



#### **ARE YOU READY?**

Like the many Athletes from the Caribbean, Our appetizers are sure to thrill your taste buds. Try One OR Create Your Own



A crowd favorite, how can you resist? Breaded in coconut and fried golden.

Paired with our Tropical mango dipping sauce. \$10.00

#### Shrimp Flatbread

Sauteed Shrimp, Jalapenos, bell peppers, Onions, and Mozzarella cheese on a flat bread

\$11.00

#### **Jamaican Fritters**

Six times the charm! Savory and spicy codfish, battered and



fried to perfection. Paired with house Fritter sauce. \$10.00

#### **Mozzarella Sticks**

Seven lightly battered Parmesan cheese sticks.

Served with marinara sauce. \$7.50

Fish Sticks
Fish Sticks + Fries + Tartar Sauce.



**Hola Amigos! Our Duckanoo Nachos are sure** to have your taste buds saying Fiesta Fiesta! Tortilla chips, mixed mexican cheese blend, bel peppers, jalapenos, black beans and topped with our juicy jerk chicken bits. \$10.00

We dare you to resist! **Additions: Shrimp \$3 Ground beef \$4** Jerk Chicken \$2 Bacon \$1

## **Calalloo & Codfish Springroll**



Calalloo & Codfish sautéed with bell peppers, onions, and traditional Caribbean seasoning. Rolled in a thin tortilla wrap and deep fried. Oh so good!! \$10.00

Served with our mango jerk

#### **Duckanoo Flatbread**

This seafood sensation is a sure bet!! Sautéed Shrimp, Crab Meat, Jalapenos, bell peppers, Onions, and Mozzarella cheese on a flat bread. \$12.00

## Jerk Chicken Flatbread

Flatbread topped with jerk chicken, sautéed bell peppers, onions, jerk sauce and mixed cheese. \$10.00



**Onion Rings** 8 Onion Rings + Tartar or Fritter Sauce. \$7.00



Jamaican Festival Jamaican sweet bread made with cornmeal and Flour. \$5.00



3 Flour tortilla, Jerk chicken, Lettuce, onions, cheese, sour cream, salsa and side of Guacamole. \$11.00 Fish Taco

3 Flour tortilla, tilapia, Shredded Lettuce, Onions, Cheese and side of Guacamole, sprinkled with Cilantro and Lime. \$12.00

#### **Chicken Quesadilla**

Flour tortilla filled with jerk Chicken, mixed cheeses, peppers, onions, grilled to perfection, served with sour cream and salsa. \$13.95



#### **Shrimp Quesadilla**

Flour tortilla filled with Chicken, mixed cheeses, peppers, onions, grilled to perfection, served with sour cream and salsa. \$14.95



8 Wings and fries, Celery & 1 homemade ranch or Bleu cheese

dipping Sauce.

10 Wings \$13.99 (Up to 2 flavors)

20 Wings \$23.99 (Up to 2 flavors)

50 Wings \$50.99 (Up to 5 flavors)

All wings come with ranch or Bleu cheese dipping Sauce.

#### **Flavors**

Duckanoo House sauce, Lemon Pepper, Honey Barbecue, Mild, Hot & Spicy, Jerk, Garlic Parmesan

Fries topped with our signature, cheese sauce, crispy bacon with fresh bell peppers to taste, comes with sour cream and guacamole. \$5.99

Additions: Bacon or Turkey Bacon \$1 Pepper \$0.50





Sampler sizes are smaller than full size portions

\$15.99

## **Choose ANY three:**

- \*\* 4 Chicken Wings
- \*\* 1 Chicken Finger
- \*\* 3 Coconut Shrimp
- \*\* 1 Callaloo & Codfish Springroll
  - \*\* 3 Jamaican Fritters
  - \*\* 2 Mozzarella Sticks
  - \*\* 1 Jerk Chicken Taco
    - \*\* 3 Onion Rings
    - \*\* 4 Fish Sticks
  - \*\* 2 Jamaican Festival

1/3 Duckanoo Flatbread (add. \$3.00)





Sautéed shrimp with bell pepper, onions, Caribbean herbs and spices, reduced in our signature parmesan cheese sauce. \$16.95



Pan seared salmon with a mild or spicy infusion, served Well and topped with our signiture coconut rundung sauce. \$18.00

