



dinner
EXECUTIVE CHEF
ROBERT GAYLE

chef's selections

Jerk Egg Roll julienne vegetable medley, jerk chicken w/ mango marmalade or jerk shrimp w/ cilantro lime sauce. 🔥	13.5
1 LB Crab Claws sautéed blue crab fingers, white wine + creamy jerk sauce (🔥) or cajun broth.	38
Cocktail Patties beef or chicken, four per order.	12.5
Seafood Dip chopped shrimp, crawfish & scallops, mushrooms, baby spinach, parmesan, chargrilled garlic pita.	16
Jerk Chicken Dip shredded jerk chicken, mushrooms, baby spinach, parmesan, chargrilled garlic pita. 🔥	13
Shrimp Skewers nine jumbo shrimp, pina colada glaze + grilled pineapple.	18
Jerk Lamb Chops jerk marinated, new zealand lamb, mint chimichurri, red wine balsamic glaze. <i>as an entree w/one side.</i> 🔥	25/39
Jerk Caesar Salad romaine, toasted croutons, parmesan. jerk or blackened chicken, shrimp or salmon. <i>entree size (+2).</i> 🔥	12/14/16
Crab Cakes lump crab meat, chipotle aioli, stir-fried vegetables.	24
CR's Blackened Shrimp Salad field green lettuce, tomatoes & cucumbers, candied walnuts, raspberry vinaigrette.	16
Red Pea chef's signature traditional recipes, served by the bowl (Cooked with pork).	10
Wings fried, lemon pepper, signature bbq, hawaiian braised or roasted jerk. <i>also served as a wing platter.</i>	12/32
Chef's Sampler Platter jerk chicken eggrolls, coconut fried shrimp, jerk chicken wings & crab cake minis. serves 4 guests.	40
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Curried Seafood Rundown jumbo shrimp, baby scallops, crawfish, diced peppers & onions w/ jasmine rice or rice & peas.	28
Jerk Pasta spicy jerk cream base + parmesan + two proteins (chix, shrimp, crawfish or salmon) spinach (+2) mushrooms (+2). 🔥	25
Cajun Pasta creamy cajun base + parmesan + two proteins (chix, shrimp, crawfish or salmon) spinach (+2) mushroom (+2).	25
Stir-Fry chicken, shrimp, salmon cuts, fried grouper or tofu. coconut, jerk, curry or thai chili sauce w/ jasmine rice.	23
Mango Chicken two blackened chicken breast, fresh mango salsa w/ coconut rice + fried sweet plantains.	25
Jerk Turkey Burger ground turkey, smothered onions + mushrooms, lettuce, tomatoes, cheddar, chipotle mayo + seasoned fries.	20
Rasta Pasta assorted veggies, penne, fresh herbs, tofu, butterbeans. coconut, jerk, curry or thai chili sauce (vegetarian/vegan).	21
Fish & Chips two fried grouper fillets + seasoned fries.	20
Atlantic Salmon blackened, grilled or bbq w/ jasmine rice + collard greens.	25

caribbean corner

Choice of any (2) sides.					
🔥 Ackee & Saltfish 22	Braised Beef Oxtails 38.5	Whole Red Snapper 38.5	Curry Chicken 25	Curry Goat 26	🔥 Roasted Jerk Chicken 25
Combination Dish					
Two Proteins (Roasted Jerk, Braised Oxtails, Curry Goat, Curry Chicken) & Choice of (2) Sides.					
40					

sides

Rice & Peas	Collard Greens
Fried Sweet Plantains	Steamed Broccoli
Macaroni & Cheese	Stir-Fry Vegetables
Jasmine Rice	Sauteed Spinach
Coconut Rice	Grilled Vegetables
Seasoned Fries	Smashed Red Potatoes
Sautéed Brussel Sprouts	

9

sweets

**Sweet Potato Caramel Slice • Red Velvet Slice • Rum Cake Bundt
White Chocolate Bread Pudding**

9

A La Mode Ice Cream Scoop for Cake +2

Vanilla Bean Ice Cream • Butter Pecan Ice Cream

4

*18% Gratuity Dine-In / 20% Gratuity for Parties 6+ / 8% Per Takeout

*Menu Item Requests or Modifications May Not Be Guaranteed - Upcharges May Apply. Menu items may contain or come into contact with: WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a staff member.

WHEAT



dinner
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crafted cocktails

- Chef Rob's Rum Punch** myer's dark rum, wray & nephew white rum, homemade jamaican fruit punch. 15
- Jamaican Martini** coconut rum, banana liquer, pineapple juice, orange juice. 13
- Classic Man Lemonade** hendricks gin, lemon juice, simple syrup, club soda, rosemary. 14
- Smooth Operator** casamigos reposado tequila, passoa liqueur, triple sec, fresh lime juice, pineapple juice. 16
- Lemon Drop Martini** tito's vodka, triple sec, natalie's fresh lemon juice. 14
- Southern Hustler** hennessy vs, grand marnier, peach puree, sweet tea. 16
- Ina Da' Gully** hennessy vs, grand marnier, tito's vodka, peach schnapps, blue curaçao, sour mix. 15
- Bob Marley** myers dark rum, wray & nephew white rum, blue curaçao, orange & pineapple juices. 16
- Island Ting** patrón reposado tequila, passoa liqueur, ting jamaican soda, mango puree, fresh lime juice. 15
- Piña Punch** appleton rum, fresh lime juice, coconut syrup, pineapple juice. 14
- White Tea Martini** tito's vodka, peach schnapps, fresh lemon juice, simple syrup. 15
- Frozen Piña Coladas** myers dark rum float, flavored with mango, peach, passionfruit or strawberry. 12

Order with confidence - all cocktail selections are final!

top shelf selections

Tequila	Vodka	Rum	Cognac & Whiskey	Gin
Casamigos	Tito's Homemade	Myer's Dark	Remy 1738	Bombay Sapphire
Don Julio	Grey Goose	Wray & Nephew	Hennessy	Hendricks
Patron	Ketel One	Bacardi	Jack Daniels	Tanqueray
+ more.	+more.	+more.	+more.	+more.

mocktails

wine & bubbles

soft drinks

Homemade Sorrel Soda	Cabernet Sauvignon	Sauvignon Blanc	Coca-Cola
Fresh Ginger Beer	Pinot Noir	Moscato	Diet Coke
Flavored "Nojito"	Red Blend	Chardonnay	Sprite
Chef Rob's Water	Prosecco	Riesling	Ginger Ale

*towers,
frozen,
on tap &
bottled.*

- 100oz of Island Margarita, Rum Punch, Caribbean Mojito **or** Sangria.
- Assorted Flavors of Piña Coladas, Topped with Myers Dark Rum Mango, Peach, Passionfruit or Strawberry.
- IPA's, Local Craft Brews & Fan Faves - Ask your Server Today!
- Red Stripe, Heineken, Corona, Modelo, Guinness, Bud Lite, Amstel Lite

*All items subject to availability/rotation.

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DRINK BREZZY