



BEGINNERS

BOSTON JERK SHRIMP 12

MARINATED IN JAMAICAN JERK SEASONING AND GRILLED TO PERFECTION SERVED WITH AIOLI SAUCE

RAGAMUFFIN WINGS 10

SEASONED IN JAMAICAN JERK SAUCE, GRILLED GOLDEN BROWN AND TOPPED OFF WITH A SECRET SAUCE

SAILING BUFFALO WINGS 10

MARINATED IN JERK SAUCE, DEEP FRIED AND DRENCHED WITH BUFFALO SAUCE

JAMMIN JERK CHICKEN FRIES 10

SIGNATURE SIM SIM FRIES TOPPED WITH SAVORY JERK CHICKEN STRIPS AND MELTED CHEESE

KINGSTON EGG ROLLS 8

VEGETABLES WRAPPED IN A THIN CRUST, FRIED AND SERVED WITH SWEET CHILI SAUCE

JAMAICAN PATTIES (CHICKEN, BEEF, VEGGIE) 3

STUFFED IN A FLAKY DOUGH AND BAKED GOLDEN CRISP

COCO BREAD 3

SLIGHTLY SWEET COCONUT MILK DOUGH SERVED WARM WITH BUTTER

TIDDAY SOUP

CHICKEN AND CHICKEN FOOT 9

COOKED WITH DUMPLINGS, YAMS, POTATOES AND VEGETABLES
IN A DELICIOUS BROTH

PUMPKIN COD, BEEF OR FISH TEA 11

COOKED WITH PEAS OR BEANS DUMPLINGS, YAMS, POTATOES
AND VEGETABLES IN A THICK, FLAVORFUL BROTH
ASK WHICH IS THE SOUP OF THE DAY

