

## APPETIZERS

### JAMAICAN PEPPER SHRIMP \$20

Sauteed in Traditional Jamaican Seasonings  
A Delicious Island-Style Dish Cooked with Scotch  
Bonnet, Shallots, Garlic and Fresh Thyme

### LOBSTER DIP W/ TORTILLA CHIPS \$20

Lobster Decadent Cheese Sauce and Tantalizing  
Toppings

### FISH CAKES \$15

Salted Cod Fish, Onion, Flour, Baking Powder, Thyme,  
Parsley and Scotch Bonnet Pepper

### CRISPY CALAMARI \$16

Tender Calamari Served with Warm Marinara Sauce

### MARYLAND CRAB CAKES \$16.50

Golden-Brown Crab Cakes Served with Mixed Greens,  
Creamy Sauce and Lemon Wedge

### FISH TACO \$16 SHRIMP TACO \$20

Lightly Fried Fish OR Shrimp Nestled in Warm  
Tortillas, Topped with Crispy Slaw, Creamy Sauce and  
a Hint of Lime for a Perfectly Balanced Bite

### LOBSTER PIZZA \$30

Lobster, Pizza Sauce, Cheese and Herbs

### WINGS \$16

Fried To Your Liking  
Honey BBQ, Buffalo, Sweet Chilli, Jerk (Wet or Dry)

### APPETIZER SAMPLER PLATTER \$30

Wings (5) Fishcakes (5) Jumbo Pepper Shrimp (5)

### STEAMED MUSSELS \$20

Sautéed in marinara sauce or white sauce with fresh  
garlic, olive oil and white wine.

## SOUPS

### CONCH \$12 (not available during summer months)

Traditional Caribbean Soup  
Made with Tender Conch in a Seasoned Broth

### BONELESS FISH SOUP \$12

A hearty and flavorful soup made with a base of fish  
broth w/ fish, vegetables and herbs.

**ALLERGENS** - If you have a food allergy or  
intolerance, please notify us. Menu Items contains  
wheat, soy, milk, eggs, strawberries, tree nuts, fish,  
shell fish.

## KIDS MEALS

### CHICKEN TENDERS W/ HAND-CUT FRIES \$10

### CREAMY MACARONI & CHEESE \$10

### MOZZARELLA STICKS W/ MARINARA SAUCE \$10

### HAMBURGER \$12

Charbroiled All-Beef Patty Topped with Dill Pickle,  
Ketchup & Mustard on a Plain Bun

## SALADS

Add Shrimp \$3 each / Chicken \$8

### CAESAR SALAD \$14

Crisp Romaine, Parmesan, Croutons and Caesar  
Dressing

### MIXED GREEN SALAD - \$14

Fresh Mixed Greens, Seasonal Vegetables and House  
Vinaigrette

### BEET SALAD \$16

Diced Beets w/ Vinaigrette, Crushed Honey Coated  
Pecans and Micro Greens

### BURRATA SALAD \$16

Creamy Burrata Served over a Bed of Fresh Mixed  
Greens, Vine-Ripened Tomatoes and Drizzled with  
Olive Oil and Balsamic Glaze

## VEGAN MEALS

### VEGETABLE POWER BOWL \$13

Combination of Cucumber Salad, Chickpea Salad,  
Tabouleh Salad Soft Avocado and Pickle Red  
Cabbage

