



iSLE 15



Dinner Menu

Apps & Small Bites

Guacamole & Plantain Chips \$8

House-made guacamole paired with crisp, lightly salted plantain chips.

Isle Beef Patties \$10

3 Flaky pastries filled with tender, slow-braised short rib.

Codfish Fritters \$12

Light, fluffy Caribbean fritters packed with seasoned cod and served with our Signature Isle 15 Aioli.

Jerk BBQ Sliders \$13

Mini sliders stacked with smoky jerk BBQ flavor on soft toasted buns.

Plant-Based Option available upon request.

Crispy Char-Grilled Okra \$15

Fire-grilled okra with a crisp bite and dusted in island seasoning served with our Signature Isle 15 Aioli

Whole Wings, Island-Style \$15

Crispy golden wings tossed in your choice of Jerk BBQ or Tamarind Glaze — bold flavors that bring the fire.

Crispy Fried Shrimp \$17

Five (5) jumbo shrimp kissed with island spice and drizzled in signature Isle 15's Aioli — a perfect start to your island escape.

Soups & Salads

Soup of the Day \$8 cup | \$10 bowl

Chef's daily Caribbean-inspired creation — always bold, never boring.

Caesar Salad \$13

Romaine, parmesan, and spiced croutons in creamy Caesar dressing.

Island Chop Salad \$13

Crisp chopped greens with tomatoes, onions, avocado, carrots, roasted corn, beets, and cucumbers, finished with Avocado Dressing.

Make It a Side \$7

Turn any of our signature salads into a fresh, island-inspired side.

Add your choice of protein to any salad

Chicken +\$6 | shrimp +\$8 | salmon +\$10 | steak +\$12

Sea & Signatures

All entrées are served with Peas & Rice, Coconut Rice or White Rice, plus seasonal vegetables
(excludes Fire & Tide)

Snapper (\$MP)

Whole snapper cooked to your liking — grilled, stewed, or escovitch — delivering the taste of the islands on one beautiful plate.

Salmon \$32

Succulent salmon, fried, broiled, or grilled island-style with your choice of sauce and spice.

Isle 15 Curry Shrimp \$30

Jumbo shrimp simmered in Isle 15's signature curry blend — a golden, velvety sauce with just the right kick.

Fire & Tide \$55

Juicy ribeye and plump shrimp served with yucca mash and seasonal veggies. **Add Mac & cheese (+\$7)** for a decadent surf-and-turf masterpiece.

Chicken & Classics

All entrées are served with Peas & Rice, Coconut Rice, or White Rice, plus seasonal vegetables.

Brown Stew Chicken \$25

Tender chicken braised in rich island brown gravy — comforting, hearty, and full of home.

Jerk Chicken \$25

Grilled to perfection and marinated in authentic Jamaican jerk spice — smoky, spicy, and unforgettable.

Oxtails \$40

Slow-braised oxtails in deep brown gravy that melts right off the bone — a true Caribbean luxury.

Isle 15 Curry Chicken \$27

Chicken simmered in Isle 15's house-made curry sauce, fragrant with island herbs and warm spices.

Isle 15 Curry Chana \$25

Chickpeas stewed in a creamy curry sauce — earthy, bold, and satisfying.

Isle 15 Veggie Plate \$20

Your choice of any three sides plus fried plantains — a vibrant taste of the garden.

Rasta Pastas

🌶️ This dish carries authentic Caribbean heat. Spice levels can be adjusted upon request.

Rasta Pasta \$18

Creamy swirl of pasta, onions, peppers, and Caribbean herbs in a rich island cream sauce.

Grilled Veggie Rasta Pasta \$21

Our original recipe features a variety of seasonal grilled veggies seasoned to perfection.

Jerk Chicken Rasta Pasta \$25

Creamy pasta tossed with jerk-spiced chicken, peppers, and onions – smoky, spicy, and soulful.

Shrimp Rasta Pasta \$28

Sautéed shrimp folded into creamy island sauce with peppers and onions – pure Caribbean comfort.

Salmon Rasta Pasta \$30

Grilled salmon over silky pasta in a Caribbean cream sauce – rich and refined.

Steak Rasta Pasta \$35

Tender grilled steak served over creamy Rasta Pasta with island spices – bold and beautiful.

Burgers & Sandwiches

Isle 15 Burger \$18

A hearty patty on a brioche bun with lettuce, tomato, onion, avocado, and Isle 15's signature Jerk BBQ sauce.

Plant-Based Option available upon request.

Short Rib Sandwich \$20

Tender short rib with red cabbage slaw on toasted coco bread – juicy, sweet, and savory.