GARDEN STYLE

HOUSE SALAD 6

MIXED GREENS WITH SWEET PEPPERS AND ONIONS

SPINACH, AVOCADO & TOMATO SALAD 8

WITH A MEDLEY OF SWEET PEPPERS AND ONIONS
(ADD JERK CHICKEN BREAST) 8
(ADD SALMON OR SHRIMP) 12

DI MAIN TINGS

BURGERS & SANDWICHES

SERVED WITH SIM SIM FRIES

RASTAMAN LAMB BURGER* 16

HALF POUND OF NEW ZEALAND LAMB FRESHLY SEASONED
WITH HERBS AND SMOKE GRILLED TO YOUR TEMPERATURE

HELLSHIRE FILLET FISH SANDWICH 15

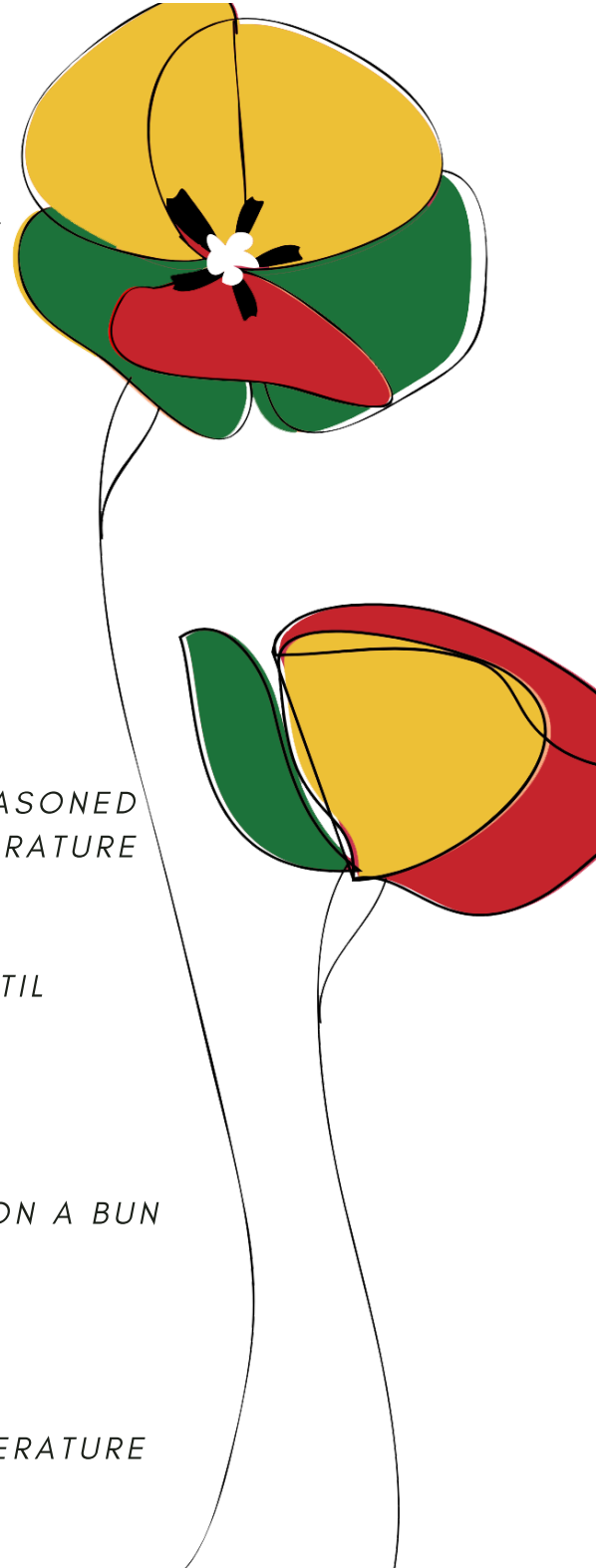
LIGHTLY SEASONED AND COATED, DEEP FRIED UNTIL
CRISP AND JUICY WITH LETTUCE, TOMATOES AND
AIOLI SAUCE

