

ISLAND SUMMER BBQ MENU



Fajita Chicken Kebobs

if you're a fan of fajita-style chicken with summer veggies this is for you.

Smokey Grilled Sweet Potato Wedges

These sweet potatoes are as flavourful as it gets perfect side dish.

Cocount Pineapple Shrimp Skewers

These skewers pack a ton of flavour, lime juice, soy sauce and tabasco sauce.

Grilled Asparagus

Delicious side to go alongside your meat.

Pineapple Hot Dog Salsa

Grill hot dog topped with sweet and spicy salsa.

Sweet Heat Bbq Baby Back Ribs

a sweet Bbq glaze makes this rack of ribs finger-linkin'-good.

Steak Kabobs With Orange Relish

These steak kabobs are perfect for summer.

Classic Cheeseburger

Yellow Cheddar, tomato, lettuce, onion and burger sauce.

Tabasco Grilled Veggie Swewers

With fresh summer prouduce these skewers will be the hit for your next barbecue.

Grilled Buffalo Chicken Sandwiches

Satisfy fashion buffalo chicken sandwich.

Mini Portobello Burgers

Grilled mini portobello burgers, with pepper jack cheese and zucchini.

Smoke Bbq Chicken

Smoke for 2 hours then brush with Tricnic Bbq sauce.

Autentic Jerk Chicken

Marinade for 3 days then cook slow on charcoal grill for up to 4 hours.

Grilled Rib-Eye Steak

Juicy and tender, cook to medium rare

Grilled Corn

Grill until tender then brush with a classic herbed butter and lime zest.

Classic Coleslaw

Carrots, Shredded Cabbage, Sugar, Vinegar and Mayonnaise.

Classic wedge Salad

Bacon, tomato and blue cheese dressing

Jerk Chicken Burger

A spicy pull jerk chicken on top of a beef burger, Served with jerk mayo.

Jerk Pork Leg

Slow cook in jerk marinade then grilled. to perfection.

Grilled Chicken Breast

With red onion and basil relish.