DAILY SPECIALS

Bone in Oxtail
Indulgent and Tender Oxtail Simmered with Fresh Root Vegetables, Broad Beans and Scotch Bonnet Pepper. Served Over Rice **$29.00**

Curry Goat
Succulent Jamaican Goat Infused with Wild Ginger, Lemon Grass, Fresh Root Vegetables, Coconut Milk and Scotch Bonnet Pepper. Served Over Rice **$24.00**

APPETIZERS

Curry Goat Ravioli
Delicately Prepared Ravioli Filled with Succulent Mutton Blended with Garlic, Onion, Scallion, Fresh Thyme and Scotch Bonnet Pepper **$17.00**

Breadfruit Chip Basket (Seasonal)
Crispy-Fried and Thinly Sliced Breadfruit Garnished with a Garlic Aioli Dipping Sauce **$12.00**

Saltfish Bammy Bruschetta
Crispy-Fried Cassava Bammy Covered with Flaky Pickled Jamaican Codfish **$15.00**

Red Hot Pepper Shrimp
Spicy Jumbo Shrimp Sauteed with Scotch Bonnet Pepper, Garlic, Carrot and Sweet Pepper **$19.00**

Crab Wontons
Fried Wontons Filled with Fresh Crab Blended with Indulgent Cream Cheese and Scallion. Served with a Spicy Sweet & Sour Sauce **$15.50**

Crispy Jerk Baby Calamari
Golden Fried Jerk Baby Calamari Served with Our Fresh Tomato Salsa, Jerk Sauce and Garlic Aioli **$16.50**

Stamp N Go
Saltfish Fritters Fried to Perfection and Garnished with a Sweet Heat Guava Jerk Sauce **$12.00**

Wicked Wings
Five Succulent Bone-In Wings Served with Your Choice of One of Our Signature Sauces: Honey Jerk BBQ, Spicy Sweet & Sour, Mango Jerk or Guava Jerk **$15.00**

Jerkiest Jerk Popcorn Pork
A Yardie Style Rendition of Pigs in a Blanket Featuring Tender Pork Garnished with Honey Jerk BBQ Sauce **$14.00**

Island Munchies Platter
A Collection of Miniature Island Nibbles - Oxtail Shepherd's Pie, Curry Goat Ravioli, Popcorn Pork and Ackee and Saltfish Spring Rolls. **$24.00**

Jamaican Nacho Chips
Our Homemade Crispy Fried Green Plantain & Breadfruit Chips Topped with a Zesty Fiesta of Freshly Chopped Tomatoes, Scallion, Scotch Bonnet Pepper and a Drizzle of Jerk Cheddar Cheese Sauce **$15.00**

Crispy Fried Atlantic Oysters
Oysters Deep Fried in Japanese Panko Breadcrumbs. Served on top of a Bed of Mornay Callaloo Infused with Cilantro and Wasabi-Aioli **$28.00**

Hot and Smokey Jamaican Shrimp Ceviche
Shrimp Marinated and Smoked to Perfection in Flavours of Lemon, Mango, Red Onion, Vine Ripe Tomato, Garlic, Chives and Scotch Bonnet Pepper. Served in an Oyster Shell **$25.00**

Ackee and Saltfish Spring Rolls
Island Spiced *Sautéed* Ackee with Saltfish Fried to Perfection and Served with a Decadent Ackee Sauvignon Blanc Sauce **$14.00**

SOUPS

Red Peas Soup
Root Vegetable Enhanced with Coconut Milk, Fresh Thyme, and Scotch Bonnet Pepper **$7.00**

Seafood Soup
A Medley of Fish, Shrimp, and Calamari Infused with Island Spices, Pumpkin and Seasonal Vegetables. Served with a Slice of Warm Toasted Hardo Bread. **8.50**

SALADS

Island Salad Bowl

Farm Fresh Baby Lettuce Mixed with Christophine, Tomato, Cucumber and Shaved Carrots with a Dressing of Your Choice **Also Available with:** Jerk Chicken + $8.00 Grilled Shrimp + $12.00 **$12.00**

Greek Salad Bowl

Farm Fresh Baby Lettuce Mixed with Feta Cheese, Cucumbers, Tomatoes, Red Onion and Black Kalamata Olives and Tossed in Lemon Lime Vinaigrette and Extra Virgin Olive Oil Dressing **Also Available with:** Jerk Chicken + $8.00 Grilled Shrimp + $12.00 **$17.00**

