

Conch Ceviche	\$12
Marinated Conch, Citrus juice, Red Onions, Fresh Herbs, Season Peppers, Crispy Bread	
Ginger Grilled Shrimps	\$12
Cucumber & Green Papaya Relish, Honey Soy Sauce	
House Accra (Saltfish Balls)	\$8
Creole Pineapple Chien Sauce	
Cajun Lobster Sliders	\$12
Breadfruit Toast, Micro Green, Garlic Aioli, Lemon Slice	
Seared Wahoo Loin “Tataki “	\$10
Chili Passion Fruit Sauce, Sweet Pea Puree	
Bacon Wrapped Tenderloin	\$12
Caribbean Brown Sauce, Plantain Mashed, Jalapeno, Pickled Onions	
Carib Braised Baby Back Ribs	\$8
Tamarind BBQ Sauce, Fresh Herb Salad	
Sticky Chicken Wings	\$8
6 Drumettes, Smoked Guava Sauce, Green Onions	

Cucumber Salad	\$6
Herb Pesto, Cherry Tomatoes, Red Onions	
Roasted Bread Fruit	\$7
Escovitch Vegetables, Chili Garlic Dip	
Local Root Chips & Dip	\$10
Ask About House Dips	
Butternut Parmesan Bruschetta	\$7
Spinach Pesto, Herb Garnish, Candied Quinoa Seeds	
Fried Plantain	\$8
Fried Plantain Chunks, Herb Chimichurri, and Black Beans	

Dessert

Mini Lemon Curd Tart	\$8
Cinnamon Spice	
Coconut Chocolate Dome	\$12
Orange Dark Rum Coulis, Vanilla Cookie Crumble	
Soursop Crème Brulee	\$10
Whipped Cream	