All meals are Served with Rice and peas or White rice / Cabbage or Spinach

**Steamed Snapper** 

This authentic Caribbean tradition is a sure spit fire!! Red Snapper steamed with onions, bell peppers garlic, hot peppers, Caribbean herbs and spices, carrots, okra and slices of pumpkin. \$MARKET

#### **Escovitched Red Snapper**



Fried red snapper (crispy or soft), smothered with our Duckanoo Escovitch sauce made with vinegar, hot peppers and traditional Caribbean herbs. \$MARKET

Jumbo Shrimps smothered in Coconut curry sauce and caribbean herbs. Served with a Roti wrap \$17.99

### **Curry Shrimp**

Large Shrimp smothered in curry sauce with thyme, onions, bell peppers and other vegetables and seasoning \$16.00



Jumbo juicy Snow Crab legs sautéed in curry sauce with bell peppers, onions and Caribbean herbs and spices. \$25.99. Add Cluster \$12.00 Steamed Crab Legs

Crab legs sautéed in Garlic butter sauce \$25.99 add cluster \$12.00

**Brown Stew Snapper** 

This red snapper combination of fried and then steamed is a mouthwatering island tradition.

Fixed with onions, bell peppers, garlic, hot peppers, Caribbean herbs and spices, carrots, okra. SMARKET



#### REGULAR

French Fries \$3.00 Festival \$5.00

## PREMIUM

Bammy \$5.50 Broccoli \$4.00 Spinach \$4.00 Green Plantain \$4.00 Sweet Plantain \$4.00 Steamed cabbage \$4.00

#### HOUSE RECOMMENDED

Mac & Cheese \$5.00 Green Beans \$5.00 Rice & Peas \$5.00 White Rice \$5.00 Roti Skin \$5.00 Tun' Cornmeal \$5.00





Boneless Jerk chicken thigh served on a toasted gourmet bun with lettuce, onion, tomato & pickle. Served with Fries \$12.00

### **Duckanoo House Burger**

Gourmet burger patty served on a toasted gourmet bun with lettuce, onion, tomato & pickle. Served with Fries. \$13.00

#### **Island Burger**

Premium ground sirloin, served on a toasted gourmet bun with lettuce, bacon, caramelized sweet plantains, onion, tomato and pickle. Served with Fries \$13.00

**Additions** 

Bacon \$2.00 Cheese \$1.50 **Grilled Onions \$1.50** Sauce \$0.50



## **Jerk Chicken**

Tender grilled boneless chicken marinated in Caribbean herbs and soaked in our special Jamaican jerk sauce. Served on a bed of Spinach/cabbage with choice of white Rice or Rice & Peas. \$14.00

### **Duckanoo Oxtail**

A true Caribbean delight - Fresh succulent Oxtail, cooked with herbs and spices smothered in a brown sauce with butter bean. \$Market

#### **Irie Pasta**



Reggae Pasta, Bell peppers, Brocolli, green beans, onions, diced tomatoes, Garlic and Thyme sautéed with balsamic vinaigrette and virgin olive oil. Salt and pepper to taste. Optional: Mozzarella Cheese. \$10.00

#### **Duckanoo House Salad**

Spring mix, onions, cucumbers, pineapples, cherry tomato, fresh green apples and mango pineapple vinaigrette .\$10.00

**Ceasar Salad** 

Fresh romaine lettuce. parmesan cheese and garlic croutons. Served with ceasar dressing. \$9.00



**Side Salad** 

Your choice of Duckanoo House or Ceasar salad \$7.00

Salad Additions: Chicken \$3 Shrimp Salmon



## **Jerk Chicken Pasta**

Creamy Jerk? This crowd pleaser - a combination of Tri-Color fusilli, pepper, onions, creamy jerk sauce, Parmesan cheese, Caribbean herbs and Spices & Jerk Chicken.

Add \$2.00 to Substitute Shrimp

#### Jerk Chicken & Shrimp Pasta

Double the pleasure! double the jerk!! Jerk chicken and Shrimp sautéed bellpepper, onions, creamy jerk sauce, Parmesan cheese, Caribbean herbs and Spices and Tri fusilli pasta.

