

Grida Bistro

MAIN COURSE (Cont...)

***Signature Seafood Boil \$67.95

Snow crab legs, Shrimp, sausage served with corn and potatoes clenched in our signature creole sauce.

***Poisson Gros Sel or Fried \$-MP

2 LB Salt-Crusted Fish / Fried Whole Red Snapper

Lambi/Conch- \$28.75

Tender and succulent pieces of conch in a flavorful creole sauce with your choice of rice.

Dinde Frite \$26.90

Succulent turkey pieces marinated in a blend of exotic creole spices, fried to perfection.

Grida's Loaded Spaghetti \$21.99

Hearty Haitian-style spaghetti with shrimp, sausages and a boiled egg.

Grits A la Grida

-Oxtail \$34.95 -Shrimp \$31.65

Creamy grits, choice of meat in a rich creole sauce.

Creole Fritay

Griot \$25.95 Chicken \$23.95, Turkey \$25.95

Tassot Beef \$35.95 Tassot Kabrit \$35.95

Choice of meat served with Plantain, Akra, Marinade, Sausage and sweet potatoes, pickliz, and dipping sauce

SIDES

Mac & Cheese \$12.48

Steam Vegetables \$8.32

Fried Plantains(4) \$4.16

Sauce Pois (Beans Puree)\$8.32

Mash Potatoes \$8.32

DESSERTS

Creole Beignets (6) \$10.35

Fluffy, soft fried dough topped with powdered sugar.

Blanc Mange \$12.22 w/Rum \$16.12

A creamy, silky gelatin dessert made with fruit.

Bistro Bliss Cheesecake \$12.11

Served with strawberry topping and cremas drizzle.

Carrot Cake \$9.75

House made carrot cake with cream cheese frosting.

Tres Leches \$10.14

Light, fluffy cake that is soaked in condensed milk and cremas.

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

20% Gratuity for parties of 6 or more.

***Item will take longer to cook