Caesar Salad Bowl

Farm Fresh Baby Lettuce (Tossed) with Shaved Parmesan Cheese, Crispy Garlic Croutons, Anchovy Fillets and Caesar Dressing **Also Available with:** Jerk Chicken + $8.00 Grilled Shrimp + $12.00 **$16.00**

SANDWICHES AND SUCH

Hot Dog

A Classic Grilled Hot Dog with Lettuce, Tomato, and slices of Caramelized Onion and Dill Pickle. Served with Bamboo Blu Seasoned Fries **$13.00**

Coastal Chicken Cheese Burger

Succulent Chicken Burger Topped with Melted Cheese, Crispy Fried Onion Strings, Lettuce, Tomato and Dill Pickle, All Set on a Toasted Hamburger Bun. *Served with Bamboo Blu Seasoned Fries* **$17.00**

Blu Beef Burger

Juicy Grilled Beef Patty Topped with Melted Cheese, Crispy Fried Onion Strings, Lettuce, Tomato and Dill Pickle, All Set on a Toasted Hamburger Bun. *Served with Bamboo Blu Seasoned Fries* **$16.50**

Grilled Veggie Burger

Grilled Veggie Patty Topped with a Decadent BBQ Sauce, Melted Cheese, Crispy Fried Onion Strings, Lettuce, Tomato and Dill Pickle, All Set on a Toasted Hamburger Bun. *Served with Bamboo Blu Seasoned Fries* **$17.00**

Crispy Fried Fish Sandwich

Panko Crusted and Crispy Fried Gray Snapper Fillet Topped with Crispy Fried Onion Strings, Lettuce, Tomato, Dill Pickle and Tartar Sauce, All Set on a Toasted Hamburger Bun. *Served with Bamboo Blu Seasoned Fries* **$19.00**

Fish N Chips

Panko Crusted and Crispy Fried Gray Snapper Fillet with Tartar Sauce. *Served with Bamboo Blu Seasoned Fries* **$18.50**

Jerk Wrap (Chicken or Pork)

Jamaica's Most Fiery Tender Chicken or Succulent Pork Wrapped in a flour tortilla and grilled. *Served with Bamboo Blu Seasoned Fries* **$19.00 or $20.00**

Jamaican Club Sandwich

Tender and Spicy Jerk Chicken Breast Layered with Roasted Pork, Shredded Lettuce, Slices of Fresh Tomato and Hard-Boiled Egg and Cheddar Cheese, All Set on Toasted Hardo Bread. *Served with Bamboo Blu Seasoned Fries* **$17.50**

Jerk Pork Tacos

A Spicy Fiesta of Crispy Flour Tortillas Filled with Savory Jerk Pork, Melted Cheese, Lettuce, Tomatoes and Caramelized Onions. Topped with Fresh Tomato Salsa, Sour Cream and Jerk Avocado **$20.00**

Jerk Chicken Tacos

A Spicy Fiesta of Crispy Flour Tortillas Filled with Savory Jerk Chicken, Melted Cheese, Lettuce, Tomatoes and Caramelized Onions. Topped with Fresh Tomato Salsa, Sour Cream and Jerk Avocado **$19.00**

ENTREES

Main Event Pastas

Main Event Pastas Your Choice of Linguini or Penne Pasta and Your Preferred Sauce: Alfredo, Pesto, Creamy Tomato, Tomato Basil or Pumpkin Coconut **Add to Your Pasta:** Vegetable**s** $4.80 Jerk Chicken $8.00 Grilled Shrimp $12.00 **$17.50**

Jerkiest Jerk Chicken

Pimento-Grilled Chicken Seasoned in Our Secret Blend of Fresh Island Herbs and Spices **$18.50**

Jerkiest Jerk Pork

Pimento-Grilled and Succulent Pork Leg Marinated in Our Secret Blend of Fresh Island Herbs and Spices **$19.50**

Pimento Chicken Breast

Pimento-Grilled Chicken Breast Marinated in a Zesty Thyme and Scotch Bonnet Pepper Red Wine Sauce **$29.00**

Baby Back Ribs

Fall-Off-the-Bone Pork Ribs, Grilled and Simmered in Our Secret Rich Jerk BBQ Sauce **$37.00**

