



Dinner Menu

ISLAND BITES

**Callaloo & Kale Soup
with Dumplings** (V) (VT)
With coconut and thyme

Rasta Salad (V) (VT)
Seasonal greens, sweet peppers,
sweet corn, tomato and cucumbers

Crispy Okra (VT)
Panko coated okra, cantaloupe salsa
and jerk mayonnaise

Bajan Fish Cakes
Spicy dip

Cajun Squid
Tartar sauce

Grilled Calypso Shrimp (GF)
Sweet chili sauce

Jerk Chicken Wings (GF)
Spicy marinated wings with a spicy jerk glaze

MAIN EVENT

SANDWICHES

Sandtrap Burger
Seasoned homemade burger, lettuce, tomato,
cheddar cheese with fries and coleslaw

Buffalo Chicken Ranch Taco
Flour tortillas, pineapple and sweet pepper salsa,
guacamole, jalapeno and tortilla chips

Granny's Fish Cutter
Local breaded fish in a bajan salt bread with lettuce,
cheddar cheese, tartar sauce and sweet potato fries

CARIBBEAN FAVOURITES

Ital Salad (V) (VT)
Rocket lettuce, beets, chickpeas, red onion,
roasted squash, local goat cheese,
coconut and citrus lime dressing

Escovitch Red Snapper
On a bed of potatoes, with sweet peppers,
tomatoes, onions, scallions and cilantro

Baxter's Road Fried Chicken
Fries and Caribbean slaw

Oven Baked Macaroni and Cheese
Served with "veggies"

BBQ Pork Ribs (GF)
Steak cut fries and Caribbean slaw

WEST INDIAN CURRIES

Doubles
Curried chickpeas, cucumber chutney
and hot sauce on bara breads

Seafood Curry
Rich and spicy coconut rice, carrot,
celery, sweet peppers and sweet plantain

One Pot Curry Chicken
Rice n' peas and festival

Beef and Potato Roti
Curried Beef with roti flat
bread and mango chutney

HOMESTYLE

Fish and Chips
Grilled catch of the day with chips
and zesty tartar sauce

Grilled Chicken Breast (GF)
Mashed potato and peppercorn sauce

Braised Pork Chop (GF)
Rice n' peas and sweet plantain

Cottage Pie (GF)
Minced beef, creamy potato
and mozzarella cheese

PUDDINGS

Banana Bread and Butter Pudding
Spiced vanilla rum sauce

Mango Crumble
Caramelized banana

Vegan Rice Pudding (V) (VT) (GF)
Tender rice kernels in sweet cinnamon
pineapple soy cream

Coconut Parfait (GF)
Coconut ice-cream layered with rich whipped
cream and served with mango sauce

Salted Caramel Brownie
Caramel bake pie with rum
and raisin ice-cream

Fresh Fruit Plate (V)
Lime sorbet

(V) - Vegan

(VT) - Vegetarian

(GF) - Gluten Free