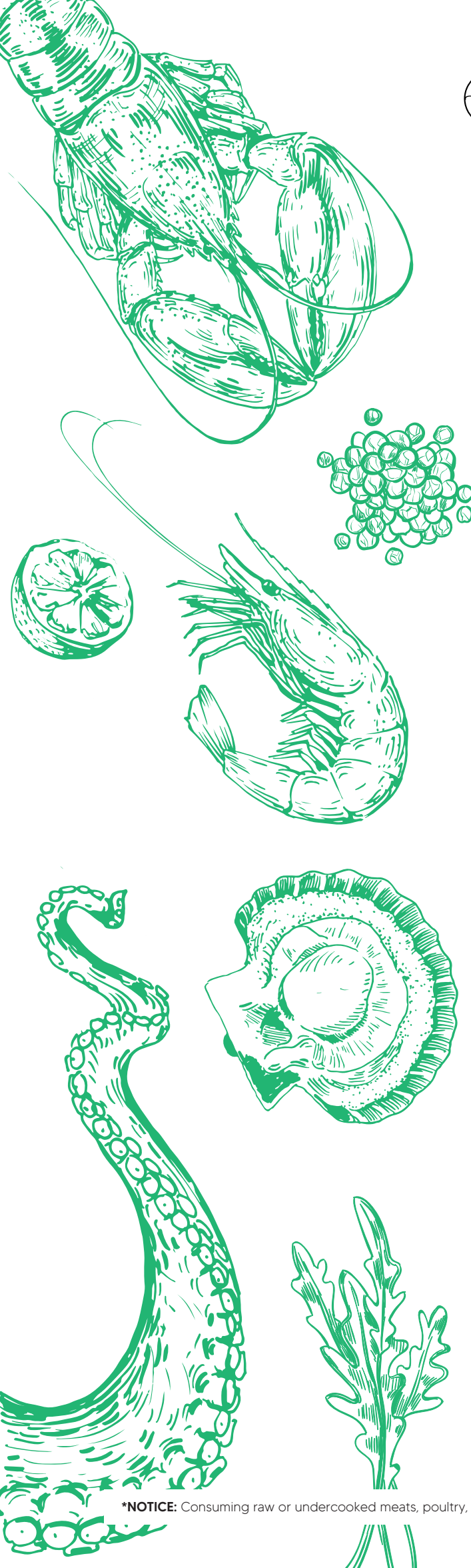




MENU



APPS

FRIED BRUSSELS | 12 🌿🥥
Pecan Dukkah, Maple Vinaigrette

KELEWELE | 15 🥥🌿🥥
Peanuts, Tamarind Chutney, Suya Spice, Yogurt, Plantains

SOUTHERN FRIED JERK CHICKEN* | 19 🥥🌿🥥
Chicken Thighs, Clove, Allspice, Cinnamon, Hot Honey, Rotating Pickles, Herb Aioli

CRAB TOAST* | 21 🥥🌿🥥🥥
- VEGETARIAN OPTION AVAILABLE -
Crab Meat, Artichoke, Chives, Onion Jam, Brioche

SAHENNA | 19 🌿🥥
Chickpea Flour, Okra, Collard Greens, Mango/ Apple Kuchela, Herb Aioli

ENTRÉES

SCALLOPS* | 32 🥥🌿🥥
Pan Seared Curry Scallops, Callaloo, Cous Cous, Chile Leaf, Kombu, Crispy Leeks

YUCA SPINACH & PEA CURRY | 25 🥥
- VEGAN OPTION AVAILABLE -
Braised Yuca, Cajun Braised Pork, Red Onions, Peas, Spinach, Roti

OXTAILS PEPPERPOT* | 28 🥥
Oxtails, Cassareep, Cinnamon, Beef Broth, Coconut, Yuca Root Mash

SOUTHERN FRIED SWORDFISH | 45 🥥🥥
Panko Crusted Swordfish Loin, Pickled Red Cabbage, Mango Mint Sauce, Roasted Turnips, Turnip Green Tartar

GUMBO | 35 🥥🥥
Andouille Sausage, Chicken, Crawfish, Crab, Shrimp, Rice & Peas

LOBSTER DUMPLINGS* | 33 🥥🌿🥥
Kale, Mustard Green, Lobster Meat, Fried Garlic, Hot Sauce Caviar, Coconut Dumplings

SIDES

COCONUT CORN MUFFINS | 8 🥥🌿🥥
Flour, Brown Sugar, Coconut Flakes, Butter

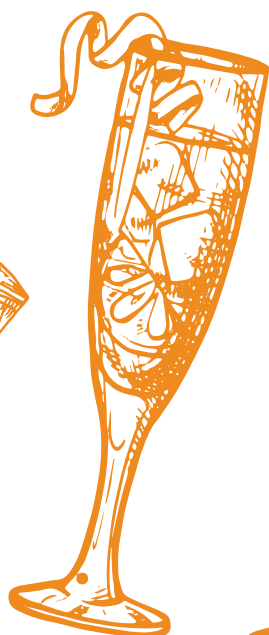
RICE & PEAS | 8 🌿🥥
Rice, Kidney Beans, Coconut Milk

FRIES | 8 🥥🌿
Cajun Aioli

- 🥥 EGG
- 🥛 DAIRY
- 🌿 GLUTEN
- 🥥 SHELLFISH
- 🥥 TREE NUTS
- 🌿 VEGETARIAN
- 🌿 VEGAN

***NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS



EGG

***NOTICE:** Consuming raw eggs, unpasteurized fruit or vegetable juices may increase your risk of foodborne illness.



CORN


ARLEANA'S SOUR* | 17 

Plantation 3 Star Rum, Passionfruit, Espelette Pepper, Lemon, Egg White

KINGSTON NEGRONI #2 | 18

Smith & Cross Jamaican Rum, Carpano Antica, Coconut Fat-Washed Campari

FIVE STONE'S ELOTE | 17 

 Tito's Vodka, Mr. Black Coffee, Nixta, Madagascar Vanilla, Five Stone's Espresso

LAST WORD* | 18

Citadelle Gin, Green Chartreuse, Lazzoroni Maraschino, Lime

LITHIUM | 22

Old Forester Rye, Amaro Montenegro, Averna, Grand Mariner

THE MIDNIGHT MANHATTAN | 20

Rough Rider Whiskey, Amaro Nonino, Antica Sweet Vermouth

CORAL PINK* | 18

Cimarron Tequila, Pink Guava, Aloe Vera, Ancho Reyes Rojo & Chili Poblano Verde, Lime, Caribbean Jerk Salt

FORTUNE LADY* | 20

Las Maria's Mezcal, Aperol, Passionfruit, Sour Cherry, Lime

N/A COCKTAILS

N/A WHIMSY* | 17

CHOICE: Bitter or Sweet

Ask Your Server For A Custom N/A Beverage

STARBURST* | 14

Housemade Orgeat, Raspberry Purée, Pineapple Gum Syrup, Lime, Topo Chico

BEER

BLACK RAVEN COCONUT PORTER | 7

PELICAN PILSNER | 8

REUBEN'S HAZEALICIOUS IPA | 8

DAYBREAK PALE ALE | 8

RED STRIPE PALE LAGER | 7

AVID CIDER JUNGLE JUICE | 9

N/A BEER

BEST DAY BREWING KOLSCH | 6

BEST DAY BREWING HAZY IPA | 6

BEST DAY BREWING WEST COAST IPA | 6