

APPETIZERS

PEPPER SHRIMP

Streetfood classic. Head on, shell on, seasoned with scotch bonnet pepper.



\$3,000

SALTFISH FRITTERS

\$1,000

PUMPKIN TALKARI

Seasoned mashed pumpkin, cooked with or without saltfish. Served with roti.

\$2,000

ROOTS WINGS

Choose plain, honey bbq, or hot & spicy.

\$2,000

ROOTS WRAPS

Chicken \$1,500
Fish (marlin) \$2,500
All di veggies \$1,500

CURRY SALTFISH

Served with roti.

\$2,000

SOUP OF THE DAY

Chicken (Saturday-Thursday)
Seafood (Friday)

SM/LG
\$500/1,000
\$800/1,500

Entrees

1/4 CHICKEN

Fried/Barbifry • Curry • Sweet & Sour
Served with your choice of side.

\$2,200

OXTAIL

Served in our likkle dutchie with basmati rice & peas.

\$5,000

CURRY GOAT

Served in our likkle dutchie with basmati rice & peas. \$4,000



ACKEE & SALTFISH

Served with your choice of side.

\$2,000

CHICKEN TERIYAKI PINEAPPLE

Stir-fried chicken, teriyaki glaze, & basmati rice. Served in a pineapple.

\$4,500

GRILLED CHICKEN BREAST

Served with grilled seasonal veggies.

\$2,000

GARLIC ALFREDO

Chicken • Vegetable
Shrimp or Lobster \$5,500

\$4,000

VEGETABLE FRIED RICE

Chicken \$3,500 • Shrimp \$4,500

\$3,000

STEW PEAS [SATURDAY ONLY]

Salt beef, fresh beef, chicken foot, red kidney beans. Served with basmati rice.

\$3,500

New 

PEPPER STEAK [SUNDAY ONLY]

Tender beef strips sautéed with bell peppers & onions. Served with basmati rice.

\$4,500

New 

LOBSTER MAC 'N CHEESE

Creamy mac n cheese elevated with chunks of fried lobster. *(Seasonal)*

\$6,000

ITAL BEAN STEW

Broad bean, kidney bean, irish potato, carrot, spinnaz, coconut milk. Served with your choice of side.

\$2,200

HOUSE SALAD

With Chicken \$3,200 • With Fish \$4,000

\$2,500

GRILLED MAHI MAHI (DOLPHINFISH)

Served with roasted seasonal veggies.

\$5,000

ROOTS FISH & CHIPS

Fried marlin strips served with fries & esco sauce.

\$4,500



SIDES

Fries
Plantain
Sweet potato

Mashed potatoes
Basmati rice & peas
Roti

Breadfruit
Festival
Bammy

Crackers
Corn
Stirfry/Steam veg

\$700

BESTSELLER →

SEAFOOD BOIL Serves 2. **\$12,000**
King crab, shrimp, lobster, corn, & potato
Spicy • Curry • Coconut Curry

SEAFOOD

Select your seafood, select your style

| | | | |
|------------------------|----------------------|----------------------------------|--|
| GRILLED OCTOPUS | \$6,500 | LOBSTER <i>(Seasonal)</i> | \$4,800 |
| KING CRAB | \$7,000 | Curry | |
| Coconut curry | | Fried | |
| Curry | | Garlic | |
| Garlic | | Grilled | |
| SHRIMP | \$4,500 | FISH | \$3,500 |
| Coconut curry | per 1/2 pound | Brown-stew | per pound |
| Curry | | Coconut curry | |
| Fried | | Curry | |
| Garlic | | Coconut esco | 1.5 lb. for \$5,250 2 lb. for \$7,000 |
| Grilled | | Escovitch | |
| | | Fried | |
| | | Steam | |
| | | | |

BURGERS

Served with fries.

ROOTS BURGER

Ground beef, chicken bologna, fried egg, lettuce, tomato, cheese
\$3,500

ROOTS TROPICAL CHICKEN BURGER

BBQ chicken breast, grilled pineapple, lettuce, tomato, cheese
\$4,000

CLASSIC CHICKEN BURGER

Fried chicken breast, lettuce, tomato, cheese
\$3,000

PLAINTAIN SLIDERS (3)

Grilled chicken or ground beef on pressed plantain
\$4,000

FISH BURGER

Fried marlin, lettuce, tomato
\$4,000

Roots kids
MAC & CHEESE
NUGGETS & FRIES
\$1,500

PLATTERS

Serves 3-4.

OFF DI REEF

Fried lobster, grilled shrimp, grilled octopus, fried fish, vegetable fried rice, festival
\$17,000

YAADMAN TING

Curry goat, oxtail, fried chicken, basmati rice & peas, white rice, plantain
\$10,000

WINGS

Plain, honey bbq, hot & spicy. Or mix them.

20**\$4,500**
30**\$7,000**

Dessert

Slice of cake **\$1,200**

Ask your server for a special dessert of the day.

bar

MIXED DRINKS

FROZEN DAIQUIRI *Strawberry / Mango* \$1,600

Rum, fruit, lime, sugar
Virgin \$1,200

PIÑA COLADA \$1,600

Rum, coconut, pineapple
Virgin \$1,200

MOJITO \$1,200

Rum, lime, mint, sugar

RUM PUNCH \$1,000

Rum, pineapple, orange, lime, pimento

RIO GRANDE \$1,200

Appleton, amaretto, pineapple, ginger

BLUE LAGOON \$1,200

Vodka, blue curacao, lemon

TROPICAL MARGARITA \$1,500

Tequila, orange liqueur, lime, peach schnapps, pineapple

MARGARITA *Classic / Strawberry / Mango* \$1,200

Tequila, orange liqueur, lime

NASTY DAVIS \$1,800

White & dark rum, vodka, tequila, triple sec, ginger, lime, coca cola

ROOTOPIA \$1,200

Coconut rum, peach schnapps, orange juice

MONKEY ISLAND \$1,600

Coconut rum, banana liqueur, rum cream, milk, cinnamon

SEX ON THE BEACH \$1,600

Vodka, peach schnapps, cranberry, orange juice

MUDSLIDE \$2,000

Vodka, Bailey's, creme de cocoa

MOSCOW MULE \$1,200

Vodka, ginger beer, lime

MARTINI *Chocolate / Apple / Peach* \$1,200

Gin or vodka, cinzano, dry vermouth

FROZEN COFFEE \$1,600

Blue mountain coffee, coconut rum, condensed milk

ROUND OF SHOTS

6 SHOTS OF TEQUILA

Premium \$9000 House brand \$3000

WINES

GLASS/BOTTLE

RED

House Reds \$1,200 / \$4,500

WHITE

House Whites \$1,200 / \$4,500

BEER

\$700

Corona
Dragon
Heineken
Legend
Guinness
Red Stripe
Smirnoff Ice

Nonalcoholic

Motts Apple Juice
Fruit Juice
Pineapple / Orange / Fruit Punch
\$600

Cranberry Juice
Gatorade
Red Bull
Lucozade
Tropical Rhythm
Roots Natural Juice
\$800

Blended Fruit Punch
\$1,200

Coffee
\$700

Coca-Cola
Cranwata
Flavor Splash
Ginger Ale
Ginger Beer
Minute Maid
Schweppes
Sprite
Tonic Water
Tropics
\$400
Water
\$300

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