### VEGETABLE BURGER \$15

Mixed Homemade Vegetable Burger Patty Served  
on a Brioche Roll

## DESSERTS

**Chocolate Cake \$9** -Warm Molten Chocolate Cake Served With Whipped Cream Or Ice Cream

**Cookie Skillet W/ Ice Cream \$9** Freshly Baked Cookie Served Warm With A Scoop Of Vanilla Ice Cream

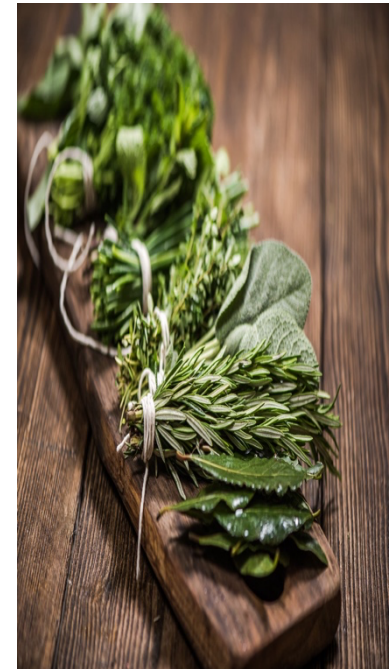
**Crème Brûlée \$10** Classic Custard Dessert With A Caramelized Sugar Topping

**Cheese Cake \$10** w/ Fresh Strawberry Preserves and Fresh Strawberries

**Talking Pies - \$10**



112-16 Rockaway Beach Boulevard \*  
Rockaway Park, NY 11694  
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### Chicken & Waffles \$20

Juicy Fried Chicken a top Fluffy Belgian Waffle  
Topped with Powdered Sugar and Syrup on the Side

**Chimichurri Steak, Eggs and Breakfast Potatoes \$25**  
Steak Served with Chimichurri Sauce, Eggs and Crispy  
Breakfast Potatoes

**Grilled or Jerk Chicken Sliders \$16**  
Chicken Breast with Mixed Greens  
And House Blend Jerk Sauce

**Classic or Jerk Burger Sliders \$15**  
House Burger, Mixed Greens and House Blend Jerk  
Sauce

**Shrimp & Grit \$20**  
Cajun-Style Shrimp Sauteed with Chicken Sausage,  
Creole Sauce, Cherry Tomatoes, Spinach and Truffle  
Buttered

**Short Stack Pancakes \$14**  
Matcha, Blueberry, Banana or Apple  
Served with Maple Syrup

**Vegetable Omelets \$20**  
Mushrooms, White Onions, Bell Peppers and Cheese

**Rhythms Breakfast \$25**  
Breakfast Potatoes, Bacon, Sausage and Pancakes

## BRUNCH ADD ON

Classic Belgian Waffles \$8 \* French Toast \$8 \* Hand Cut  
Fries \$8 \* Toast \$4 \* Home-Fries \$8 \* Turkey Bacon \$6 \*  
Beef Bacon \$8 \* Turkey Sausage \$6

**TEA\* COFFEE \* ASSORTED JUICES AVAILABLE**

## JAMAICAN CUISINES

### CURRY GOAT \$30

Cooked with Herbs, Spices and Curry w/ White Rice  
(No Substitutions)

### JERK CHICKEN \$20

The Real Authentic Jamaican Smoked and Grilled  
Chicken Breast, Leg or Thigh  
Seasoned with House Blend Signature Jerk Seasoning

### OXTAILS \$33

Stewed in Traditional Herbs and Spices  
Served w/ Rice (No Substitutions)

### RHYTHMS PASTA \$20

(Additional w/ Protein) Chicken \$10.99 / Shrimp \$3  
each  
Penne Pasta, Bell Peppers in Rhythms Creamy White  
Sauce

### JERK BURGER SLIDERS w/ Fries \$15

House Burger, Mixed Greens, Topping  
and House Blend and Jerk Sauce

### JERK CHICKEN SLIDERS w/ Fries \$20

### JERK LOBSTER ROLL (M/P)

Warm Lobster Meat Served on a Toasted Bun Tossed  
with House Blend Sauce and Coleslaw

## STEAKS & CHOPS

140z Ribe Eye Steak **\$35**  
Grilled To Perfection

## GRILLED LAMB CHOPS

Marinated In Fresh Herbs And Spices **\$40**  
W/ Roasted Potatoes and Vegetables

## LOBSTER MAC “N” CHEESE

Decadent *Lobster Mac And Cheese* Has It All: A *Generous  
Amount Of Lobster Meat And A Rich, Three-Cheese Sauce*  
**\$32**