Isle 15 Sides

Fried Sweet Plantains \$6

White Rice \$6

Rice & Peas \$6

Coconut Rice \$6

Grilled Seasonal Veggies \$6

Roti \$7

Hand-Cut Fries \$8

Yuca Fries \$8

Yucca Mash \$8

Mac & Cheese \$10

Desserts

Dessert of the Day – A sweet island surprise crafted by our chef or sourced locally, inspired by Caribbean flavors and a touch of indulgence.

Isle 15 is a Caribbean-crafted restaurant and bar inspired by the rich heritage of the 15 CARICOM member nations. Our name pays homage to these islands and countries, which together represent the heart of Caribbean culture, flavor, and unity.

Founded by proud Black women entrepreneurs, Isle 15 is more than a restaurant – it's an experience. It's a place to gather, celebrate, and taste home. Whether you're here for brunch with friends, dinner with family, or cocktails that dance with spice and sweetness, you'll feel the rhythm of the islands in every bite. Come for the food. Stay for the vibe. Leave feeling like family.

Bringing Caribbean Soul to the Heart of Newark!



CARIBBEAN CRAFTED
CUISINE & BAR



iSLE 15



Brunch Menu

Brunch Appetizers

Crispy Fried Shrimp \$17

Four jumbo shrimp kissed with island spice served with Isle 15's signature Scotch Bonnet Aioli — a perfect start to your island escape.

Whole Wings, Island-Style \$15

Crispy golden wings tossed in your choice of Jerk BBQ or Tamarind Glaze — bold flavors that bring the fire.

Codfish Fritters \$12

Light, fluffy Caribbean fritters packed with seasoned cod and served with our creamy Scotch Bonnet Aioli.

Crispy Char-Grilled Okra \$15

Fire-grilled okra with a crisp bite and dusted in Isle 15's house island seasoning.

Hand-Cut Fries \$8

Crisp, golden fries served with Isle 15's signature Scotch Bonnet Aioli.

Brunch Entrées

Shrimp & Grits \$28

Creamy grits topped with sautéed shrimp in a rich, creamy Cajun sauce.

Fried Salmon & Grits \$33

Succulent Salmon, fried to perfection, over a bed of Creamy grits, drizzled with a rich, creamy Cajun sauce.

Sweet Potato Waffles & Fried Chicken \$25

Sweet potato waffles with crispy fried chicken, served with warm syrup.

Steak & Eggs \$30

Grilled steak served with two eggs any style and home fries.

Ackee & Saltfish with Festival \$27

Jamaica's national dish — sautéed ackee and salted cod paired with golden festival dumplings.

Curry Chicken & Roti \$27


Tender chicken simmered in Isle 15's signature curry blend served with fluffy Roti.

Isle 15 Brunch Burger \$18

A savory patty with a fried egg, lettuce, tomato, pickled onions, avocado, and Isle 15's signature aioli on a buttery toasted brioche bun. Served with Hand-cut fries

Plant-based Option available

Brunch Rasta Pastas

 This dish carries authentic Caribbean heat. Spice levels can be adjusted upon request.

Rasta Pasta \$18

A creamy swirl of pasta, onions, peppers and Caribbean herbs in a rich island cream sauce.

Grilled Veggie Rasta Pasta \$21

Our original recipe features a variety of seasonal grilled veggies seasoned to perfection.

Jerk Chicken Rasta Pasta \$25

Creamy pasta tossed with jerk-spiced chicken, peppers, and onions — smoky, spicy and soulful.

Shrimp Rasta Pasta \$28

Sautéed shrimp folded into creamy island sauce with peppers and onions — pure Caribbean comfort.

Salmon Rasta Pasta \$30

Grilled salmon over silky pasta in a Caribbean cream sauce — rich and refined.

Steak Rasta Pasta \$35

Tender grilled steak served over creamy Rasta Pasta with island spices — bold and beautiful.

Brunch Sides

Waffles \$8

Mac & Cheese \$10

Fried Sweet Plantains \$6

Festival \$6

Eggs Your Way \$6

Grits \$7

Home Fries \$8

White Rice \$6

Rice & Peas \$6

Coconut Rice \$6

Grilled Seasonal Veggies \$6

Roti \$7



iSLE 15



Drink Menu

Isle 15 Signature Cocktails

Not Your Lychee Martini | \$16

A smooth, island-forward martini where aged rum meets bright citrus and silky lychee. Lightly tart, subtly sweet, and dangerously easy to sip.

Spicy RiRi Passion Margarita | \$16

Bold, juicy passionfruit collides with real Ri Ri pepper heat. Balanced reposado tequila, citrus, and our in-house margarita mix bring the fire and the flavor.

Guava Remix Cosmo | \$15

A Caribbean twist on a classic. Citrus vodka and cranberry are softened with ripe guava for a smooth, slightly tropical finish that keeps things playful and refined.

Espresso Martini | \$16

Rich Haitian espresso shaken with Kahlúa and raw sugar for depth and balance. Choose your spirit and let this one carry you from dinner straight into the night.

