

DAILY SPECIALS

Bone in Oxtail

Indulgent and Tender Oxtail served with Fresh Root Vegetables, Broad Beans and Scotch Bonnet Pepper

\$18.40

Curried Goat

Succulent Jamaican Goat Infused with Wild Ginger, Lemon Grass, Root Vegetables, Coconut Milk and Scotch Bonnet Pepper

\$17.60

APPETIZERS

Curry Goat Ravioli

Delicately Prepared Ravioli Filled with Succulent Mutton Infused with Garlic, Onion, Scallion, Fresh Thyme and Scotch Bonnet Pepper

\$10.40

Breadfruit Chip Basket (Seasonal)

Crispy-Fried Thinly Sliced Breadfruit accompanied by a Garlic Aioli dipping sauce

\$6.40

Salt Fish Bruschetta

Flaky Pickled Jamaican Codfish served atop Italian Style Crispy-Fried Cassava Bammy

\$8.00

Red Hot Pepper Shrimp

Spicy Jumbo Shrimp Sautéed with Scotch Bonnet Pepper, Garlic, Carrot and Sweet Pepper

\$16.00

Crab Wontons

Fried Wonton Encasing Fresh Crab, Indulgent Cream Cheese, and Scallion and served with a Spicy Sweet and Sour Sauce

\$9.60

Crispy Jerk Baby Calamari

Golden Fried Calamari Served with Fresh Homemade Tomato Salsa, Jerk Sauce and Garlic Aioli

\$12.80

Stamp and Go

Saltfish Fritters Fried to Perfection and Served with a Sweet Heat Guava Jerk Sauce

\$7.20

Wicked Wings

Five Succulent Bone-In Wings Served with Your Choice of Our Signature Sauces Honey Jerk BBQ, Spicy Sweet N Sour, Mango Jerk or Guava Jerk

\$8.80

Jerky's Popcorn Pork Bits

A Yardie Style Rendition of Pigs in A Blanket Featuring Tender Pork Served with Honey Jerk BBQ Sauce

\$8.80

Island Munchies Platter

A Collection of Miniature Island Nibbles - Oxtail Shepard Pie, Curried Goat Ravioli, Popcorn Pork & Ackee & Salt Fish Spring Roll

\$16.00

Jamaican Nacho Chips

A Zesty Fiesta of Freshly Chopped Tomatoes, Scallion, Scotch Bonnet Pepper Served with House-Made Crispy Fried Green Plantain & Breadfruit Chips topped with a Jerk Cheddar Cheese Sauce drizzle.

\$11.25

Crispy Fried Atlantic Oysters

Fried Oysters Coated in Japanese Panko Breadcrumbs set on Mornay Callaloo Cilantro Wasabi Aioli

\$15.20

Hot and Smokey Jamaican Shrimp Ceviche

Light Cold Smoked Shrimp Marinated in Lemon, Mango, Red Onion, Vine Ripe Tomato, Garlic Chives and Scotch Bonnet

\$12.00

Ackee and Salt Fish Spring Rolls

Island Spice Sautéed Ackee with Saltfish Fried to perfection and served with a Decadent Ackee Sauvignon Blanc Sauce.

\$9.60

SOUPS

Spiny Lobster Bisque

A Creamy Blend of Delectable Lobster Simmered with Local Spices - **Seasonal**

\$9.60

Soup of the Day

Ask your server about our delicious homemade soups prepared daily.

\$5.60

SALADS

Island Salad

Hand Picked Local Lettuce, Christophine, Tomato, Cucumber and Shaved Carrot with any Dressing of Your Choice **Add to Your Salad**
Jerk Chicken **\$8.00** Grilled Shrimp **\$12.00**

\$11.20

Greek Salad

Crisp Local Lettuce served with Feta Cheese, Cucumbers, Tomatoes, Red Onion and Black Kalamata Olives Tossed in Lime-Lemon Vinaigrette and Extra Virgin Olive Oil **Add to Your Salad**
Jerked Chicken **\$8.00** Grilled Shrimp **\$12.00**

\$12.80

Caesar Salad Bowl

Freshly Chopped Local Lettuce served with Shaved Parmesan Cheese, Crispy Garlic Croutons & Anchovy Fillets and Caesar Dressing Drizzle. **Add to Your Salad** Jerked Chicken **\$8.00** Grilled Shrimp **\$12.00**

\$13.60

SANDWICHES AND SUCH

Hot Dog with Seasoned Fries

A Classic Grilled Hot Dog with Lettuce, Tomato, Caramelized Onion Slices and Dill Pickle served with Bamboo Blu Seasoned Fries.