Veggie Stew

An Aromatic Medley of Fresh Vegetables Simmered in a Decadent Coconut Rundown Sauce. *Served with Rice* **$18.00**

Baked Bungo Crab

A Crab Back Shell Stuffed with Succulent Crab Meat Seasoned with Fresh Jamaican Herbs and Spices and Garnished with a Slice of Toasted Hardo Bread **$32.00**

Coconut Rundown Snapper

Freshly Steamed Caribbean Snapper Simmered in Coconut Milk and Garnished with White Rice **$30.00**

Curry Shrimp

Fresh Shrimp Simmered to Perfection in a Spicy Authentic Indian Curry Sauce and Plated Garnished with White Rice **$32.00**

Whole Fish Steamed

Whole Red Snapper Steamed with Fresh Jamaican Herbs and Spices. Served with Your Choice of Rice, Fries, Festival or Bammy **$36.00**

Whole Fish Escovitch

Whole Red Snapper smothered with an Exquisite Escovitch Sauce. Served with Your Choice of Rice, Fries, Festival or Bammy **$36.00**

Island Sampler Platter

A Larger Portion of Our Famous Island Munchies Platter- Oxtail Shepherd's Pie, Curry Goat Ravioli, Popcorn Pork and Ackee & Saltfish Spring Rolls **$33.00**

Smoked Salmon Eggs Benedict

Crispy Fried Bammy Covered with Smoked Salmon Eggs Benedict and Garnished with Hot and Smokey Jamaican Shrimp Ceviche and Popcorn Pork **$42.00**

Seafood Mac N Cheese

A Seafood Medley of Jamaican Spiny Lobster (Seasonal), Shrimp and Black Shelled Mussels Simmered with Penne Pasta in a Decadent Chardonnay Cheese Sauce with Fresh Herbs and Spices. Garnished with Toasted Garlic Hardo Bread **$27.00**

Seafood Flambé

Flambé of Jamaican Shrimp, Bay Scallops and Supreme Chicken Breast Strips Simmered with Spring Onion, Garlic, Fresh Tomatoes, and Blue Mountain Baby Leek, Then Tossed in a Green Thai Curry Sauce Infused with Mascarpone Cheese **$38.00**

Steamed Mussels

Steamed Black Shelled Mussels Enhanced with White Wine, Thyme, Garlic, Scotch Bonnet Pepper and Fresh Root Vegetables **$35.00**

Shrimp Kebabs Tower

Peppered, Tamarind Glazed and Coconut Jumbo Shrimp Skewered Kebabs. Served with Pepper Sauce, Tamarind Sauce and Sweet Chili Sauce **$38.00**

Salmon Fillet

Pan Seared Cajun Seasoned Atlantic Salmon Fillet Infused with Lemon Zest. Set on a Garnished with Thyme-Lime Sauce **$37.00**

Oxtail Sheperd's Pie (boneless oxtail)

A Delicate and Flaky Puff Pastry Shell Filled with a Blend of Tender Oxtail, Mini Twisters and Fresh Root Vegetables, Set on a Bed of Sweet Mashed Potato **$30.00**

Grilled Caribbean Spiny Lobster

Choose Your Size Lobster and Style (Seasonal) Price: $42/$47/$52/$63
Style: Garlic Butter, Thermidor, Jerk or Coconut **Starting at $42**

SWEET TEMPTATIONS

Fried Cinnamon Cheese Cake

A Flour Tortilla Filled with Cheesecake, Crushed Graham Crackers and Nutella**,** Fried to a Golden Brown Finish and Sprinkled with Cinnamon Sugar. Served Warm **$13.00**

Lime Cay Pie

Homemade Freshly Squeezed Lime and Sweetened Condensed Milk Baked to Perfection **$9.50**

Homemade Mocha Cheese Cakee

Award-Winning Cheesecake with an Oreo Cookie Crust and a Hint of Bailey's Cream**,** Set on a Bourbon Tia Maria Coffee Sauce **$12.00**

Banana Sushi

Ripe Banana Pan Seared, Glazed with Triple Berry Sauce and Coated in Caramelized Walnuts, Graham Cracker Crust and Dark Chocolate **$9.50**

Sweet Potato Donuts

Decadent Sweet Potato Pudding-Filled Donuts, Fried Golden Brown and Topped with Smooth Caramel and Toasted Walnuts **$12.00**