

WE ONLY ACCEPT CHIP/ EMV CARDS:
WE DO NOT ACCEPT APPLE PAY/GOOGLE PAY
NOTE: 20% GRATUITY WILL BE ADDED TO CHECKS OVER \$100 AND PARTIES OF 4 OR MORE GUESTS



BRUNCH MENU

Small Plates

JERK EGG ROLLS	\$15
SHREDDED JERK CHICKEN & SEASONED VEGETABLES WITH HOUSE-MADE JERK SAUCE DIP	
STUFFED CRAB BACK	\$18
CRAB SHELLS STUFFED WITH LUMP & CLAW MEAT, PANKO, BELL PEPPERS & CARIBBEAN SEASONINGS	
JAMAICAN PATTIES -HOUSE MADE	\$14
FLAKY PASTRY FILLED WITH SPICED PAT LAFREIDA BEEF	
BEYOND BEEF (VEGAN)	
WINGS	\$16
SCOTCH BONNET HONEY / JERK / PERI PERI / STICKY SPICY SESAME	
COCONUT SHRIMP	\$16
SHRIMP TOSSED IN COCONUT FLAKES, PINEAPPLE CHUTNEY DIP	
SALTFISH FRITTERS	\$15
GRANDMA'S RECIPE- SEASONED SALTED COD WITH HOUSE-MADE TAMARIND CHUTNEY	
CORN SOUP	\$10
TRINIDADIAN CLASSIC SOUP- CORN, CARROTS, PUMPKIN, POTATO & FLOUR DUMPLINGS WITH SPICY CUCUMBER CHOW(PICKLE) ON THE SIDE	

Salads

CARIBBEAN SALAD BOWL	\$15
MIXED GREENS, MANGO, ROASTED CORN, BLACK BEANS, CHERRY TOMATOES & AVOCADO	
JERK CHICKEN+\$7 / JERK SHRIMP+\$9 / JERK SALMON+\$12	
SMOKED HERRING CAESAR SALAD	\$15
ROMAINE, HOUSE-MADE SMOKED HERRING CREAMY DRESSING, CROUTONS, PARMESAN CHEESE	
JERK CHICKEN+\$7 / JERK SHRIMP+\$9 / JERK SALMON+\$12	
CHOICE OF DRESSINGS SCOTCH BONNET VINAIGRETTE / SOUTHWEST/ BLUE CHEESE / RANCH	

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

RADICA'S CHICKEN & WAFFLES	\$18
BONELESS SEASONED CHICKEN THIGH SERVED OVER HOUSE-MADE BUTTERMILK WAFFLE, VERMONT MAPLE SYRUP	
ADD CHICKEN GRAVY +\$2	
BUTTERMILK PANCAKES	\$15
LEMON MAPLE BUTTER, VERMONT MAPLE SYRUP, MASCARPONE	
HANGRY HARRY BURGER	\$18
2 SMASHED PAT LAFREIDA BEEF PATTIES, AMERICAN CHEESE, PICKLES, SECRET SAUCE, DICED RED ONION, FRIED EGG, HOT HONEY BACON, ON A POTATO BUN WITH HAND CUT FRIES	
TRUFFLE PARM FRIES +\$2	
BANANA RUM FLAMBE FRENCH TOAST	\$17
FRENCH TOAST TOPPED WITH BANANA RUM FLAMBE, MASCARPONE	
BREAKFAST WAFFLE SANDWICH	\$18
HOT HONEY BACON, FRIED EGGS OVER EASY, AMERICAN CHEESE, AVOCADO, MAPLE SYRUP, SERVED WITH HAND CUT FRIES	
TRUFFLE PARM FRIES +\$2	
JUST EGG OMELETTE (VEGAN)	\$19
MUSHROOM, SPINACH, VEGAN CHEESE BLEND, SERVED WITH A SIDE OF TOAST, VEGAN BUTTER, STRAWBERRY PRESERVES	

Dinner Plates

*SERVED WITH WHITE OR PUMPKIN RICE

VEGAN STEW PEAS	\$21
CLASSIC "ITAL" PLANTAINS & RICE	
JERK CHICKEN	\$23
JAMAICAN CLASSIC WITH RICE/CABBAGE	
DOUBLE BRAISED OXTAIL STEW	\$35
SLOW BRAISED WITH BUTTER BEANS, RICE/CABBAGE	
MAC & CHEESE	\$15
CHEDDAR, PECORINO, SMOKED GOUDA	
JERK CHICKEN +\$7/ LOBSTER +\$15	

Macs

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

Bakes \$18

BEACH FOOD FROM TRINIDAD

*BAKES COME WITH A SIDE OF PINEAPPLE SALSA, CABBAGE SLAW, CUCUMBER CHOW & CONDIMENTS,

- *BACON EGG & CHEESE
- *JERK CHICKEN
- *SHORT RIB
- *MAHI
- *SHRIMP
- *AVOCADO EGG
- SALTFISH
- SMOKED HERRING

Flatbreads

JERK CHICKEN	\$18
BBQ BASE, SHREDDED MOZZ, SUNDRIED TOMATOES, ARUGULA, SHAVED PARMESAN	
TRUFFLE MUSHROOM (VEGETARIAN)	\$19
TRUFFLE MUSHROOM BASE, FRESH MOZZ, CARAMELIZED ONION, RICOTTA, TRUFFLE OIL DRIZZLE & MALDON SALT	
OXTAIL	\$20
MARINARA BASE, MIXED CHEESE BLEND, SHREDDED OXTAIL, ROASTED BELL PEPPERS, CARAMELIZED ONION, SPICY REDUCTION	
ADD A FRIED EGG TO ANY FLATBREAD +\$3	

Sides

HOT HONEY BACON	\$ 9
2 EGGS FRIED OR SCRAMBLED	\$ 6
HAND CUT FRIES	\$ 8
TRUFFLE PARM FRIES	\$ 11
AVOCADO (HALF)	\$ 6
FRIED RIPE PLANTAINS	\$ 7
TOSSED IN HARRYS SWEET SAUCE	

A PROCESSING FEE WILL BE ADDED TO ALL CARD TRANSACTIONS