



Winter Restaurant Week Dinner Menu

JANUARY 17TH-JANUARY 25TH | 3PM

THIS MENU IS UNAVAILABLE FOR SUNDAY BRUNCH

Prix-Fixe Two Course Menu for \$45/per person

1st Take Off Choose 1

Jamaican Vegetable Soup

Pumpkin based soup - vegetable chunks - delicious Jamaican recipe

Spicy BBQ Jerk Wings

Grilled bone-in wings marinated in jerk seasoning and sauce

Signature Salmon Bites

Fried salmon served with our secret sweet sauce

2nd connection Choose 1

Brown Stewed Chicken

Bone-in dark meat stewed in authentic Jamaican brown savory gravy.
Served with rice and spring mix salad

Escovitch Salmon

Pan seared salmon glazed with Executive Chef Jazz's signature spicy vinegar, pickled onions Escovitch sauce. Rice n peas or white rice and cabbage medley

Coconut-Curry Shrimp

Sauteed shrimp in creamy-coconut curry sauce with bell peppers, onions and carrots.
Rice n peas or white rice and cabbage medley

Ital Tofu

Fried tofu pieces sauteed in spicy jerk or curry sauce, broccoli, bell peppers, and onions.

Famous Oxtail Rasta Pasta

Rigatoni noodles in signature coconut cream sauce with bell peppers, onions, and topped with our famous Braised Oxtail

3rd Landing Optional

Frosty-Rita \$13

Captain Morgan White Rum · Blue curacao · Peppermint

++Pre fixe menu price not inclusive of taxes and gratuity | Menu valid for Dine-in only | No substitutions/upcharges to items.
Promotional Menu applicable per person only and cannot be shared | Promotional Menu cannot be combined with any discounts.
There is a minimum 18% gratuity added to all checks and a minimum 20% for parties of 8 or more.
No split or separate checks for parties larger than 6.