**Main**

**Ribs**

Deliciously tender sticky ribs basted with our homemade signature BBQ sauce.

$15

**Buccaneer Chicken Leg Quarter**

Flame kissed with an understated smokey feel enhancing a well-rounded authentic Caribbean flavour. From grilled to oven-baked, this perfectly cooked tender chicken leg makes for a very satisfying meal.

$13

**Pineapple Chicken**

This is our best seller. We never have enough. Sold out daily!

Nicely seasoned breast chunks with a crispy crust basted in our secret superlicious sauce to die for.

$15

Turkey in Sauce

Simmered in a rich creole sauce that is easy and pleasing on the palate

$15

**Jerk Chicken**

Authentic jerk chicken marinated 48 hours, then grilled over imported natural charcoal wood. Not overly hot to suit the heat tolerance of the average person. This is the real Jamaican deal! not an oven-baked chicken, basted with a store-bought jerk seasoning. Our jerk Chicken is made in a real pit with real natural smoke and our homemade jerk seasoning. Served with Jamaican coconut red beans-rice, vegetables, and a festival.

$30 Platter

**Choose Sauce**

Mild Jerk Sauce

Hot Jerk Sauce

**Jerk Pork**

So tasty and tender! It's the best you've ever tasted. Authentic jerk pork marinated 48 hours and roasted in a pit over natural wood charcoal imported from St. Vincent. Mild and not overly spicy to suit the heat tolerance of the average eaters. Served with Jamaican coconut red beans- rice, vegetables, and festival.

$30 platter

**Choose Sauce**

Mild jerk sauce

Hot Jerk Sauce

**Griot (Fried Pork)**

If you are a pork lover, you owe it to yourself to try this delicacy. This recipe goes back to the Arawak Indians from the island of Hispaniola (Today known as Haiti). It is a true delight! So addictively delicious, it's the national dish of this island. Served with red kidney rice, vegetables, and a festival.

$30 platter

**Pork Rice**

A superlicious rice with delicious chunks of pigtails mixed with carrots, onions, and sweet peppers. Customers come from all over just to get it. Our disclaimer and warning ⚠️ So tasty, it's very addictive.

$20

**Caribbean Bowl**

Your choice of meat with a mix of cassava (seasonal), breadfruits (seasonal), sweet potatoes, tomatoes, corn, carrots, purple onions dressed with a savory, herbaceous mixture of olive oil.

$25 Platter

Choose meat:

Chicken Breast, jerk chicken, shrimp, jerk pork

**Chicken Chow Mein**

Delicious Stir fried noodle with the nutty flavor of real egg noodles, and an authentic sauce that rocks the palate. The chicken meat is moist and tender.

$20

**Shrimp Chow Mein**

Stir fried noodles with the very pleasant nutty flavor of egg noodles blended with a mix of sweet peppers, green onions and sprouts. Shrimp is plumped and flavorful.

$25

**Shepherd’s Pie**

This is a luxurious pie loaded with flavorful beef and veggies, topped with fluffy and creamy mashed potatoes, then baked to perfection! Served with our garden salad and a garlic bread

$19.95

**Snapper**

The whole snapper is properly seasoned, then fried and drenched with a well-rounded pickle salad. Served with 2 sides of your choice.

$30 platter

Choose sides (sides category)

**Salads**

**Shrimp Pasta Salad**

**A satisfying salad with lots of shrimp, bright vegetables and aromatic delicious creamy dressing.**

**It’s a fantastic side or a great main course.**

**$19.95**

**Caesar Salad Bowl**

Blend of Romaine lettuce, shaved parmesan, and savory croutons jazzed up with a homemade authentic classic Italian caesar dressing. (Natural ingredients only)

Plain $15

**Add Meat:**

Chicken: $7, Jerk Chicken $7, Jerk Pork $7

Shrimp: $8

**Mediterranean Salad Bowl**

A favorite Greek salad with feta cheese, tomatoes, cucumbers with a French spin of Herbes De Provence and Dijon mustard in the dressing.

$17 Plain

**Add Meat:**

Chicken: $7, Jerk Chicken $7, Jerk Pork $7

Shrimp: $8

**Jerk Salad Bowl**

A satisfying salad mix of imported iceberg lettuce, red sweet pepper, pineapple, purple onions, raisins, toasted cashews, and pecans offered with our signature vinaigrette of extra virgin olive oil. Served with your choice of our popular and authentic jerk chicken or jerk pork.

Price $19.95

**Choose Meat**

Jerk Chicken

Jerk Pork

**Choose Sauce**

Mild jerk sauce

Hot Jerk Sauce

**Broccoli Salad Bowl**

If you love broccoli and enjoy the taste of mayonnaise, this salad will surely become a favorite.

A delectable mixture of Broccoli florets,apples, dry cherries, sultana raisins, pecans & bacon (optional).