NEGRIL JERK CHICKEN SANDWICH 14

PULLED PORTIONS OF JERK CHICKEN PILED HIGH ON A BUN
WITH LETTUCE AND TOMATOES

CROSSROADS CHEESE BURGER* 13

QUARTER POUND OF 100% FRESH GROUND BEEF
SEASONED AND SMOKED GRILLED TO YOUR TEMPERATURE



DI MAIN TINGS

PON DI RIVER

SERVED WITH TWO PON DI SIDES

RED SNAPPER FRESH FISH (SERVED 3 WAYS) 22

~ESCOVITCH

DEEP OR PAN-FRIED TOPPED WITH A SPICY SAUCE AND PICKLED VEGETABLE MEDLEY

~STEWED

LIGHTLY PAN-FRIED, SEASONED AND SLOW COOKED WITH VEGETABLES IN MOM'S GRAVY

~STEAMED

STOVE TOP COOKED WITH CURRY, VEGETABLES, HERBS TOMATOES, PEPPERS AND OKRA

JERK SHRIMP 21

JUMBO SHRIMP SEASONED WITH HOUSE JERK SEASONING AND GRILLED TO PERFECTION

CURRY SHRIMP 21

JUMBO SHRIMP PREPARED WITH JAMAICAN CURRY AND FRESH VEGGIES

JACKIE'S FILLETED FISH 20

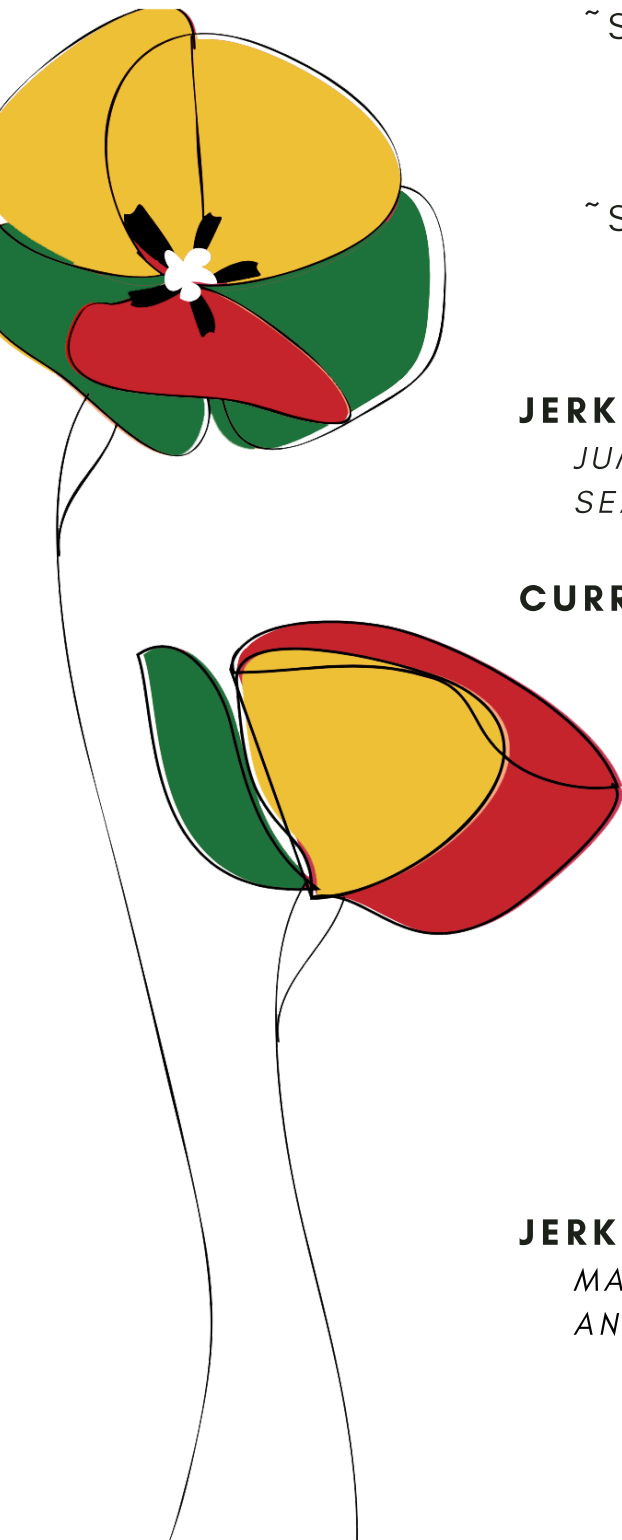
~ LIGHTLY SEASONED AND COATED, DEEP FRIED UNTIL CRISP AND JUICY, SERVED WITH SPECIAL AIOLI SAUCE

OR

~ SAUTEED WITH SEASONED VEGETABLES HERBS AND SPICES

JERK SALMON* 20

MARINATED IN HOUSE JERK SEASONING AND SPICES AND GRILLED ON WOOD FIRE



DI MAIN TINGS

PON DI LAND

SERVED WITH TWO PON DI SIDES

OXTAIL 21

TENDER BRAISED, COOKED IN RICH GRAVY WITH BUTTER BEANS

CURRY GOAT 18

HALAL MEAT SLOWLY COOKED DOWN IN JAMAICAN CURRY SAUCE

RASTA PASTA 18

PENNE PASTA SEASONED JAMAICAN STYLE AND TOPPED WITH CHOICE OF

~ OXTAIL

~ SHRIMP

~ JERK CHICKEN

JERK CHICKEN 16

ORGANIC HALAL CHICKEN SEASONED TO THE BONE AND GRILLED TO PERFECTION

CURRY CHICKEN 16

ORGANIC HALAL CHICKEN COOKED DOWN IN FLAVORFUL JAMAICAN CURRY SAUCE

STEW CHICKEN 16

ORGANIC HALAL CHICKEN INTENSELY MARINATED IN AROMATIC SPICES AND BRAISED DOWN IN BROWN SAVORY SAUCE

(COMBO UP CHARGE 4)

