NOTE: 20% GRATUITY WILL BE ADDED TO CHECKS OVER \$100 AND PARTIES OF 4 OR MORE GUESTS



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS / NO SUBSTITUTIONS ALLOWED



\$19

\$23

\$27

\$28

\$14

\$6

\$6

\$6

\$7

\$7

\$8

\$8

\$8

## **DINNER MENU**



JERK EGG ROLLS	<b>C17</b>
SHREDDED JERK CHICKEN & SEASONED VEGETABLES WITH HOUSE-MADE JERK SAUCE DIP	\$13
WINGS SCOTCH BONNET HONEY / JERK  / PERI PERI  / STICKY SPICY SESAME  /	\$14
ROTI QUESADILLA © CHEDDAR CHEESE, PINEAPPLE (SOUR CREAM, GUACAMOLE, SALSA) ON SIDE PULLED PORK + \$5 / JERK CHICKEN + \$6 / JERK SHRIMP + \$8	\$13
NACHOS (SUN-THURS) CHEDDAR CHEESE, BLACK BEANS, PICKLED JALAPEÑOS, SOUR CREAM, GUACAMOLE, SALSA ON HOUSE-MADE TORTILLA CHIPS PULLED PORK + \$5 / JERK CHICKEN + \$6 / JERK SHRIMP + \$8	\$13
COCONUT SHRIMP SHRIMP TOSSED IN COCONUT FLAKES, PINEAPPLE CHUTNEY DIP	\$16
CODFISH FRITTERS O  GRANDMA'S RECIPE- SEASONED SALTED COD WITH HOUSE-MADE TAMARIND CHUTNEY	\$13
CORN SOUP © © TRINIDADIAN CLASSIC SOUP- CORN, CARROTS, PUMPKIN, POTATO & FLOUR DUMPLINGS WITH SPICY CUCLIMBER CHOW(PICKLE) ON THE SIDE	\$10

TAMARINO CHOTHET	
CORN SOUP © © TRINIDADIAN CLASSIC SOUP- CORN, CARROTS, PUMPKIN, POTATO & FLOUR DUMPLINGS WITH SPICY CUCUMBER CHOW(PICKLE) ON THE SIDE	\$10
Salads	
CARIBBEAN SALAD BOWL © © © © MIXED GREENS, MANGO, ROASTED CORN, BLACK BEANS, CHERRY TOMATOES & AVOCADO JERK CHICKEN + \$6 / JERK SHRIMP + \$8 / JERK SALMON + \$12 CHOICE OF DRESSINGS SCOTCH BONNET VINAIGRETTE / SOUTHWEST / BLUE CHEESE / RANCH	\$14
SMOKED HERRING CAESAR SALAD ROMAINE, HOUSE-MADE SMOKED HERRING CREAMY DRESSING, CROUTONS, PARMESAN CHEESE	\$14
JERK CHICKEN + \$6 / JERK SHRIMP + \$8 / JERK SALMON + \$12	1

Big Plates	
*SERVED WITH WHITE OR PUMPKIN RICE	
*VEGAN STEW PEAS © © © © CLASSIC "ITAL" PLANTAINS & RICE	\$19
*JERK CHICKEN O  JAMAICAN CLASSIC WITH RICE/CABBAGE	\$21
*DOUBLE BRAISED OXTAIL STEW OS SLOW BRAISED WITH BUTTER BEANS, RICE/CABBAGE	\$32
*ESCOVITCH SNAPPER (WHOLE FISH HEAD ON/BONE IN) TOPPED WITH HOUSE HOT HONEY & ESCOVITCH PICKLE AND RICE	MP
*DOUBLE BRAISED SHORT RIBS 5 HOUR SLOW COOKED RIBS IN A GUINNESS STOUT REDUCTION	\$29
*PERI PERI SHRIMP 08 SOUTH AFRICAN STYLE SAUTEED IN CHILI, LIME, GARLIC, CORIANDER WITH RICE/CABBAGE	\$28
JERK SALMON  8 OZ PAN SEARED FILLET WITH JERK SAUCE, MASHED POTATOES AND SAUTEED ASPARAGUS	\$32
FISH & CHIPS BEER BATTERED HADDOCK SERVED WITH HAND CUT FRIES, DILL TARTAR SAUCE	\$19
BBQ JERK PORK RIBS   DEPARTED SOLES BELGIAN ALE BRAISED RIBS SERVED WITH A BABY MAC, ROASTED CORN AND CARIBBEAN SLAW.	\$27
SHEPHERDS PIE GROUND LAMB, PEAS & CARROTS IN GRAVY TOPPED WITH HOUSE-MAD MASHED POTATOES	\$24 E

(utry)
TRINIDADIAN STYLE SERVED WITH CHOICE OF RICE OR ROTI BREAD
CURRY POTATOES & CHICKPEAS 999
CURRY CHICKEN 000
CURRY GOAT 000
CURRY SHRIMP 000
Macs
MAC & CHEESE CHEDDAR, PECORINO, SMOKED GOUDA & PANKO BREADCRUMB FINISH JERK CHICKEN + \$6 LOBSTER + \$12
Sides
ROASTED CORN 🕬
CARIBBEAN COLE SLAW 00
WHITE RICE 5500
PUMPKIN RICE 6000
FRIED RIPE PLANTAINS OF TOSSED IN HARRYS SWEET SAUCE
ROTI BREAD OGG
HAND CUT FRIES OO

HOUSE-MADE MASHED POTATOES 50

AND CARIBBEAN SLAW

TRINIDADIAN STYLE FRIED CHICKEN THIGH STRIPS, HAND CUT FRIES

RADICA'S FRIED CHICKEN



💋 = SPICY 🕠 = VEGAN 🧭 = GLUTEN FREE 🧊 = DAIRY FREE

\$19

W = VEGETARIAN

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS NO SUBSTITUTIONS