





SOUPS

CALLALOO SOUP | \$13 (V) (DF)

Callaloo | Okra | Coconut Milk | Garlic Bread

SEAFOOD CHOWDER | \$18 (s)

Creamy Medley of Local Seafood Fresh Herbs | Garlic Bread

SALADS

ISLAND GREEN SALAD | \$22 (V) GF

Green Papaya | Cucumber | Crispy Parsnips Balsamic-Mango Dressing

BABY ARUGULA & BEETROOT SALAD | \$18 (V)

Goat's Cheese | Toasted Pine Nuts Sweet Plantain Passion Fruit Dressing | Sourdough Bread Add | Jerk Chicken \$12 | * Shrimp \$15 | Fish \$13

ISLAND CAESAR SALAD | \$16 V

Crisp Romaine Hearts | Garlic Chips | Sundried Tomato Discs Black Olives | Croutons | Grana Padano Shavings Add | Jerk Chicken \$12 | * Sweet Chilli Shrimp \$15 | Fish \$13

APPETIZERS

MAHI CEVICHE | \$17 GF DF

Fresh Mahi | Cucumber Ribbon | Coconut Milk

CRAB CAKE | \$28

Mango Salsa | Avocado Aioli | Breadfruit Chips

CRISPY BREADED CONCH | \$28

Caramelized Plantain Chutney | Herb Aioli Pickled Cucumber Slaw

MINI SEAFOOD ROLLS | \$20

Butter-Toasted Brioche | Chive Aioli

AHITUNA POKE | \$25 GF DF

Quinoa | Avocado | Cajun-Spiced Plantain Chips

GARLIC BUTTER FLATBREAD | \$14 (V)

Hummus | Arugula

PASSION GLAZED WINGS | \$16 GF

Pickled Seasoning Pepper

MAINS

CRUSHED CARAMELIZED PLANTAIN | \$22 (V) (GF)

Pumpkin Purée | Stir-Fried Mushrooms | Fennel Salad

COCONUT-CRUSTED SNAPPER | \$36

Curry Pumpkin | Cucumber Ribbons | Sous Kai

PITON BEER-BATTERED FISH & CHIPS | \$36

Sweet Potato Fries | Chairman's Spiced Tartar Sauce

ISLAND RASTA PASTA | \$29 (V)

Penne In Creamy Jerk Sauce | Bell Peppers | Onions

Add | Chicken \$12 | * Shrimp \$15 | Tofu \$7

SLOW-COOKED SWEET CHILLI RIBS | \$38

French Fries | Coleslaw

CATCH OF THE DAY | \$36

Grilled | Avocado Sous Kai | Seasonal Sides

ROTI OF THE DAY | \$36

Christophene Chutney | Garden Salad

CREOLE SHRIMP | \$43

* Tiger Shrimp in a Traditional Creole Sauce Garlic Herbs | Creamy Coconut Rice Roasted Vegetables | Sweet Corn Medley

BONE IN GOAT CURRY | \$35

Roti Shell | Pineapple Chutney | Sweet Potato Wedges

SANDWICHES & WRAPS

CALLALOO JOHNNY BURGER | \$26

Caramelized Onions | Garlic Aioli Pickled Cucumber | Tomato Pesto Choice Of | Jerk Chicken | Jerk Fish | Pulled Pork | Beef Patty

CALLALOO CLUB SANDWICH | \$23

Plantain Bread | Jerk Chicken Breast | Fried Egg Bacon | Lettuce | Tomato | House Aioli

GRILLED VEGGIE & GOAT'S CHEESE WRAP | \$24 (V)

Charred Zucchini | Eggplant | Roasted Peppers Creamy Goat's Cheese | Basil Oil Drizzle

BLACKENED FISH WRAP | \$27

Scotch Bonnet Aioli | Lettuce | Carrots Tomato | Chutney | Cilantro



DESSERTS

APPLE PIE | \$14

Chantilly Cream

CHEESECAKE OF THE DAY | \$14 GF

Choice of Ice Creams

DOUBLE CHOCOLATE BROWNIE | \$14

Strawberry Coulis | Black Pepper Tuile

FRUIT SALAD | \$13 (v)

Paired with Sorbet of Your Choice

ICE CREAM & SORBET | \$5

Selection of Flavors

Premium Add-Ons

Shrimp \$10

Tiger Shrimp \$15

Conch \$10









V VEGTARIAN



All prices are in USD and are subject to a 10% VAT and 10% service charge. Please inform our team of any allergies or dietary restrictions.