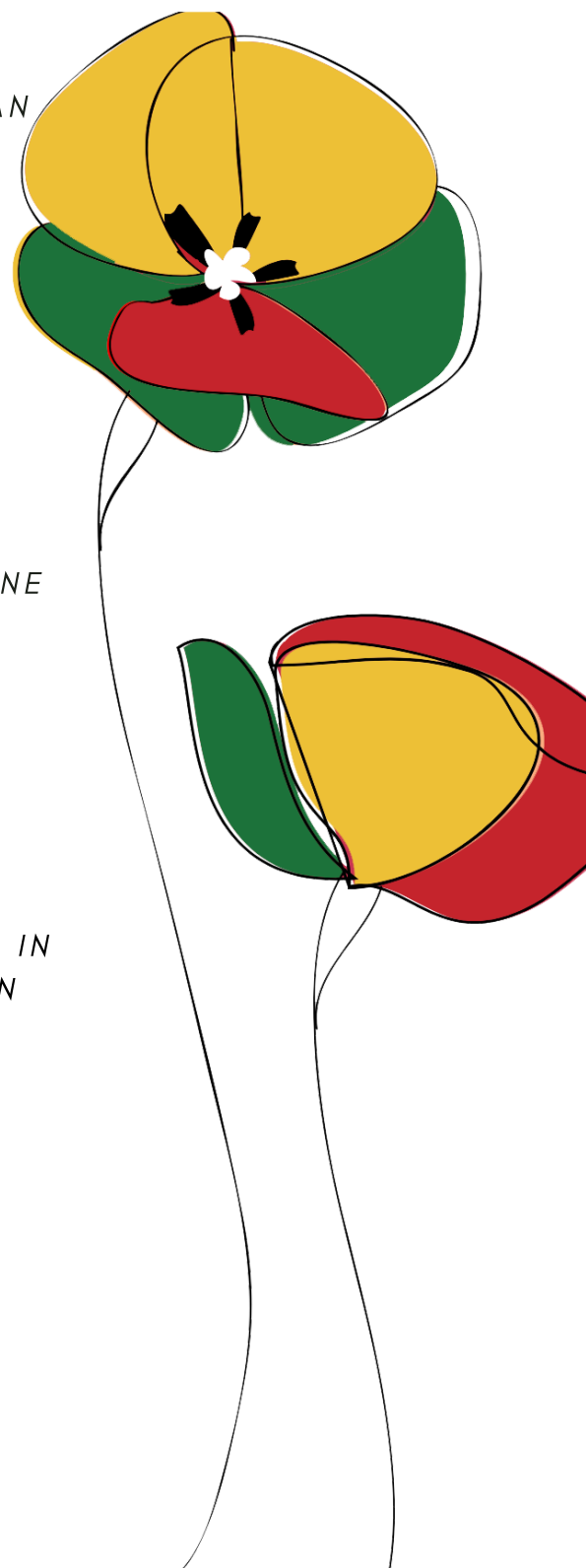
A-LA-CARTE

OXTAIL 11

CURRY GOAT 9

JERK CHICKEN 8

CURRY CHICKEN 8



DI MAIN TINGS

PON DI SIDES

RICE AND PEAS 5

PIGEON PEAS OR RED KIDNEY BEANS MIXED WITH JASMINE WHITE RICE

VIBES MAC N CHEESE 5

PREPARED THE CHEF RAY WAY THAT'S ALL WE CAN SAY

ROTI SKIN 5

THIN SKINNED INDIAN DOUGH BREAD SERVED WITH BUTTER. BEST EATEN WITH GRAVY MEAT, PEAS AND BEANS OR VEGETABLES

SIM SIM FRIES 4

SEASONED AND DEEP FRIED UNTIL GOLDEN BROWN WITH SALT AND PEPPER

JASMINE WHITE RICE 4

PERFECTLY SEASONED AND STEAMED. BEST SERVED WITH GRAVIED MEAT ENTREES

DUNN'S RIVER BEANS 4

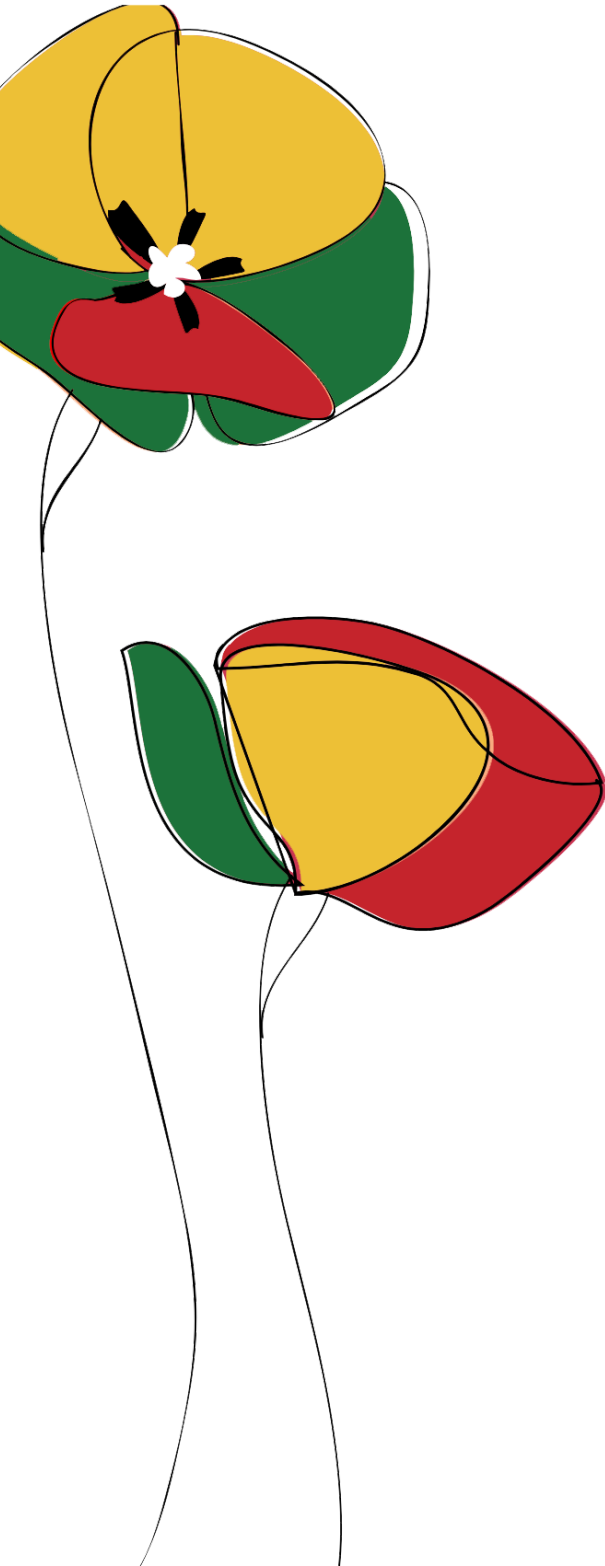
CHICK PEAS DELICIOUSLY SEASONED AND CURRIED. A VEGETARIAN DELIGHT

SALISBURY STEAMED CABBAGE 4

STEAMED JUST RIGHT WITH SEASONINGS. A FAVE WITH CUSTOMERS

FRIED PLANTAINS 4

SWEET AND SLICED TO PROPORTION, DEEP FRIED GOLDEN BROWN



SWEET MOUTH

JAMAICAN RUM CAKE 9

INSPIRED BY THE BRITISH PLUM PUDDING, THIS ICONIC DESSERT CONSISTS OF RUM AND WINE SOAKED FRUITS FRESHLY MADE BY MOM - A MUST FOR JAMAICAN WEDDINGS, HOLIDAYS AND CELEBRATIONS

CHEESE CAKE WITH TROPICAL FRUITS 8

THIS GREEK INSPIRED RECIPE IS TOPPED OFF WITH FRESH FRUITS. A DELECTABLE WAY TO END YOUR MEAL

KEY LIME PIE 7

OF FLORIDA ORIGIN, THIS PIE IS THE PERFECT COMPLEMENT TO OUR DESSERT LINE UP AS IT CONSISTS OF CONDENSED MILK, A FAVE FOR JAMAICANS