\$9.60

Coastal Chicken Cheese Burger with Seasoned Fries

Succulent Chicken Burger topped with Crispy Fried Onion Toppers, Dill Pickle, Lettuce and Tomato set on a Toasted Hamburger Bun served with served with Bamboo Blu Seasoned Fries.

\$12.80

Blu Beef Burger with Seasoned Fries

Juicy Grilled Beef Patty served with Crispy Fried Onion Toppers, Lettuce, Tomato, Dill Pickle set on a Toasted Hamburger Bun and served with Bamboo Blu Seasoned Fries

\$12.80

Grilled Veggie Burger with Seasoned Fries

Grilled Veggie Patty Coated in Decadent BBQ Sauce served with Sautéed Veggies, Crispy Fried Onion Toppers, Lettuce, Tomato, Dill Pickle Bamboo set on a Toasted Hamburger Bun and served with Bamboo Blu Seasoned Fries

\$14.40

Fish Sandwich with Seasoned Fries

Panko Crusted Gray Snapper Filet with Lettuce, Tomato, Crispy Fried Onion Toppers, Dill Pickle and Tartar Sauce set on a Toasted Hamburger Bun and served with Bamboo Blu Seasoned Fries

\$16.00

Fish N Chips with Seasoned Fries

Panko Crusted Gray Snapper Filet with Tartar Sauce served with Bamboo Blu Seasoned Fries

\$16.00

Jerk Wrap with Seasoned Fries

Jamaica's Most Fiery Tender Chicken or Succulent Pork served with Bamboo Blu Seasoned Fries

\$13.60 - \$14.40

Jamaican Club Sandwich with Seasoned Fries

Tender and Spicy Jerk Chicken Breast Layered with Shredded Lettuce, Roast Pork, Fresh Tomato, Sliced Hard Boiled Egg and Cheddar Cheese on Slices of Toasted Hardo Bread served with Bamboo Blu Seasoned Fries

\$14.40

Jerk Pork Tacos

A Spicy Fiesta of Crispy Flour Tortillas filled with Savory Jerk Pork, Lettuce, Melted Cheese Sauce, Tomatoes and Caramelized Onions topped with Fresh Tomato Salsa, Sour Cream and Jerk Avocado

\$16.00

Jerk Chicken Tacos

A Spicy Fiesta of Crispy Flour Tortillas filled with Savory Jerk Chicken, Lettuce, Melted Cheese Sauce, Tomatoes and Caramelized Onions topped with Fresh Tomato Salsa, Sour Cream and Jerk Avocado

\$15.20

ENTREES

Main Event Pastas

Your Choice of Linguini or Penne Pasta Sauces: Alferdo, Pesto, Creamy Tomato, Tomato Basil and Pumpkin Coconut **Add to Your Pasta** Vegetable **\$4.80** Jerk Chicken **\$8.00** Grilled Shrimp **\$12.00**

\$14.40

Jerkiest Jerk Chicken

Pimento Grilled Chicken Marinated in our Bamboo Blu Secret Blend of Fresh Spices

\$15.20

Jerkiest Jerk Pork

Pimento Grilled and Succulent Pork Leg Marinated in Fresh Island Herbs and Spices

\$16.00

Pimento Chicken Breast

Pimento Grilled Chicken Breast Marinated with an Exquisite Thyme and Scotch Bonnet Red Wine Sauce

\$16.80

Baby Back Ribs

Fall Off The Bone Pork Ribs Grilled and Simmered in Our Rich Bamboo Blu Secret Jerk BBQ Sauce

\$26.40

Veggie Stew

An Aromatic Medley of Fresh Vegetables Simmered in a Decadent Coconut Rundown Sauce

\$16.00

Baked Bungu Crab

Succulent Crab Meat with Fresh Jamaican Herbs and Spices plated in Crab Back accompanied by Toasted Hardo Bread.

