

CRUISING THROUGH THE CARIBBEAN



Starter

Drunken Jerk Prawns

Grilled and cooked with jerk spices and garlic, red onions and pineapple infused with Bourbon

Hot Pepper Squid

Charcoal grilled and cooked with jerk spices, red scotch bonnet and garlic

Chicken Wings

Charcoal grilled and marinated with Jamaican jerk spices, herbs and chili

Beef Sliders

Charcoal grilled jerk beef patties marinated with spices and herbs in Jamaican coco bread

Main Dishes

Lechón Asado (Roasted Suckling Pig)

Charcoal roast and marinated with cumin, garlic, oregano and citrus juice

Jerk Beef Kebabs

Charcoal grilled tender beef rib eye cube coated with spicy herbs rub

Jamaican Jerk Chicken

Charcoal grilled butterfly spring chicken rubbed with Jamaican jerk spices and five spices powder and soya sauce

Caribbean Jerked Barramundi

Rubbed with Jamaican jerk spices, served with grilled pineapple salsa

Main Dishes (cont'd)

Jamaican Barbecue Ribs

Marinated with smoky jerked barbecue sauce, ginger, honey and mustard

Caribbean Pulled Pork Burger

Slow roasted pork collar for 8 hours with jerk spicy herbs rub, grilled pineapple, coleslaw on brioche bun, served with Jamaican hot sauce

Cuban Pressed Sandwich

Loaded with roast pork, salami, ham, Swiss cheese, pickles and mustard on ciabatta bread

Side Dishes

Puerto Rican Rice

Basmati rice cooked with onions, sweet peppers, tomatoes and achiote

Sofrito Beans

Pinto beans cooked with onions, sweet peppers, tomatoes and achiote

Caribbean-Style Corn on the Cob

Baked with egg yolk, Dijon mustard and garlic

Grill Pineapple

Glazed with ginger and brown sugar

Yaniqueque

Dominican crispy fried flat bread

\$85

\$80

\$70

\$60

\$180

\$110

\$110

\$120

\$150

\$100

\$80

**\$15
each**

*Sportsman's
Bar*

Available throughout the month of February