\$18.00

All Pastas come with one stick garlic bread Additional bread \$1.50





# BEVERAGE MENU

## BEERS

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BOIS

FINO

TO D'ASTI

Red Stripe, Heineken Guinness \$6 Corona, Sweetwater 420 \$6 Dragon Stout \$6 **Bold Rock Cider \$5** Budweiser, Coors light \$5 Bud Light, Yuengling \$5 Modelo, Stella Artois \$5 Michelob Ultra \$5

#### Beer Buckets (6 per bucket)

Domestic \$22.5 Imported \$27.5

# Party Pitchers

All 60 Oz Pitchers must be ordered by 2 or more people. \$12.00 Upcharge for Premium\*

- \* Long Island Iced Tea \* Blue MF
- \* Purple Rain \* Green Monster
- \* VIP House Margarita

## WINES

Ruffino Moscato D' Asti \$10 **Ruffino Prosecco \$10** Clos du Bois Chardonnay \$10 Chateau Ste Michelle Cabernet \$10 Clos du Bois Merlot \$10 **Chateau Ste Michelle Reisling \$10 Beringer White Zinfandel \$8** Jam Jar \$11 **Sutter Home Sweet Red \$8** 

#### WINES BY THE BOTTLE

**Belaire Rose \$100** Ruffino Moscato D' Asti , JAM JAR \$42 **Balatore Moscato Rose \$50** Moet Chandon \$180

## PREMIUM COCKTAILS

Texas Margarita \$14 TS Long Island \$12 \$10 Liquid Marijuana \$10 Jamaican Cowboy Hennessy Margarita \$14 Patron Margarita \$16 Bob Marley \$11 Moscow Mule \$11

#### LIQUOR BY THE BOTTLE

Ciroc, Hennessy (750 ml Bottle) \$175 Johnny Walker Blk (750 ml Bottle) \$150 Patron Tequila (750 ml Bottle) \$180

Ask About our **HOOKAH** 

#### CHECK 'EM OUT!!!

**MONDAYS** -**Uptown Mondays** TUESDAYS -**Take Over Tuesdays** 

**WEDNESDAYS - Seafood** Wednesdays

THURSDAYS -Karaoke FRIDAYS -Free Up Fridays

SATURDAYS -**Social Vybez** Saturdays

# HOUSE FAVEZ

**Duckanoo RumPunch** 

Unique blend of five different rums, juices & Caribbean spices \$10.00

\*\*\*\* \$9.00 cocktails \*\*\*\*

#### **Bahama Mama**

Light rum, coconut rum, Crème de Banana, Grenadine orange Juice,

Pineapple juice

#### **Caribbean Sunrise**

Vodka, Pineapple juice, Grenadine

#### Sex on The Beach

Vodka, Peach Schnapps, OJ, Cranberry juice

#### Mai Tai

Light Rum, Dark Rum, Splash of Grenadine,OJ, Pine Apple Juice

#### **Peach Face**

Vodka, Peach Schnapps, Cranberry juice

#### **Bend Me Over**

Amaretto almond Liqueur, sweet and sour mix, vodka, orange juice

#### **Pain Killer**

Dark rum, cream of coconut, Pineapple juice, OJ

#### Margarita

(Flavors: Mango, Water Melon, Raspberry, Strawberry, Apple)

Tequila, Orange liqueur plus sour mix and lime juice

#### The Graveyard

Lt Rum, Coconut Rum, Vodka, Raspberry Schnapps, 151 Rum, Pineapple Juice & Sour mix

#### Long Island Iced Tea

Vodka, Gin, Rum, Tequila, Tripple Sec, Sour & Coke

Long Island tea mixed with Blue Curacao

Long Island tea mixed with Raspberry Liqueur

## Other Beverages

Magnum

Ting / Figi Water

**Cranberry Juice, Orange Juice** 

PineApple Juice /Fruit Punch /Bottled Water \$3

D&G Sodas \$3.00

Red Bull \$5 / Coke, Sprite , Lemonade \$3

# **Happy Hours**

**MONDAY - THURSDAY** 

5:00PM -8:00PM

**FRIDAYS** 

3:00PM - 8:00PM

- 1. Duckanoo will require a driver license from a responsible party in order
- 2. Gratuity of 18% will be added to all tables of four or more or tabs of \$40 or more regardless of party size.
- 3. Please Pay only your server for your tab, we are not responsible for cash or credit cards left on the table.
- 4. One tab per table, maximum of 4 splits per tab at payout time.
- 5. Your server may require you to PAY AS YOU GO" if he/she feels it is necessary due to High Volume, Special Events or Promotion
- 6. Please Know What you are ordering, Alcoholic Beverages will not be taken back or discounted.

NOTICE: Consuming raw or undercooked beef, seafood, shellfish poultry or pork may increase risk of foodborne illness.