

RUM HUT

LUNCH 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.

LUNCH MENU:
SERVED 11am - 3pm
MONDAY - SATURDAY

SHARING

LOBSTER RANGOONS (5) \$22

pineapple sweet chili sauce, green onion, sesame seed

CRUZ BAY ROLL * \$18

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

CHICKEN POTSTICKERS (5) \$15

fried dumplings, ponzu, green onion

SPICY CRISPY BRUSSEL SPROUTS \$12

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, assorted pickles, grilled St. John sourdough, togarashi dust

LIGHTER FARE

KALE CAESAR SALAD (veg) \$15

roasted corn, croutons, grated parmesan + 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

SLIGHTLY LARGER FARE

MAHI TACOS (3) \$28

tempura fried or togarashi blackened, citrus cole slaw, coconut-avocado crema, pickled red onion, cilantro, coconut sticky rice

8OZ WAGYU BEEF BURGER \$25

bacon, cheddar cheese, Jo's greens, french fries, homemade pickles + avocado spread \$3

*GF bun available \$2

FRIED CHICKEN SANDWICH \$22

fried chicken breast, creamy sriracha coleslaw, brioche bun, french fries

JAMAICAN CURRIED SHRIMP \$32

cassava, bell pepper, coconut-lemongrass curry, toasted almonds, cilantro, coconut sticky rice, bok choy, whole wheat tortilla ~vegan option available

- \$2 for french fries instead of rice -

additional sauces \$1 ea

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% autograti 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

RUM HUT

HOUSE COCKTAILS

PUSSER'S PAINKILLER \$12

pusser's rum, orange juice, pineapple, coconut, grated nutmeg
spice up your life: add a pussers gunpowder spiced floater \$2

TE-QUIL-A GHOST \$13

ghost spicy tequila, lunazul silver tequila, pineapple, lemon, triple sec, ango bitters

RELAXING IN CALI-SCO \$15

calisco pisco, cucumber-lime vodka, st germaine, triple sec, lime juice

THE HUTS RUM PUNCH \$10

kingston light rum, mango rum, pineapple, orange, lime
<< add a myers rum floater \$2 >>

THE NORTHSIDE MARTINI. \$13

three queens gin (STT), lemongrass simple, lemon juice, house-made lemongrass tincture

TROPICAL OLD FASHIONED \$14

kingston dark rum, evan williams bourbon, bacardi mango rum, vanilla liqueur, bitters

ESPRESSO MARTINI \$15

espresso, stoli vanilla vodka, amaro montenegro, orange bitters
<<make it creamy with baileys \$1>>

THE DETOX \$12

mutiny ginger turmeric vodka (STX), agave-thyme syrup, lemon juice, ginger beer, ango bitters

FROZEN COCKTAILS

NO BLENDERS HERE - we have a frozen machine - ask us what we are pouring today!

RUM FLIGHTS

BRUGAL FLIGHT \$18

Three 1 oz pours of
Brugal Anejo, Brugal XV, Brugal 1888
with tasting notes

PLANTATION FLIGHT \$20

Three 1 oz pours of
Plantation Overproof OFTD, Plantation XO 20th Anniversary, Plantation Pineapple
with tasting notes

PUSSERS FLIGHT \$22

Three 1 oz pours of
Pussers Blue Label, Pussers Gunpowder Proof Spiced, Pussers 15 Year
with tasting notes

LOCAL BEER

St John Brewers Summer Ale \$7
Leatherback Reef Life IPA \$7
Leatherback Island Life Lager \$7
STJ Brewers Juicy Booty Hazy IPA (16oz) \$11

OTHER BEER

Red Stripe \$6
Corona Extra \$6
Heineken \$6
Michelob Ultra \$6
Coors Light \$5
Heineken Zero (Non-Alcoholic Lager) \$6
Canteen Hard Seltzer \$6
SOCA Ginger Lime Hard Seltzer \$7

MOCKTAILS \$8

CRANBERRY COCONUT LIME RICKEY
cranberry juice, coconut water, lime juice, soda water

CARIBBEAN PALMER

tamarind juice, iced tea, country time lemonade

LUNCH COCKTAIL SPECIAL

THE NOBLE SPRITZ \$10
CASA NOBLE TEQUILA,
APEROL, LIME, SIMPLE,
SODA WATER

ROSE & BUBBLES GL/BTL

Sacha Lachine Rose - FR - \$11 / \$45
Freixenet Prosecco - ITA - \$11 / \$45
Mirabeau "La Folie" Sparkling Rose - FR - \$12 / \$49
Laurent Perrier Champagne - FR - \$129 btl

WHITE WINE GL/BTL

Matua Sauvignon Blanc - NZ - \$10 / \$40
Chateau de Sancerre Sauv Blanc - FR - \$15 / \$65
Latour Ardeche Chardonnay - FR - \$11 / \$45
Sea Glass Chardonnay - CA - \$9 / \$35
Placido Pinot Grigio - ITA - \$9 / \$35
Broadbent Vinho Verde - PT - \$9 / \$35
Willamette Vineyards Riesling - OR - \$11 / \$45

RED WINE GL/BTL

Carmel Road Pinot Noir - CA - \$12 / \$49
Wente "Wetmore Vineyards" Cab Sauv - CA - \$14 / \$55

NON-ALCOHOLIC

Coke, Diet Coke \$5ea
Sprite, Ginger Ale \$5ea
St John Brewers Rootbeer \$6
Barritts Ginger Beer \$4
Lemonade or Unsweetened Iced Tea \$3
Parrot Coconut Water 11.5oz \$5

LUNCH TIME happy hour

11am - 3pm

(\$1 off titos, \$3 off casa noble tequila, \$1 off frozen cocktail of the day)

ask to see our full spirits list menu
a 3% non-cash adjustment will be added to your purchase.