## SIDES

Penne Pasta \$8  
White Rice \$6 \*Rice & Peas \$8 \* Quinoa \$8  
Fried Yuca \$8 \* Jamaican Bammy \$5  
Hand-Cut Fries \$8 \* Mac & Cheese \$12  
Crème Spinach \$10  
Fried Plantains \$6 \* Mashed Potatoes \$10  
Grilled Asparagus \$8 \* Fried Cauliflower \$8  
Roasted Brussel Sprouts \$7

## SEAFOOD

### FISH & CHIPS \$15

Catch of the day served with hand-cut fries

**GRILLED, STEAMED (Whole or Filet) M/P**  
**Halibut, Branzino, Sea Bass, Salamon**  
served w/ Yellow Rice & Vegetable

### RED SNAPPER M/P

Grilled, Steamed (Whole or Filet) w/ Fresh Vegetables  
and Okra) or Escovitch Style (Pickled, spicy, tangy  
dressing consisting of a medley of vegetables, herbs and  
spices with apple cider vinegar making it mildly acidic

### JUMBO SHRIMPS \$30

Prepared Fried, Grilled, Scampi, Jerk w/ Yellow Rice

### SCALLOPS \$30

Grilled or Pan Seared and served w/Mashed Potatoes

### WHOLE LOBSTER or TAILS (M/P)

Fried, Grilled, Steamed, or Jerk, served with a side of  
your choice

### FRUTTI DI MARE \$30

A medley of fresh clams, mussels, shrimp and squid in a  
savory tomato-based sauce served over pasta or with  
crusty bread

### LOBSTER ROLL (M/P)

Warm lobster meat served on a toasted bun tossed with  
house blend secret sauce and Coleslaw

### WHOLE SNOW CRAB LEGS \$40

Seasoned and Steamed

### SEAFOOD BOIL PLATTER \$45

Crab legs, shrimp, mussels, potatoes, and corn, steamed  
in Cajun garlic butter and a special house blend

### OCTOPUS \$33 (Grilled or Curry)

Marinated and grilled or Sauteed in a Curry Sauce w/  
White Rice

### PRAWNS \$19.50

Jerk, Fried, Grilled - Seasoned in our House Spice Blend

### CURRY SHRIMP - \$28

Sauteed in a Curry Sauce - Served w/ White Rice

## BEER \$7

RED STRIPE  
CORONA  
MODELO ESPECIAL  
GUINNESS  
HEINEKEN.O (NON-ALCOHOLIV)  
ADDITIONAL BEERS AVAILABLE

## TAP BEER \$6

## MOCKTAILS \$7

### CONGA

ORANGE JUICE, PINEAPPLE JUICE,  
LEMONADE, AND A SPLASH OF  
GRENADINE

### CRANBERRY ORANGE FIZZ

CRANBERRY JUICE, ORANGE JUICE  
AND SPRITE FOR A FIZZY NON-  
ALCOHOLIC TREAT



## WINES

GLASS \$10  
BOTTLES \$47  
JOSH RESERVE \$60

### WHITE

SAUVIGNON  
CHARDONNAY  
PINOT GRIGIO

### RED

CABERNET  
PINOT NOIR  
MERLOT

### SPARKLING

PROSECCO \$12

### HOUSE DRINKS

HOME MADE RUM PUNCH \$14  
HOME MADE SORREL \$7.99  
HOME MADE PINEAPPLE GINGER \$7.99  
HOME MADE SANGRIA \$8

## SUMMER DRINKS \$14

### BAHAMA MAMA

WHITE RUM, GOLD RUM, COCONUT  
RUM, LIME JUICE, ORANGE JUICE,  
PINEAPPLE JUICE AND GRENADINE

### BLUE HAWAII

RUM, BLUE CURAOA, PINEAPPLE JUICE  
AND COCOMUT CRÈME  
WHITE RUM, CRÈME DE MENTHE,  
ORANGE JUICE, GRENADINE, BLUE  
CURACAO AND DARK RUM FLOAT

