasta
w/ cannellini beans and lemon vinaigrette

Cauliflower Gratin
w/ Manchego cheese

Fried Oyster Mushroom
Choice of: Buttermilk Fried, Jerk Fried, Hot Honey

Spaghetti Squash
w/ sundried tomatoes, chard, and chevre

Aloo Gobi
Indian Spiced Potatoes and Cauliflower

Veggie Quesadillas
w/ roasted peppers, caramelized onions, black beans, corn, cheddar

Curried Chickpeas (Channa)
w/ Caribbean Style curry

Curried Vegetables
vegetable medley w/ Caribbean Style curry

Jerk Tofu
basted with Jerk BBQ Sauce

Vegetable Lo Mein
w/ bell pepper, onion, carrots, broccoli

Starch Sides

Fried Dumpling/Festival

Rice

Style: White Rice, Jamaican Rice and Peas, Arroz Con Gandules, Wild Rice, Black Rice

Ground Provisions

Sweet Plantains

Tostones (Fried Green Plantains)

Bourbon Infused Candied Yams

Roasted Fingerling Potatoes

Mashed Potatoes

Signature Sweet Potato + Plantain Mash

Caribbean Style Potato Salad

Couscous

Quinoa

Vegetable Sides

Fresh Green Beans Almandine

Chilled Green Beans with Garlic Aioli & Pine Nuts

Chilled Asparagus Dijon

Broccoli & Baby Carrots

Baby Carrots & Sugar Snap Peas

Snow Peas with Belgian Peppers & Pimiento Strips

Baked Acorn Squash

Grilled Eggplant, Zucchini, Yellow Squash & Belgian Peppers with Balsamic Reduction

Squash Ratatouille

Wilted Spinach with Feta & Walnuts

Spaghetti Squash with Romano Cheese

Sweet & Sour Red Cabbage with Julienne Carrots

Baked Stuffed Garden Tomato

Roasted Seasonal Vegetables

Cole Slaw

Famous Mango Slaw

Jamaican Steamed Vegetable Medley

Steamed Broccoli
Garlic Green Beans
Honey Glazed Carrots
Seasonal Vegetable Medley
Mexican Street Corn
Jerk Vegetables
Roasted Root Vegetable Medley
Balsamic Glazed Brussel Sprouts
Lemon Parmesan Asparagus