\$26.40

Coconut Rundown Snapper

Steamed Fresh Caribbean Snapper in Spicy Coconut Milk plated with White Rice

\$22.40

Curry Shrimp

Fresh Shrimp Simmered To Perfection In A Spicy Authentic Indian Curry Sauce plated with White Rice

\$24.00

Whole Steamed Fish

Whole Snapper Served with Your Choice of Rice, Fries, Festival or Bammy

\$22.40

Whole Escoveitch Fish

Whole Snapper Served with Your Choice of Rice, Fries, Festival or Bammy

\$22.40

Island Sampler Plater

A Collection of Island Munchies - Oxtail Shepard Pie, Curried Goat Ravioli, Popcorn Pork & Ackee & Salt Fish Spring Roll.

\$26.40

Smoked Salmon Eggs Benedict

Smoked Salmon Eggs Benedict plated on crispy fried Bammy and served with Hot and Smokey Jamaican Shrimp Ceviche and Popcorn Pork Bites

\$32.00

Seafood Mac and Cheese

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

\$25.60

Seafood Flambé

Flambé of Jamaican Shrimp, Bay Scallops, and Supreme Chicken Breast Strips with Spring Onion, Garlic, Fresh Tomatoes, and Blue Mountain Baby Leek tossed in a Green Thai Curry Sauce infused with Mascarpone Cheese.

\$28.00

Steamed Mussels

Steamed Black Shell Mussels enhanced with White Wine, Thyme, Garlic, Scotch Bonnet Pepper and Root Vegetables

\$20.00

Grilled Jamaican Shrimp Kebabs

Peppered, Tamarind Glazed and Coconut Jumbo Shrimp Kebabs with Triple Bell Pepper Kebabs. Served with Pepper Sauce, Tamarind Sauce and Pepper Jelly Sauce.

\$29.60

Salmon Fillet

Pan Seared Cajun Seasoned Atlantic Salmon Fillet infused with Lemon Zest Set on a Thyme-Lime Sauce

\$28.00

Oxtail Shepard's Pie (boneless oxtail)

A Delicate and Flaky Puff Pastry Shell with Tender Oxtail & Mini Twisters and Fresh Root Vegetables Set on a Bed of Sweet Potato Mash

\$18.40

Grilled Caribbean Spiny Lobster

Choose size and style (Seasonal)

Price: \$32/\$38/\$42/\$48

Style: Garlic Butter, Thermidore, Jerk, and Coconut

Starting at

\$32.00

SWEET TEMPTATIONS

Fried Cheese Cake

Flour Tortillas Filled with Cheese Cake Batter, Graham Cracker Crust and Nutella Spread Then Fried to a Golden Finish Sprinkled with Sinnamon Sugar and Served warm

\$10.40

Lime Cay Pie

Freshly Squeezed Lime Juice Mixed with Condensed Milk & Egg Yolk Baked Perfectly in a Traditional Pie Crust

\$7.20

Coco Mania

Coconut Ice Cream sprinkled on top Topped with coconut shavings and Topped with Coconut Bites

\$8.80

Homemade Mocha Cheese Cakee

Award Winning Cheesecake Recipe, Oreo Cookie Crust and a Hit of Bailey's Cream Set on Bourbon, Tia Maria Coffee Sauce

\$9.60

Banana Sushi

Ripe Banana Pan Seared, glazed with Triple Berry Sauce Then Coated in Caramelized Walnuts, Graham Cracker Crust and Tempered Dark Chocolate

\$8.80

Sweet Potato Donuts

Decadent Sweet Potato Pudding filled Donuts and fried golden brown topped with smooth caramel and toasted walnuts

\$10.40