### DIRTY BANANA \$16 (FROZEN)

A CREAMY MIX OF BANANA, RUM, MILK,  
AND COFFEE LIQUEUR

### JAMAICA DELIGHT

WHITE RUM, APRICOT, PINEAPPLE  
JUICE AND LEMONADE

### JAMAICA FIZZ

WHITE RUM, SODA, LEMONADE AND  
CRANBERRY JUICE

### MIAMI VICE \$16 (FROZEN)

RUM, PINEAPPLE JUICE, COCONUT  
CRÈME, STRAWBERRY SLUSH AND LIME  
JUICE

### PURPLE RAIN

VODKA, PINEAPPLE JUICE, BLUE  
CURACAO AND GRENADINE

### ZOMBIE

WHITE RUM, GOLD RUM, BRANDY,  
ORANGE JUICE AND GRENADINE

## FROZEN DRINKS \$16

(flavored and premium mark-up) \$1-\$2

### COSMO SUMMER SLUSH \$16

A FROZEN TWIST ON THE CLASSIC COSMOPOLITAN WITH LIMEADE, CITRUS VODKA, TRIPLE SEC, AND CRANBERRY JUICE

### FROZEN BLUE MOSCATO MARGARITA \$16

A COLORFUL MIX OF MOSCATO, BLUE CURACAO, TEQUILA, TRIPLE SEC, AND LIMEJUICE

### FROZEN LIMONCELLO DROP \$16

A TANGY, ICY BLEND OF FRESH LEMON JUICE, FROZEN LEMONADE, VODKA, AND HOMEMADE LIMONCELLO

### FROZEN MARGARITA \$16 (STRAWBERRY, MANGO+\$1

A CLASSIC FROZEN MARGARITA WITH SILVER TEQUILA, LIME JUICE, TRIPLE SEC, AND SIMPLE SYRUP

### FROZEN SANGRIA MARGARITA

RED WINE, ORANGE, LIME, LIMEADE, AND TEQUILA BLENDED INTO A REFRESHING MARGARITA

### FROZEN WATERMELON MOJITO \$17

WATERMELON, LIME JUICE, WHITE RUM, SELTZER, AND FRESH MINT BLENDED INTO A COOLING MOJITO

### FROZÉ \$16

A FROZEN BLEND OF RED OR WHITE WINE FOR A CHIC SUMMER REFRESHMENT

### PINEAPPLE COLADAS \$16

A TROPICAL CLASSIC WITH PINEAPPLES, COCONUT CREAM, LIGHT AND DARK RUM, HEAVY CREAM, AND PINEAPPLE JUICE

### SPIKED COCONUT LIMEADE \$16

SILVER TEQUILA, CRÈME OF COCONUT, AND LIME JUICE FOR A TROPICAL TWIST

### STRAWBERRY DAIQUIRI \$17

WHITE RUM, LIME JUICE, SIMPLE SYRUP, AND STRAWBERRIES BLENDED TO PERFECTION

## BRUNCH DRINKS \$14

### RUM PUNCH \$14

PREMIUM RUM, FRESH CITRUS AND TROPICAL FRUIT JUICES AND GRENADINE

### BLUSHING \$12

ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE

### CLASSIC MIMOSA \$12

ORANGE JUICE AND CHAMPAGNE

### IRISH \$14

ORANGE JUICE, GRAPEFRUIT JUICE, JAMESON IRISH WHISKEY AND CHAMPAGNE

### BELLINIS

### PEACH \$12

SWEET PEACHES AND BUBBLY PROSECCO

### STRAWBERRY ROSE \$12

STRAWBERRIES AND PROSECCO

### BERRY KIR ROYALE \$12

MIXED OF CRÈME DE CASSIS, CHAMPAGNE AND FRESH BERRIES

### BOOZY TEA \$14

TEA-INFUSED SPIRITS (CRÈME OR LEMON) WITH A HINT OF HONEY

### EXPRESSO MARTINI \$14

VODKA, COFFEE LIQUEUR, ESPRESSO AND SIMPLE SYRUP