

RUM HUT

DINNER MENU

INTRODUCTION

Welcome to Rum Hut! Chef Nathan and front of house manager Laura are a husband and wife team who have been working side by side for over 8 years.

Our focus is on sourcing local products whenever possible; for example using Coral Bay Organics for as much produce as possible, buying fresh fish from local fisherman, and using honey made from St John honey bees.

While we strive to meet everyones dietary needs we are limited on space and our fryers do contain gluten and shellfish products. Please note this for any allergies.

Rum Hut also carries local hot sauces made from St John Brewers as well as Chef's home made Pique - a traditional Puerto Rican style hot sauce.

While we don't have a **kids menu** printed we do have some tricks up our sleeves for kids 12 and under.

DINNER MENU:
SERVED 5PM - 8:30PM
MONDAY - SATURDAY

SHARING

LOBSTER RANGOONS (5) \$22

pineapple sweet chili sauce, green onion, sesame seed

CRUZ BAY ROLL* \$17

tempura fried, spicy tuna, cream cheese, cucumber, topped with sweet soy sauce & spicy mayo

CHICKEN POTSTICKERS \$15

fried dumplings, ponzu, green onion

SPICY CRISPY BRUSSEL SPROUTS \$10

honey sriracha, cilantro, peanuts, sesame seed

LOADED CASSAVA FRIES \$13

feta cheese, avocado, tomato, pickled red onion, roasted garlic annatto aioli, cilantro

+ add braised beef short rib* \$8

BURRATA \$20

thai basil pesto, pickled shiitake mushrooms, grilled flatbread, togarashi dust

LIGHTER FARE

KALE CAESAR SALAD (veg) \$15

roasted corn, croutons, shaved parm + grilled chicken breast \$10 + grilled shrimp \$15 + colossal crab \$18

JOSEPHINE'S GREENS SALAD \$16

Josephines local, organic greens, tomato, cucumber, pickled onion, feta cheese, toasted almonds, citrus vinaigrette + add grilled chicken breast \$10 + add grilled shrimp \$15 + colossal crab \$18

SHORT RIB BAO BUNS*(2) \$16

Jo's greens, Korean BBQ sauce, pickled radish, peanuts, cilantro

COLOSSAL CRAB BAO BUNS (2) \$22

Jo's greens, pickled onion, old bay butter sauce, tempura drops

TUNA TARTARE TACOS* (3) \$24

crispy wontons, tuna, wakame, avocado, sushi rice, sriracha aioli

SIDES

cassava fries \$7 -- maduros \$4 -- plain fries \$7 -- coconut sticky rice \$3

*contains soy & sesame

LOVED YOUR MEAL?

buy the kitchen a 6-pack for \$10
ask your server to add it to the check

!!! maximum 2 credit cards per group/check !!!

A 20% autograt will be included for all groups of 6+

If you leave a tab open we reserve the right to charge a 20% gratuity and close the transaction

A 3% Non-Cash Adjustment will be added to your purchase.

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food born illness.
If you have a food allergy or dietary restriction please alert your server

SLIGHTLY LARGER FARE

8OZ WAGYU BEEF BURGER \$25

bacon, cheddar cheese, Jo's greens, french fries, homemade pickles

HOUSE MADE CHICKEN FINGERS \$28

fried chicken strips, buttermilk charred scallion coleslaw, french fries, side tamarind BBQ sauce

GRILLED MAHI MAHI \$36

coconut sticky rice, baby bok choy, roasted tomato & corn salsa

BRAISED BEEF SHORT RIB* \$36

coconut sticky rice, honey sriracha brussel sprouts, peanuts, Korean beef jus

JAMAICAN CURRIED SHRIMP \$32

cassava, bell pepper, coconut-lemongrass curry, toasted almonds, cilantro, coconut sticky rice, bok choy, grilled flatbread ~vegan option available

~ \$2 for french fries instead of rice ~
additional sauces \$1 ea

