



NEGRIL

GARDENS

APPETIZERS

Salmon Bites	14	Fried Shrimp	18
Crispy seasoned salmon bites served with house dipping sauce.		Golden fried shrimp with dipping sauce.	
Calamari	15	Jerk Chicken Spring Rolls	12
Lightly fried calamari with Caribbean spices and citrus aioli.		Crispy spring rolls stuffed with jerk chicken.	
Mussels	15	Oxtail Spring Rolls	15
Mussels simmered in coconut garlic broth.		Spring rolls filled with tender oxtail.	
Jerk Chicken or Shrimp Tacos	13	Salmon Spring Rolls	14
Soft tacos filled with smoky Jerk Chicken or Shrimp and slaw.		Salmon and vegetable stuffed spring rolls.	
Fish Tacos	13	Unruly Wings	20
Crispy fish, fresh slaw, and lime crema.		10 Crispy wings tossed in your choice of sauce. House Jerk · Garlic · Guava BBQ · Thai Chili Honey Mustard · Sriracha Lime Honey	
Oxtail Tacos	17		
Slow braised oxtail with island slaw.			

SALADS

Island Medley	10
Salad mix with cranberries and tangerines.	
Cesar Salad	10
Romaine lettuce, Parmesan cheese and croutons. Add Jerk Chicken or Grilled Salmon (+\$8)	

SIDES

Mac & Cheese	8
Callaloo	8
Rice & Peas	6
White Rice	5
Sweet Plantains	8
Cole Slaw	6
Pickled Vegetables	6
Candied Yams	8

DESSERTS

Mango Sorbet	7
Smooth, refreshing tropical mango treat.	
Chocolate Lava Cake	10
Warm chocolate cake with a rich molten center.	
Coconut Cheesecake	9
Creamy cheesecake with a coconut twist.	
Caribbean Rum Cake	9
Moist cake infused with island rum flavor.	



NEGRIL

GARDENS

LUNCH MENU

11 AM - 4 PM

NEGRIL BUILD-A-BOWL

15

1. CHOOSE A BASE

Coconut Rice & Peas White Rice
Island Salad

2. CHOOSE A PROTEIN

Jerk Chicken Curry Goat
Brown Stew Chicken Grilled Salmon
Curry Chicken Oxtail (+\$5)
Curry Shrimp

3. CHOOSE A TOPPING

Callaloo Pineapple Salsa
Sweet Plantains Pickled Onions
Fire-Roasted Corn Candied Yams
Cabbage Slaw Baked Mac (+\$2)

4. CHOOSE A SAUCE

House Jerk Guava BBQ
Sriracha Lime Honey Garlic Cream
Scotch Bonnet Aioli

LUNCH PLATTERS

25

1. CHOOSE A PROTEIN

Jerk Chicken Grilled Salmon
Curry Chicken Stewed Mushroom
Curry Goat Oxtail (+\$5)
Stew Chicken

2. CHOOSE 2 SIDES

Mac & Cheese Sweet Plantains
Callaloo Cole Slaw
Rice & Peas Pickled Veggies
White Rice Candied Yams

LUNCH ENTREE

Rasta Pasta

18

Penne pasta with peppers and onions in an island herb cream sauce.

Chicken (+\$8) · Oxtail (+\$12) · Salmon (+\$8)
Curry Shrimp (+\$8) · Lamb Chops (+\$12)



NEGRIL

GARDENS

DINNER MENU

5 PM - 1 AM

ENTREES

Sun Kissed Salmon

27

Grilled salmon with choice of **Thai Chili** or **Lemon Pepper** glaze.

Golden Curry Chicken or Goat

25

Chicken or **Goat** simmered in rich, aromatic curry sauce.

Fried or Grilled Snapper

30

Snapper on top of brown stew gravy with carrots and island spices.

Grandma's Island Stew Chicken

25

Traditional stew chicken braised in savory island gravy.

