



NEGRIL

GARDENS

APPETIZERS

Salmon Bites

14

Crispy seasoned salmon bites served with house dipping sauce.

Calamari

15

Lightly fried calamari with Caribbean spices and citrus aioli.

Mussels

15

Mussels simmered in coconut garlic broth.

Fried Shrimp

18

Golden fried shrimp with dipping sauce.

Negril Tacos

13

Soft tacos filled with fresh slaw, lime crema, and choice of Jerk Chicken, Shrimp, or Oxtail (+\$4).

Negril Spring Rolls

12

Spring rolls filled with choice of Jerk Chicken or Oxtail (+\$3).

Unruly Wings

20

10 Crispy wings tossed in your choice of sauce.

House Jerk · Garlic · Guava BBQ · Thai Chili
Honey Mustard · Sriracha Lime Honey

SIDES

Mac & Cheese

8

Mashed Potatoes

6

Rice & Peas

6

White Rice

5

Festival

5

Callaloo

8

Sweet Plantains

8

Cabbage

6

Pickled Vegetables

6

Candied Yams

8

Garlic Parm Fries

6

SALADS

Island Medley

10

Salad mix with cranberries and tangerines.

Ceasar Salad

10

Romaine lettuce, Parmesan cheese, and croutons.

Jerk Chicken (+\$8) or Grilled Salmon (+\$8)



NEGRIL

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LUNCH MENU

11 AM – 4 PM

NEGRIL BUILD-A-BOWL

15

1. CHOOSE A PROTEIN

Jerk Chicken	Curry Chicken
Brown Stew Chicken	Curry Shrimp (+\$5)
Stewed Mushroom ^{VG}	Grilled Salmon (+\$5)
Curry Goat	Oxtail (+\$5)

2. CHOOSE A BASE

Rice & Peas	White Rice
Island Salad	

3. CHOOSE A TOPPING

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

4. CHOOSE A SAUCE

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

LUNCH PLATTERS

25

1. CHOOSE A PROTEIN

Jerk Chicken	Curry Chicken
Brown Stew Chicken	Curry Shrimp (+\$5)
Stewed Mushroom ^{VG}	Grilled Salmon (+\$5)
Curry Goat	Oxtail (+\$5)

2. CHOOSE A BASE

Rice & Peas	White Rice
Island Salad	

3. CHOOSE A SIDE

Baked Mac	Garlic Parm Fries
Candied Yams	Sweet Plantains
Mashed Potatoes	Cabbage
Callaloo	Pickled Veggies
Festival	

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)



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DINNER MENU

5 PM – 1 AM

ENTREES INCLUDES 1 BASE AND 1 SIDE

Sun Kissed Salmon 27

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

Brown Stew Snapper 36

Snapper filet in a brown sauce with carrots, onions, and peppers.

Smoky Yard Jerk Chicken 25

Authentic jerk chicken grilled over flame.

Honey Lamb Chops 38

Grilled lamb with garlic honey drizzle.

Ocean View Oxtails 35

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

Rasta Pasta 18

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

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

Golden Curry Goat or Chicken 25

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

Grandma's Island Stew Chicken 25

Traditional stew chicken braised in savory island gravy.

Sautéed Curry Shrimp 27

Juicy shrimp cooked in creamy curry sauce.

Authentic Jamaican Breakfast Feast ^{VG} 20

Traditional island spread of Ackee, Callaloo, and Festival.
Saltfish (+\$5)

Stewed Mushroom ^{VG} 23

Portobello mushroom with vegetable medley in a brown stew gravy.

Sautéed Pineapple and Gravy ^{VG} 20

Pineapple in a brown sauce with carrots, onions, and peppers.
Eggplant (+\$7) · **Chicken (+\$7)**

BASE

Rice & Peas

White Rice

Island Salad

SIDES

Baked Mac

Candied Yams

Mashed Potatoes

Festival

Callaloo

Garlic Parm Fries

Sweet Plantains

Cabbage

Pickled Veggies

* All **VG** dishes are served with choice of **Base** + **Festival** or **Callaloo**.



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COCKTAIL MENU

COCKTAILS

17

Wild Vacation

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

Just Peachy

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

Negril Sunset

Malibu rum, orange juice, and pineapple juice built tall with a splash of grenadine, 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

Cognac shaken with fresh lemon, simple syrup, and blue curaçao.

Island Gyal Spritz

Wray & Nephew shaken with passion fruit purée, orange liqueur, and fresh lime, topped with optional soda water.

Goose Pon Di River

Grey Goose pear vodka shaken with cranberry and peach schnapps.

Paloma Sunbeam

Tequila shaken with fresh lime, agave, and muddled jalapeño, finished with ruby red grapefruit and a tajín rim.

Cucumber Mint Fizz

Gin muddled with fresh cucumber and mint, shaken with lime and simple syrup, topped with club soda.

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

REDS

6 OZ

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

HOUSE WINE

6 OZ

Sutter Home	7
CHARDONNAY	
MOSCATO	
PINOT GRIGIO	
MERLOT	
ZINFANDEL	



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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.

Paloma Sunbeam

Tequila shaken with fresh lime, agave, and muddled jalapeño, finished with ruby red grapefruit and a tajín rim.

Cucumber Mint Fizz

Gin muddled with fresh cucumber and mint, shaken with lime and simple syrup, topped with club soda.

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 (2)

10