



SOUPS & SALADS

**ROASTED
PUMPKIN SOUP** GF DF VG
\$9.00

**RED PEAS
SOUP** GF DF VG
\$9.00

**RED PEAS
WITH PIGTAIL** GF DF
\$12.00

MIXED GREEN SALAD GF DF VG

Mixed local lettuce with cherry tomatoes, cucumber ribbon, carrots curls, red cabbage, basil leaves, and a honey balsamic vinaigrette **\$12.00** | Side **\$7.00**

CAESAR SALAD VT

A classic with grated parmesan, crispy croutons, and caesar dressing **\$12.00** | Side **\$7.00**

GRAINS, GREENS, AND NUTS GF DF VG NT

Mixed greens with cucumber, carrots, pickled red onion, quinoa, farro, toasted almonds, and a lemon mustard vinaigrette **\$14.00**

APPETIZERS

CHICKEN WINGS DF

Grilled jerk barbecue wings or crispy wings with sweet chili ranch dipping sauce **\$16.00**

VEGETABLE SPRING ROLLS DF VT

Crispy rolls filled with a bright medley of vegetables, served with sweet chili sauce **\$10.00**

JERK CHICKEN SPRING ROLLS DF

Pulled jerk chicken with aromatics, served with sweet chili sauce **\$12.00**

SPICED CHICKPEA SAMOSA DF VG

Savory bites prepared with local aromatics and served with mango chutney **\$15.00**

SMOKED MARLIN BAMMY BRUSCHETTA GF

Traditional Jamaican bammy topped with house smoked marlin and escovitch aioli **\$16.00**

CALAMARI FRITTI DF

Deep fried breaded squid served with a jerk infused tomato dipping sauce **\$15.00**

CURRIED GOAT RAVIOLI

Tender goat prepared in coconut cream and aromatics; covered in parmesan cheese **\$17.00**

PASTA

CREAMY FETTUCCINE PASTA

Fettuccine tossed in a béchamel cream sauce; infused with aromatics, white wine, and finished with freshly grated parmesan | Chicken **\$25.00** Shrimp **\$30.00**

PASTA PUTTANESCA VT

Fettuccine tossed in a tomato sauce with olives, capers, and sun-dried tomatoes for a tangy, savory finish, rustic charm, and Mediterranean kick **\$20.00**



ENTRÉES

Each entrée is served with market vegetables and one of the following sides



*Garlic Mash • Potato Croquette • Mac and Cheese
Coconut Jasmine Rice • Baked Sweet Potato • French Fries*



PIMENTO DUSTED CHICKEN BREAST GF DF

A pan seared chicken breast, dusted with pimento, and stuffed with aromatized plantain; served with a roasted carrot puree, jerk sauce **\$28.00**

JERK LAMB CHOPS DF

Tender lamb chops seasoned with Jamaican jerk spices and finished with a merlot demi; paired with roasted beet purée, **\$45.00**

BRAISED OXTAIL GF DF

Our slow braised oxtail is infused with bold aromatics and served with buttery broad beans; all paired for a satisfying, savory experience **\$38.00**

HERMOSA MEAT PLATTER GF

A hearty trio of barbecue ribs, jerk chicken, and a 4oz beef tenderloin — bold, smoky, and perfectly seasoned for meat lovers **\$46.00**

HOUSE SMOKED BARBECUE RIBS GF DF

Slow smoked ribs glazed with our rich, house made barbecue sauce — tender, flavorful, and falling off the bone **\$36.00**

GRILLED BEEF TENDERLOIN GF

An 8oz beef tenderloin; peppercorn-dusted, perfectly grilled, and elevated with a silky red wine reduction **\$48.00**

FISH FILLET

Pan seared fish fillet served with a bright, tropical salsa or steamed in a bold scotch bonnet coconut béchamel — your choice, both unforgettable **Market Price**

JERK COCONUT CURRIED SHRIMP

Tender shrimp tossed with jerk spice, slow-simmered in coconut cream and aromatics for a bold Caribbean curry dish **\$30.00**

ROASTED PUMPKIN AND MIXED BEAN STEW GF DF VG

A hearty stew of roasted pumpkin and beans, enriched with aromatics and coconut cream, topped with a scotch bonnet coconut oil drizzle **\$22.00**

DAILY FRESH CATCH

An ocean-fresh, whole-fish prepared your way — steamed, jerk, or escovitch; *this does not come with a choice of side*, instead, is served with market vegetables and either bammy or garlic mashed potatoes — a perfect pairing to a wonderfully fresh dish **Market Price**

Please let your server know if you have any dietary needs or restrictions



Gluten Free



Dairy Free



Contains Nuts



Vegetarian



Vegan

All prices are quoted in \$USD before tax and service charges