CHRISTOPHERS



LUNCH

SOUPS & SALADS

Jamaican Pumpkin Soup
$10.00
GF DF VG

Yard Style Red Peas Soup
$10.00
GF DF VG

Red Peas Soup with Pig's Tail
$13.00
GF DF

Soup of the Day
-Ask Server-

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**

Smoked Marlin Salad GF DF
Pickled escovitch, salsa, and honey mustard vinaigrette on mixed greens **$16.00** | Side **$9.00**

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

APPETIZERS & SMALL PLATES

Mixed Chips and Salsa GF DF VG
Parmesan and herb-seasoned house made chips; served with fresh salsa **$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 a medley of vegetables; 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**

Smoked Marlin Bammy Bruschetta
Traditional Jamaican bammy with house smoked marlin and escovitch aioli **$16.00**

Curried Goat Ravioli
Tender goat in coconut cream and aromatics; covered in parmesan cheese **$17.00**

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 pork ribs with vegetables, and either fries or a baked sweet potato **$36.00**

Coconut Shrimp GF
Fresh shrimp and vegetables sautéed in a rich coconut cream sauce; served with 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
Warm sweet potato pudding topped with an enticing vanilla rum sauce **$11.00**

Hummingbird Cake
A moist, tropical spiced cake made with ripe bananas, crushed pineapple, warm spices, and pecans; finished with a rich, velvety cream cheese frosting **$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