CHOCOLATE CAKE 6

RICH, MOIST AND CREAM FILLED, SURE TO PLEASE THE PALATE

BANANA NUT BREAD 5

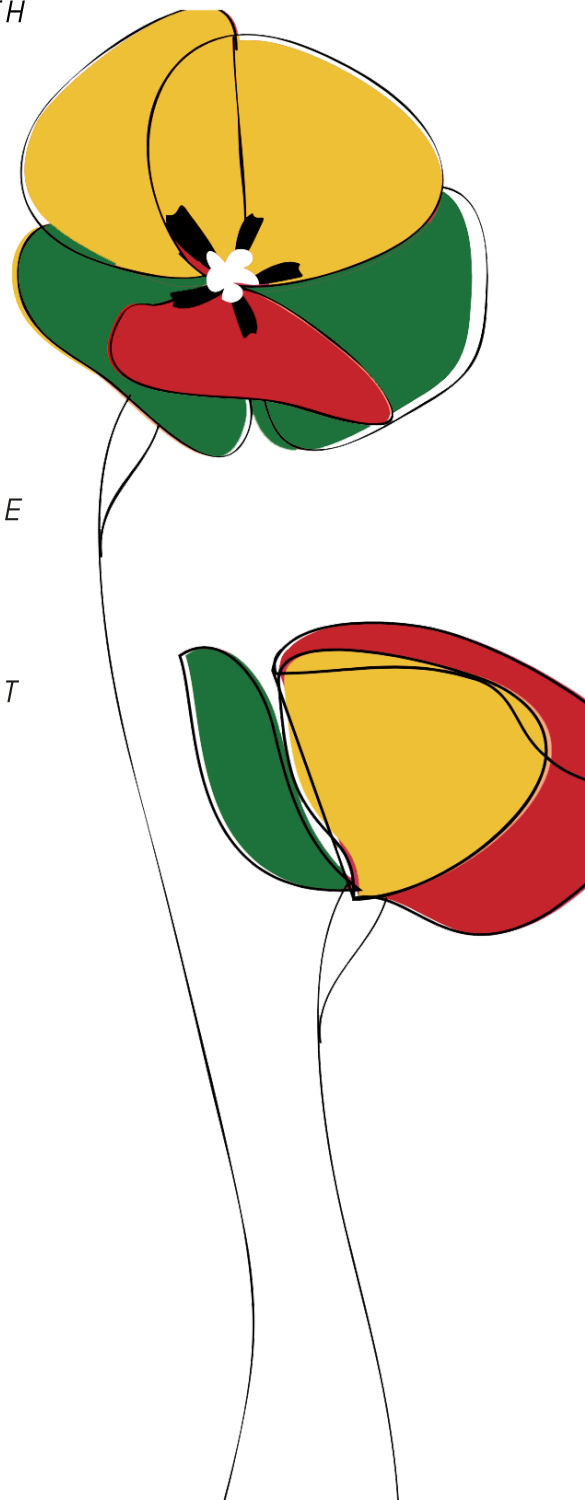
MOIST AND AND LOADED WITH WALNUTS, PERFECT WITH COFFEE OR TEA

TROPICAL FLAVOR ICE CREAM

HOMEMADE AND ALL NATURAL

ONE SCOOP 5 TWO SCOOPS 6

- ~ RUM AND RAISINS
- ~ GRAPE NUTS
- ~ SOUR SOP
- ~ GUAVA
- ~ PASSION FRUIT
- ~ BANANA
- ~ MANGO
- ~ VANILLA



JUICE & DRINKS

BLUE MOUNTAIN COFFEE 6

GROWN IN THE JAMAICA BLUE MOUNTAINS AND HARVESTED AT PEAK, THIS DECADENT DRINK IS ONE OF THE WORLD'S MOST CELEBRATED AND EXPENSIVE

