

FROM THE KITCHEN

PORK GYOZA (df) \$15

ponzu, green onion

TEMPURA FRIED LOCAL PUMPKIN (v) \$13

jo's greens, assorted pickles, five spice tamarind glaze

PORK PINCHOS (gf, df) \$17

Jo's greens, pickled red onion, Caribbean chimichurri aioli

KALE CAESAR SALAD (veg) \$15

romaine, kale, roasted corn, croutons, shaved parmesan

**Add grilled chicken breast \$12

JOSEPHINE'S GREENS SALAD (gf, df, veg) \$16

Josephines local, organic greens, tomato, cucumber, carrot, pickled onion, feta cheese, toasted almonds, citrus vinaigrette

**Add grilled shrimp \$15

TUNA TARTAR (df) \$18

wakame, avocado, cucumber, sriracha aioli, coconut sticky rice, crispy plantains

LOADED CASSAVA FRIES (gf, df) \$13

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

BAHAMIAN STYLE CONCH FRITTERS (df) \$18

Jo's greens, spicy roasted garlic annatto aioli

GRILLED SHRIMP BAO BUNS (df) \$22

Jo's greens, pickled radish, sriracha mayo, chopped peanuts

SHORT RIB BAO BUNS (df) \$22

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

8OZ WAGYU BEEF BURGER \$24

bacon, cheddar cheese, Jo's greens, fries, pickled cucumber

FRIED CHICKEN SANDWICH \$22

Fried chicken breast, creamy sriracha coleslaw, brioche bun, fries

TEMPURA MAHI \$28

fries, cilantro tartar sauce

TAMARIND BRAISED PORK RIBS (gf, df) \$30

citrus coleslaw, fries, tamarind BBQ sauce

SIDES

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

(gf)gluten free -- (df)dairy free -- (veg)vegetarian -- (v)vegan

**** Maximum 2 credit cards on a check ****

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

*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 Lunch Menu

FROM THE KITCHEN

PORK GYOZA (df) \$15

ponzu, green onion

TEMPURA FRIED LOCAL PUMPKIN (v) \$13

jo's greens, assorted pickles, five spice tamarind glaze

PORK PINCHOS (gf, df) \$17

Jo's greens, pickled red onion, Caribbean chimichurri aioli

KALE CAESAR SALAD (veg) \$15

romaine, kale, roasted corn, croutons, shaved parmesan

**Add grilled chicken breast \$12

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Jo's greens, pickled radish, sriracha mayo, chopped peanuts

SHORT RIB BAO BUNS (df) \$22

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

8OZ WAGYU BEEF BURGER \$24

bacon, cheddar cheese, Jo's greens, fries, pickled cucumber

FRIED CHICKEN BREAST \$28

fried chicken breast, citrus coleslaw, coconut sticky rice, tamarind bbq sauce

GRILLED MAHI MAHI (gf) \$36

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

GRILLED 14OZ STRIP STEAK (gf) \$42

grilled broccoli, fries, maduros, Caribbean chimichurri

TAMARIND BRAISED PORK RIBS (gf, df) \$30

citrus coleslaw, fries, tamarind BBQ sauce

SIDES

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

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Rum Hut Dinner Menu