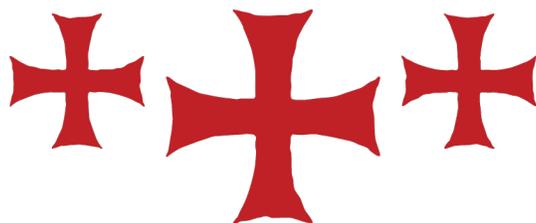


CHRISTOPHERS





LUNCH

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 ribbons, carrot 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**

Add Chicken **+\$7.00** • Add Shrimp **+\$12.00** • Add Pan Seared Fish Fillet **+\$10.00**

APPETIZERS & SMALL PLATES

MIXED CHIPS AND DIP GF DF VG

House made chips served with a fresh and earthy callaloo humus **\$10.00**

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**

CRISPY SEAFOOD DUMPLINGS DF

Seafood mix, wrapped and deep fried; served with a sweet and sour dipping sauce **\$14.00**

CHICKEN WINGS DF

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

PUMPKIN FRITTERS VT

Tasty bites served with a scotch bonnet mango aioli sauce **\$10.00**

QUESADILLA

Your choice of fillings with mozzarella cheese, sour cream, and pico de gallo

Cheese **\$15.00** • Vegetables **\$15.00** • Jerk Chicken **\$15.00** • Shrimp **\$17.00**



HAND CRAFTED PIZZAS

12 Inches • Hand Tossed • Woodfired

JERK CHICKEN AND PINEAPPLE

Spicy and sweet with Jamaican jerk chicken, diced pineapple, and tomato jerk sauce **\$18.50**

CURRY GOAT

Boneless goat topped with a curry jus and Jamaican scotch bonnet oil drizzle **\$20.00**

MARGHERITA VT

Classic and simple - fresh mozzarella, ripe tomatoes, and basil atop a woodfired crust **\$16.50**

VEGETABLE VT

A garden-fresh medley of tomatoes, red onion, sweet peppers, and olives **\$16.50**

CHEESE VT

Simple, satisfying, and timeless—rich tomato sauce and melted cheese **\$14.00**

EXTRA TOPPINGS **\$3.00**

*Sausage • Bacon • Ackee
Bell Peppers • Sundried Tomatoes*



SANDWICHES

Each served with our delicious house fries

BBQ GRILLED CHICKEN WRAP

A wrap with chicken, lettuce, tomato, feta, pickle, and scotch bonnet mango aioli **\$18.00**

HERMOSA'S CHEESE BURGER

Jerk infused beef patty with smoked gouda, fried plantain, and mango aioli; finished with lettuce, tomato, onion, and pickle **\$22.00**

VEGGIE BURGER DF VG

Our house made burger patty with fried ripe plantain and tomato caper tapenade; finished with lettuce and pickled red onion **\$18.00**

ESCOVITCH FISH SANDWICH

A crispy fried fillet with passion fruit, pickled vegetables, lettuce, and tomato **\$20.00**



LARGE PLATES

JERK CHICKEN **GF DF**

This is a beloved Jamaican classic; a quarter chicken with spicy jerk sauce, vegetables, and either festival or rice and peas **\$25.00**

OLD FASHIONED CURRY GOAT **GF DF**

A local favorite with curry spice, vegetables, and either coconut jasmine rice or roti **\$32.00**

HOUSE SMOKED BBQ RIBS **GF DF**

Slow smoked ribs with vegetables, and either fries or a baked sweet potato **\$36.00**

COCONUT SHRIMP **GF**

Sautéed fresh shrimp with vegetables, and coconut jasmine rice or rice and peas **\$30.00**

DAILY FRESH CATCH

An ocean-fresh, whole-fish prepared your way — steamed, jerk, or escovitch; served with market vegetables and either bammy or garlic mashed potatoes — a perfect pairing to a wonderfully fresh dish **Market Price**



DESSERTS

BREAD AND BUTTER PUDDING

Decadent bread and butter pudding with a passion infused cream anglaise; served with a scoop of vanilla ice cream **\$8.00**

SWEET POTATO PUDDING

Enticing vanilla rum sauce, sprinkled with caramelized sugar **\$11.00**

CHOCOLATE BROWNIE

With scotch bonnet chocolate sauce and stout ice cream **\$12.00**

PECAN PIE **NT**

Topped with whipped cream and caramel sauce **\$10.00**

HOMEMADE ICE CREAM

Creamy, flavorful, pure delight; choose from four flavors

Vanilla • Chocolate • Stout • Rum Raisin

One Scoop **\$4.00** Two Scoops **\$7.50**

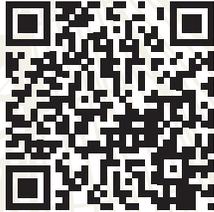


BEVERAGES

VIEW OUR DRINK MENUS

Scan this QR code or find the printed menu by the bar

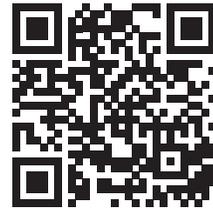
DRINK MENU



COCKTAIL MENU



WINE LIST



DINE YOUR WAY

At Christopher's we don't just feed appetites – we feed souls. Tell us your dream dining experience, and we will help arrange something unique, personal, and Jamaican.

VILLA DINING

Order from Christopher's and eat in your private dining pavilion
\$15 plus cost of meal

SEASIDE DINING

Christopher's beach dining under the Jamaican stars
\$50 per table plus cost of meal

GAZEBO DINING

Enjoy your meal as the peaceful ocean waves calm your mind and soul
\$50 plus cost of meal

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

GF Gluten Free **DF** Dairy Free **NF** Contains Nuts **VT** Vegetarian **VG** Vegan

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

