

/ SHAREABLES

FRIED GREEN TOMATOES | 15 🍷🌱
Green Tomatoes, Panko, Egg, Onion, Buddha's
Belly Seasoning

ISLAND CURRY MUSSELS* | 18 🍷
Mussels, House-Curry, Coconut Milk

JAMAICAN PATTIES | 16 🍷🌱
CHOICE OF: Beef, Chicken or Veggie Patty
• Beef: Ground Beef, Onions, Garlic, Black Pepper
• Chicken: Chicken, Bell Peppers, House-Curry
• 🌱 Veggie: Lima Beans, Corn, Carrots, Okra

LAMB SKEWERS | 27
Lamb, House-Curry Seasoning

MAC N CHEESE | 14 🍷🌱
Penne Pasta, Whole Cream, Sour Cream,
Cheddar Cheese, House-Seasoning

TOSTONES | 12 🌱
Fried Green Plantains, Red Onions, Garlic,
Tomatoes

WINGS | 18
CHOICE OF: Calypso, Habanero, or Jerk Wings
• Calypso: Mango, Pineapple, Lemon, Brown Sugar
• 🌶️ Habanero: Bell Pepper, Vinegar, Habanero
• 🌶️ Jerk: Allspice, Thyme, Black Pepper, Garlic,
Onion, Paprika, Cloves, Nutmeg

/ SIDES

BASMATI RICE | 8 🌱

COCONUT CORN MUFFIN | 8 🍷🌱

COLLARD GREENS | 8 🌱

FRIES | 8 🌱

FRIED OKRA | 8 🌱

RICE & PEAS | 8 🌱

SWEET PLANTAINS | 8 🌱

/ LARGE

BLACKENED SALMON | 33 🍷
Salmon, Corn Soubise, Fried Plantains, Fried Okra

CHEESEBURGER & FRIES | 21 🍷🌱
Bun, Jerk Mayo, American Cheese, Beef
Patty. Served With Fries.

CHICKPEA CURRY | 16 🌱
CHOICE: Basmati Rice or Rice & Peas
Chickpeas, Garlic, Onions, House-Curry,
Coconut Milk

CURRY GOAT | 34
CHOICE: Basmati Rice or Rice & Peas
Goat, Bell Pepper, Garlic, Onions, Potatoes,
Coconut Milk, House-Curry, Coriander, Ginger

FRIED CHICKEN | 25 🍷
Chicken, Flour, Egg, Buddha's Belly Seasoning.
Served With Collard Greens.

GUMBO* | 34 🍷
CHOICE: Basmati Rice or Rice & Peas
Shrimp, Crab Meat, Andouille Sausage, Chicken,
House-Roux (Cornstarch), House-Chicken Stock

ARLEANA'S SALAD | 10 🌱
Seasonal Greens, Seasonal Fruit, Red Onions,
Fried Plantains, House-Vinaigrette

JAMAICAN RUNDOWN | 18 🌱
ADD: 🍷 Prawns 7 | Tofu 3
CHOICE: Basmati Rice or Rice & Peas
Vegetable Medley, Garlic, Onions, Coconut
Milk, Sweet Chili Sauce

JERK CHICKEN | 18
CHOICE: Basmati Rice or Rice & Peas
Chicken, Habanero, Garlic, Onions, Scallions,
Allspice, Cloves, Nutmeg, Black Pepper

OXTAIL STEW | 35
CHOICE: Basmati Rice or Rice & Peas
Oxtail, Bell Peppers, Lima Beans, Potatoes,
House-Chicken Stock, Thyme, Rice

SOUTHERN FRIED CATFISH | 16
Catfish, House-Cajun Seasoning, Cornmeal Batter.
Served With Collard Greens.



ISLAND SOUL

🍷 EGG 🍷 DAIRY

🌱 GLUTEN 🌱 NUTS

🌶️ SPICY 🍷 SHELLFISH

🌱 VEGETARIAN 🌱 VEGAN

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

/ COCKTAILS

SMOKEY PEACH* | 17

Scotch Peach Amaretto, Apricot Liqueur, Lemon, Simple Syrup, Egg White

THE INCREDIBLE | 18

TIKI SCOTCH*

Caribbean Scotch Falerum, Lemon, Simple Syrup, Float Mezcal

SPICY PEAR* | 18

Repo Tequila, Green Chili, Prickly Pear, Simple Syrup, Lime, Cajun Rim

BLUEBERRY PALOMA | 16

Tequila, Lime Juice, Grapefruit Juice, Agave Syrup, Blueberries

CRANBERRY COCONUT | 17

MARGARITA*


Tequila, Cointreau, White Cranberry Juice, Lime Juice, Cream of Coconut

PINEAPPLE OLD | 18

FASHIONED*

Pineapple Buchanan's, Dark Chocolate Bitters, Lemon Bitters, Simple Syrup, Lemon Juice

FIVE STONES XXX | 17

 Lemonhart Spiced Rum, Amor Butterscotch Syrup, Five Stone's Espresso, Mr. Black Coffee Liqueur

BIRD OF PARADISE* | 17

Worthy Park Rum, Mango Liqueur, Raspberry Syrup, Lime, Lemon Oil

EMPRESS LAVENDER | 17

Empress Gin, Lemon Juice, Lavender Simple, Lavender Bitters

/ N/A COCKTAILS

CHAI SOUR* | 15

Chai, Lime, Simple Syrup, Egg White

STARBURST* | 15

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



DRINKS



EGG



TREE NUTS

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

