



Lunch Menu

APPETIZERS

JERK VEGETABLE SPRING ROLL (V)

Spring rolls filled with julienned vegetables sautéed in mild jerk seasonings and deep fried served with a sweet & sour dipping sauce

BRUSCHETTA (V)

Grilled French bread brushed with garlic butter, topped with diced tomatoes infused with fresh basil drizzled with balsamic vinaigrette and sprinkled with parmesan cheese

COCONUT BEER SHRIMP

Deep fried shrimp coated with coconut flakes and Red Stripe beer batter served with sweet chili sauce

SOUPS

VEGETARIAN PEPPERPOT

Callaloo, okra, potato & vegetables simmered in coconut milk

CREAM OF PUMPKIN

Locally grown pumpkin sautéed & pureed with cream

RED PEAS

Traditional Jamaican red peas soup

SALADS

CHEF SALAD

Iceberg lettuce topped with chicken, ham, cheddar cheese, hard-boiled egg & tomato wedges served with your choice of dressing

CAESAR SALAD

Romaine lettuce and garlic croutons tossed in a classic Caesar dressing & topped with parmesan cheese
With chicken / With shrimp

SMOKED MARLIN SALAD

Thinly sliced smoked Marlin with fresh garden greens, sliced onions, capers & tropical fruit salsa

WALNUT & GOAT CHEESE SALAD

Romaine lettuce, apple, sliced onions, goat cheese, honey walnuts
served with chardonnay vinaigrette
With chicken / With shrimp

COBB SALAD

Grilled chicken, romaine lettuce, smoked bacon, blue cheese, egg, and tomato
served with your choice of dressing

PASTAS

RASTA PASTA (V)

Penne pasta tossed in olive oil with sautéed bell peppers, onions, tomatoes, zucchini & herbs

ALFREDO PASTA

Creamy alfredo sauce with your choice of penne / fettuccine pasta
With chicken / With shrimp / With seafood

GRILLED CHICKEN PASTA

Grilled chicken breast combined with Chef's spicy Pomodoro / Alfredo sauce
served with your choice of penne / fettuccine pasta

Lunch Menu

SANDWICHES, WRAPS & BURGERS

All burger, sandwiches & wraps are served with French Fries

JERK CHICKEN WRAP

Grilled chicken strips with chiffonade lettuce, and mild jerk sauce wrapped in flour tortilla

SPANISH COURT BURGER

Char-grilled Angus beef patty, tomato, lettuce, pickles, & onions on a toasted bun served with tropical slaw
With cheddar cheese / With Blue Cheese/With bacon
With mushrooms/With sautéed onions/With grilled pineapple

ESCOVITCHED FISH SANDWICH*

Deep fried snapper fillet topped with a spicy pickle of julienned carrot & onions with lettuce on white mini baguette

CLUB SANDWICH

Grilled chicken, bacon, turkey, lettuce & tomato stacked between white / wheat bread
served with tropical slaw

ENTREES

SWEET POTATO CRUSTED SNAPPER*

Snapper fillet crusted with grated sweet potato & deep fried
served with a lemon Beurre Blanc, mashed sweet potato and sautéed vegetables

ESCOVITCHED SNAPPER*

Traditional Jamaican snapper fillet floured & deep fried, topped with spicy pickle of julienned carrots & onions
served with fried bammy wedge, traditional rice & peas and sautéed vegetables

STEAMED SNAPPER*

Snapper fillet poached in local herbs & spices, finished with coconut cream
served with fried bammy wedge, traditional rice & peas and sautéed vegetables

PAN SEARED SALMON

Salmon fillet served with a lemon butter capers sauce, mashed sweet potato and sautéed vegetables

CURRIED SHRIMP

Shrimp sautéed in a mild curry sauce with a hint of coconut
served with chutney, herb white rice and sautéed vegetables

CURRIED MUTTON

Traditional Jamaican curried mutton seasoned with local herbs & Indian curry spices
served with chutney, herb white rice and sautéed vegetables

JERKED CHICKEN

Chicken breast quarter marinated in Chef's signature seasoning, grilled & drizzled with our in-house jerk sauce
served with traditional rice & peas and sautéed vegetables

CHICKEN ROJO

Chicken breast stuffed with ham, bell peppers, mozzarella cheese with a garlic cream sauce
served with mashed sweet potato & sautéed vegetables

JAMAICAN BRAISED OXTAIL

Marinated with herbs & spices, braised to perfection accompanied with broad beans served with traditional rice & peas and vegetables

FILET MIGNON**

Grilled filet mignon seasoned with fresh garlic and herbs, finished with red wine reduction and Merlot brown sauce
served with sweet potato mash and sautéed vegetables

**Fish dishes may contain bones*

***Grilled items that are ordered well done take approximately 25 minutes*

***Items may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs or shellfish may increase your risk of foodborne illnesses*