Island Reserve Short Rib

35

Slow braised short rib in island sauce.

Sautéed Curry Shrimp

27

Juicy shrimp cooked in creamy curry sauce.

Smoky Yard Jerk Chicken

25

Authentic jerk chicken grilled over flame.

Stewed Mushroom

23

Portobello mushroom with vegetable medley in a brown stew gravy.

Honey Lamb Chops

35

Grilled lamb with garlic honey drizzle.

Rasta Pasta

18

Penne pasta with peppers and onions in an island herb cream sauce.

Chicken (+\$8) · **Oxtail (+\$12)** · **Salmon (+\$8)**
Curry Shrimp (+\$8) · **Lamb Chops (+\$12)**

Ocean View Oxtails

35

Slow braised oxtails (Choice of **Curry** or **Stewed**) with butter beans.



NEGRIL GARDENS

COCKTAIL MENU

COCKTAILS

20

Wild Vacation

Vodka muddled with seasonal fruit, lemon, and simple syrup, topped with club soda.

Just Peachy

Tequila and peach schnapps shaken with citrus and served over fresh rocks.

Negril Sunset

Malibu rum, orange juice, and pineapple juice built tall with a splash of triple sec and Sprite.

Montego Bay Bellini

Tequila and mango purée shaken with orange liqueur and fresh lime, topped with prosecco and a float of grenadine.

Island Blues

Bacardi and blue curaçao shaken with pineapple juice and fresh lime.

Island Gyal Spritz

White rum, passion fruit, and orange liqueur with fresh lime and a soda water finish.

Goose Pon Di River

Grey Goose pear vodka shaken with cranberry and peach schnapps.

MOCKTAILS

10

Loco Colada

Pineapple juice and coconut crème shaken with fresh pineapple chunks.

Mango Mock Mojito

Mango and fresh mint muddled with lime and topped with club soda.

Pom Spritz

Pomegranate juice shaken with fresh lemon and lime, finished with a citrus soda lift.

Strawberry Rita

Strawberry and fresh orange juice shaken with lime and agave.

WINE MENU

WHITES, ETC.

6 OZ

Narrative CHARDONAY California	13
Mer Soleil CHARDONAY "RESERVE" Sta. Lucia Highlands, California	19
Santa Cristina PINOT GRIGIO Delle Venezie, Italy	15
COS MOSCATO California	15
R. Prüm REISLING "ESSENCE" Mosel, Germany	14
Whispering Angel ROSÉ Provence, France	15

REDS

6 OZ

Sea Sun PINOT NOIR Monterey-Solano-St. Barbara, California	16
Benton-Lane PINOT NOIR Willamette Valley, Oregon	17
Ferrari-Carano MERLOT Sonoma County, California	21
Acquisition CARBENET SAUVIGNON California	15
Seghesio ZINFANDEL Sonoma County, California	15

HOUSE WINE

6 OZ

Sutter Home	7
CHARDONNAY MOSCATO PINOT GRIGIO MERLOT ZINFANDEL	



NEGRIL

GARDENS

HAPPY HOUR MENU

4 PM – 7 PM

COCKTAILS

12

Raspberry Mojito

Bacardi Superior muddled with fresh raspberry, mint, and lime, topped with club soda.

Strawberry Lemonade

Tequila shaken with fresh-squeezed lemon and strawberry.

Classic Lemon Drop

Tito's shaken with fresh lemon and sour, served with a sugar rim.

Espresso Martini

Vanilla vodka and Kahlúa shaken with espresso and simple syrup.

HOUSE-MADE RUM PUNCH

8

Negril Punch

House-made rum punch with fresh-squeezed pineapple, ginger, carrot, and lemon.

Kingston Punch

Coconut rum with fresh-squeezed soursop and lemon.

BITES

Unruly Wings

12

Fried Shrimp

12

Jerk Chicken Spring Rolls

10

Jerk Chicken Tacos (3)

10