



Opening Act

Bread available upon request

MUSSEL STEAMERS* (GO)

Garlic parsley butter, tomato, chili, white wine, grilled ciabatta

CAJUN GUMBO

"I will play for Gumbo"

Shrimp, andouille sausage, okra, rice

CAESAR SALAD (GO)

Romaine, croutons, Parmesan cheese

CARIBBEAN EGG ROLLS

Roasted chicken, corn, red peppers, onions, shredded jack, chipotle aioli

CARIBBEAN CAULIFLOWER SOUP (GF)

Jerk-ginger, lime, coconut milk

TORTILLA SALAD (GF)

Grilled corn, poblano chillies, olives, tomato, onions, cheese, tortilla chips

Headliner

COCONUT RICE (GF)

Trinidadian vegetable curry

ROTINI

Wild mushroom sauce

PESCADO FRITO

Corn batter, onion relish, three chili cream, pico de jalisco

JALISCO STYLE BRAISED PORK* (GF)

Guajillo chili and roasted tomato salsa, stewed red beans, salted red onions

HULI HULI CHICKEN (GF)

Mole amarillo, coconut cilantro rice, radish salad

ANTIGUA SHRIMP (GF)

Shrimp, mango pineapple relish, coconut rice

STUFFED PORTABELLA (GF) (V)

Pepperonata, chickpea crust, barley pilaf

Encore

Sugar-free desserts available upon request

48 HOUR B&B PUDDING

Brioche bread, butter, caramel, raisin, cinnamon, mandarin

PIÑA COLADA LUSH

"great filling"

ICE CREAM (GF)

Assorted flavors

Additional entrées are available upon request for a supplemental charge of \$7.00 per guest.

Health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

 Signature Dish (GF) Gluten Free (GO) Gluten Option (V) Vegetarian (VG) Vegan