



"Flavouring the world with a Caribbean Taste"

Valid: June 30-July 17, 2015

On COLD/RAINY days be sure to ask about our listed/unlisted soup options:

\$4 sml, \$8 lrg



Entrées

Half \$9 (CHICKEN only) and FULL \$11 - \$15

COMBOS (2 meats) \$16-18

(Typically served with two sides and plantain slices UNLESS noted otherwise)

A'la Carte Options

Hors d'oeuvres

Pieces

Wings:

50 pcs

Jamaican Jerk, Jerk BBQ, Tamarind Ginger, Sticky Guava, Curry-Mango, Island Fried, Spicy Sweet Arinj, 'Coveitch, Plain

Chicken Kebabs with Salsa or Sauce:

40 pcs

Grilled or fried

Meatballs:	75pcs
<i>Pepper-lime, Curry, JamAsian or Hawaiian</i>	
Codfish Balls Tamarind Tartar Sauce:	60pcs
Hot Seafood and Cheese Dip: with accompanying chips	1pt
Middle Quarters JUMBO Pepppa Sh'imps (<i>Peel n eat</i>)	Platter
Shrimp Skewers:	30 pcs
Mini Fish Cakes with Lime Sauce:	50 pcs
Seafood Fritters with accompanying dip	50 pcs.
Fruit Salsa and Chips: with accompanying chips	2pts
Fruit Kebabs:	35 pcs.
Cocktail Patties:	50 pcs.
Beef, Curry Chicken, Vegetable	
Stamp n go (<i>Codfish fritters</i>)	50 pcs.
Curry Chicken Puff with Mango Chutney	50 pcs.

MEAT PROTEIN		
Jamaican Jerk Chicken	Boka Dushi Chicken	Jerk BBQ Chicken
Mauvette's Roasted Chicken	Ginger Fried Chicken	Cilantro Brown Stew Chicken
Jamaican Curry Chicken	Chicken Fricassee	Lemon Chicken
Jerk Turkey	Deep Fried Turkey	Geera Turkey
Ackee and Saltfish	Escoveitched Fish: <i>Whole fish or Filets</i>	Seafood Stew
Stuffed Roast Fish	Fried Fish with Creole Wine Sauce	Escoveitch Shrimp
JUMBO Jerk Shrimp Skewers	Black River Sh'imps Curry	Shrimp and Okra
Beef Curry with Potatoes	Yaad Style Oxtail and Beans	Cinnamon Beef with Spinach
Old Fashioned Stew Peas	Brown Stew Beef w/Carrot and "Spinners"	Ram Goat Curry
Jamaican Roast Beef with Gravy	Pelau: (<i>Seafood, Beef, Chickn, Salted/Smoked Meat</i>)	Beef Ribs with JB Rum BBQ Sauce
➤ *Dishes can be made using Halaal or "slow grow" meat with requisite price adjustments.		
VEGETARIAN PROTEIN		
Jamaican Jerk Tofu	BBQ Tofu	Big Frank n Lima
Fri Chik with Sweet Peas and Onions	Mauvette's Lentil Cakes and Chow	Prime Cutlets and Black Bean Salsa
Soy Chunks Stew	Tofu Balls	Carrot Cakes
Crusty Stuffed Eggplant	Mushroom Cook-up	Veggie Stew Peas
Bean-Parm Filled Bellas	"Soyrizo" and Chick Pea Stew	Seitan Pepper Steaks
SAVORY SIDES		
Roasted Potatoes	Potato Cakes	Rice and Spinach Cakes
Rice n Peas	Pigeon Peas and Rice	Mashed Potatoes
Spinach Rice	Calypso Rice	Spice Rice
Quinoa and Things	Bulgar and Peas	Orzo, Roasted Tomato and Kale
Twice Fried Plantains	Green Figue Mash	Fried Ripe Plantains
Cooked Greens	Quick Fix Bok Choy	Jamaican Callaloo

Roasted Carrots	Cooked Crunchy Cabbage	Green Beans Almondine
Squash'n Greens	Cauliflower Broccoli Sauté	Pods, Sprouts and Peas
DESSERTS n SWEETS		
Assorted Fruit Bars: <i>Mango, Berry, Citrus</i>	Pinch-Me-Go-Round (<i>Gizzada</i>)	Tie-a-Leaf (<i>Blue Drawers</i>)
Tamarind Balls	Coconut Drops	Blue Drawers
Warm Bread Pudding	Rum Cakes	Coconut Cake (<i>Toato</i>)
Plantain Tarts	Grata Cakes (<i>Sugar Cakes</i>)	Sweet Potato Pudding
Pineapple Upside Down Cake	Trifles	Fritters (<i>Banana, corn, etc</i>)
Natural BEVERAGES (gal)		
Fruit Punch	Sorrel	Passion Fruit
Mango Lime	Pineapple Ginger	Melon Mint
Pawpaw Lime Cooler	Paw-Passion	Pawpaw Mint
Island Lemonade	House-made Ginger Beer	Cucumber Cooler