Smoked Rum Old-Fashioned | \$17

A deep, soulful take on tradition. Aged rum, bitters, and orange, finished with a tableside smoke for a slow, luxurious sip.

Blacked Out (Black Manhattan) | \$18

Dark, bold, and unapologetic. Woodford Reserve layered with black vermouth and bitters for a moody, elevated Manhattan moment.

Private Plane to the Islands | \$18

Complex yet smooth. Whiskey meets amaro, aperol, and cabernet syrup for a balanced cocktail that feels like a first-class escape.

Off-Line (Lavender Lemon Drop) | \$16

Bright citrus meets calming lavender. Organic reposado tequila, fresh lemon, and floral notes poured tableside for a soft but confident finish.

Coconut Mojo | \$15

Refreshing and lively. White rum, coconut cream, fresh lime, mint, and sugar cane topped with soda for a light, breezy island sip.

Arrived in Style – Signature 1738 Sidecars | \$18

Cognac-forward and luxuriously smooth. Grand Marnier, fresh citrus, bitters, and your choice of flavor. Smoky, rich, and unforgettable.

Caribbean Sour | \$14

Unexpected and fun. Ginger whiskey and Malibu rum balanced with pineapple and sour for a drink that's equal parts comfort and kick.

Seasonal Mule | \$15

A rotating island-inspired mule, crisp and refreshing with a seasonal twist.

Seasonal Sangria | \$14

House-made and fruit-forward, changing with the season. Easy drinking, perfect for sharing.

Beverages & Mocktails

Beach Bum | \$10

Lychee, coconut cream, fresh lime, and soda. Creamy, bright, and beachy.

Lazy River | \$10

Mint and lavender blended with lemonade for a calm, refreshing sip.

Tropical Punch | \$8

A vibrant island punch bursting with tropical flavor

Sodas |\$4

Juice |\$4

Bottled Water

Sparkling (lg)/\$8

Still (Sm)/ \$4

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*Lunch Specials &
Happy Hour Menu*

Lunch Specials

Lunch Available Weekdays 12:00 pm-4:00 pm

Golden Shrimp & Fries \$19

A Caribbean twist on a classic — Five(5) jumbo shrimp fried to perfection, paired with hand-cut fries and our Signature Isle 15 Aioli.

Whole Wings & Fries \$17

Three (3) Crispy golden wings tossed in your choice of Jerk BBQ or Tamarind Glaze — bold flavors that bring the fire.

Grilled Salmon Tacos \$17

Two (2) tender salmon tacos topped with crisp greens, pickled onion, and cool avocado ranch crema — where ocean meets street market.

Short Rib Flatbread \$19

Island-style flatbread topped with slow-braised short rib, BBQ jerk sauce, and melted cheese.

Island Mini Classics \$15

A taste of the islands in every bite. Served with fragrant rice and sweet plantains.

Complete your meal with a warm fluffy Roti (+\$7)

Stew Chicken — Tender & savory with rich Caribbean gravy.

Jerk Chicken — Flame-kissed with our bold house jerk blend.

Chana Curry — Chickpeas stewed in a creamy curry sauce

Chicken Curry — Slow-simmered in island spices & coconut undertones.



ISLE 15

CARIBBEAN CRAFTED
CUISINE & BAR

Happy Hour Bites!

Tuesday through Friday 3pm-6pm

Hand-Cut Fries \$6

Crisp, golden fries served with Isle 15's signature Scotch Bonnet Aioli.

Jerk BBQ Sliders \$8

Mini sliders stacked with smoky jerk BBQ flavor on toasted buns.

Plant-Based Option available upon request.

Crispy Char-Grilled Okra \$7

Fire-grilled okra with a crisp bite served with our Signature Isle 15 Aioli

Whole Wings, Island-Style \$8

Crispy golden wings tossed in your choice of Jerk BBQ or Tamarind Glaze

Crispy Fried Shrimp \$8

Shrimp served with our signature Isle 15's Aioli

Isle 15 Tacos \$10

Two (2) Jerk chicken or Shrimp tacos topped with crisp greens, pickled onion, and cool avocado ranch crema.

Jerk Chicken Flatbread \$10

Island-style flatbread topped with Jerk chicken, BBQ jerk sauce, and melted cheese.

Happy Hour Drinks!

\$10 COCKTAILS

Guava Remix Cosmo

Caribbean Sour

Any Mule (Titos, Espolon, or Jack)

Espolon Margaritas (choose flavor)

Lemon Drops (vodka or tequila)

\$4 BEER

\$6 SHOTS

\$8 TOP SHELF SHOTS

\$8 HOUSE WINE

\$40 PITCHERS

(OUR PITCHERS ARE HUGE!)

SEASONAL PUNCH OR SEASONAL SANGRIA