MEDIUM ROAST COFFEE OR DECAF 3

FRESHLY MADE HOUSE JUICES 5

~ RASPBERRY GINGER

~ SORREL

~ ROSEMARY LEMONADE

SPARKLING WATER 4

TING 4

A MULTIPLE GOLD MEDAL WINNER, THIS TART AND SWEET DRINK IS MADE OF JAMAICAN GRAPEFRUIT JUICE

ICED & HOT TEA 3

COKE, SPRITE, LEMONADE, GINGER ALE 3

D&G SOFT DRINKS 3

~ GINGER BEER

~ PINEAPPLE GINGER BEER

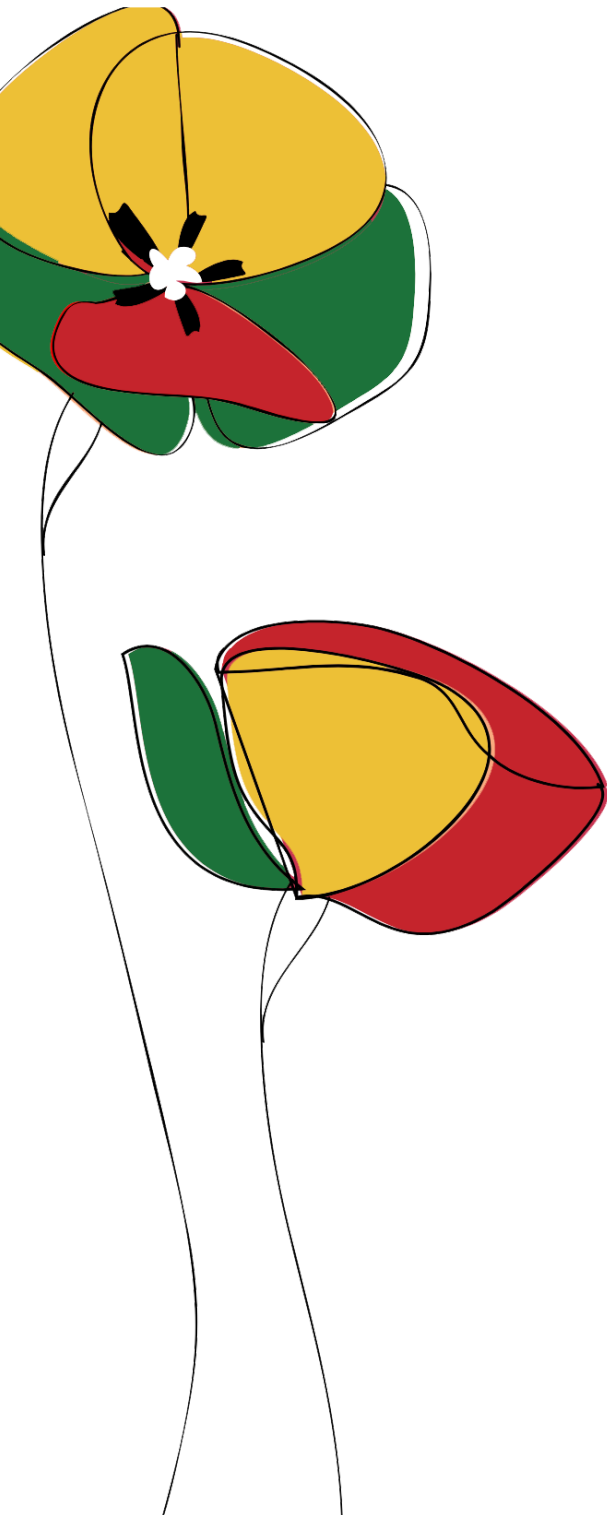
~ PINEAPPLE

~ COLA CHAMPAGNE

~ CREAM SODA

~ ORANGE

FILTERED WATER 2



WEEKENDERS

(FRI, SAT, SUN)

ACKEE AND COD FISH 18

NATIONAL DISH OF JAMAICA IS MADE WITH THE ACKEE FRUIT AND SALTED COD FISH COOKED DOWN WITH VEGETABLES

CALLALOO OR VEGETABLES AND COD FISH 15

CALLALOO IS A GREEN LEAFY VEGETABLE SIMILAR TO SPINACH AND COOKED WITH SALTED COD FISH AND VEGETABLES

CORNMEAL PORRIDGE 7

JAMAICA'S BREAKFAST FAVORITE IS MADE WITH MILK, CINNAMON, NUTMEG AND CONDENSED MILK

BAMMY 5

CASSAVA ROOT VEGETABLE CRUSHED, FLATTENED AND GOLDEN FRIED

FRITTERS 5

COD FISH AND VEGETABLES IN A BATTERED DOUGH GOLDEN FRIED

FESTIVAL 4

SLIGHTLY SWEET JAMAICAN FRIED DOUGH

