



S U M M E R H O U S E

Starts & Salads

- Smoked Marlin Dip**, shallot, dill, lime / 15
Curried Ackee Wonton, papaya ginger sauce / 14
Salt-fish Fritters caribbean tartar / 14
Cheesy Callaloo Dip, house baguette / 14
Salt & Pepper Coconut Shrimp, cassava tempura, chili crisp, mango aioli / 22
Watermelon Salad, white grapefruit, coconut leche de tigre, radish, red onion, feta / 14
Farmer's Kale, quinoa, mango, feta / 15

From the Kitchen

- Summer Cookout Burger**, coconut milk bread, smash patty, house sauce,
american cheese, bread & butter pickles, caramelized onion / 30
Shrimp & Bake "Po Boy", fried shrimp, trini style bake, remoulade, cho cho pickle,
mango chutney / 30
Market Vegetable Tian, confit tomato, zucchini, yellow squash, breadfruit, goat cheese / 28

House Spiedini

mediterranean style kebabs cooked over coal fire, served with green rice & flatbread

- Lamb Kofta** scotch bonnet tzatziki, olive tapenade / 35
East Indian Chicken, green & red curries, coconut / 28

From the Grill

- Whole Snapper**, papaya slaw, cilantro, bammy / 38
Twice Cooked Coalpot Shortrib molasses glaze, salsa verde, breadfruit / 48
Lobster Frites, coconut red stripe broth, garlic thyme frites / 50

Subject to GCT & Service