Price $17.95

Pick your mix :

apples, cherries, sultana raisins, almond, sunflower, pecans, bacon

**Fruity-Nutty Salad Bowl**

This is a fun salad!

Watch out! This exciting salad can get you addicted. A mix of grapes, apples, toasted cashews and sliced almonds laced with a superlicious creamy dressing.

$15

**Pasta**

**Alfredo Pasta**

This is the real deal! A very decadent and rich alfredo sauce made with heavy cream, French butter, freshly grated aged Parmesan. Served with garlic bread and a sumptuous garden salad.

$25

**Add meat**

Shrimp: $5

Chicken: $5

Jerk Chicken: $5

Jerk Pork: $5

**Basil Chicken Pasta**

A superlicious rich basil chunky tomato sauce with tender moist chicken bits mixed with penne pasta. Served with garlic bread.

Price $20

**Lasagna**

An authentic lasagna with a blend of romano parmesan, mozzarella cheeses, and spinach in a nice meaty basil sauce. The whole dish is very moist and smooth on the palate. Served with complimentary garlic bread and a small upscale green salad

Price $19.95

**Pasta Caesar Salad Bowl**

Blend of Romaine lettuce, penne pasta, shaved parmesan, and savory croutons jazz up with an authentic classic Italian caesar dressing. (Natural ingredients only)

Served plain $15

**Choose Meat**

Chicken: $7

Jerk Chicken: $7

Shrimp: $7

Pork: $7

Jerk Pork: $7

**Sandwiches**

**Chicken Sandwich**

Well-seasoned breast of chicken kissed with the flame of the grill then oven-baked. Expect a perfectly cooked breast very flavourful and moist.

$15

**Buccaneer beef burger**

Made in-house freshly ground beef, flame-kissed, packed with flavour!

$15

**Pimento Cheeseburger**

This is not an ordinary burger, but a gourmet one. A jumbo size, freshly ground beef burger filled with a savory pimento cheese spread. The pimento cheese flavour turns this burger into a bold culinary adventure. Served with fries.

$19

**Griot (Fried pork) sandwich**

This is a pork lover delicacy and no ordinary fried pork. The tasty and uniquely Caribbean pickle over the meat makes this a real delight. Served with fries.

$15.95

**Pork Spareribs sandwich**

We debone our deliciously sticky tender ribs to make this sandwich. The zesty pickle contrasts with the sweetness of our signature BBQ sauce to deliver a very pleasant mouthful experience.

$17.95

**Philly steak sandwich**

A mouthwatering melt of USDA choice beef, red sweet peppers, sweet onions, and melted cheese laced together in a Korean-inspired steak sauce.

$17.95

**Shrimp Po Boy sandwich**

These cajun shrimps topped with a Creole-inspired remoulade sauce create the most delicious po’boy you would ever taste outside of New Orleans.

$17.95

**Fish Sandwich**

Steak fish coated in a tasty batter then golden-fried. We pour over the fish our delicious and zesty homemade tartar sauce to bring the sandwich together.

$15

**Wraps**

**Beef Steak Wrap**

A mouthwatering melt of USDA's choice beef, red sweet peppers, sweet onions, and cheese laced together in a flavourful signature steak sauce.

$17.95

**Chicken wrap**

Well-seasoned breast of chicken kissed with the flame of the grill then oven-baked. Very moist and tender strips of breasts mixed with iceberg, white BBQ sauce, and our cilantro-sweet chili relish

$15.95

**Jerk Pork wrap**

Jamaican jerk pork as you never have it. So tasty and tender! Authentic jerk pork marinated 48 hours and roasted in a pit over natural wood charcoal. Mild and not overly spicy to suit the heat tolerance of the average eater.

$17.95

Sauce Choice: Hot , Mild

**Shrimp wrap**

Plump shrimps with a slightly smoky flavour dressed in a superb white BBQ sauce, a delectable cilantro sweet chili relish, and fresh iceberg lettuce

$19.50

**Sides**

Macaroni Pie: $8

Sweet Potatoes Pie: $8

Kidney Rice: $8

Vegetable Medley Rice: $9

Corn Vegs Mix: $9

Pumpkin and Okra Vegs mix $7

Potato Salad: $7

Coleslaw: $6

Garden Salad: $6

Cassava: $7 ( seasonal)

**Jamaica Corner**

Jerk Chicken Platter: $30

Jerk Pork Platter: $30

Coconut Red Beans Rice: $8

Festivals (Cornmeal Dumplings): $2.25

Escovitch snapper platter: $30

Oxtails & Beef: $30 platter

**Barbados Corner**

**Pudding & Souse**

Our souse is among the few on the Island that really taste great. This is not a slogan cause we back up that statement with a money back guarantee.Expect only cleaned choice pieces of flap pork. Served also with breadfruits or green bananas depending on the season

$20

**Choose Meat**

Flap Meat

Pig Feet

Ears

**Add-ons**

Pigtail Bits: $7

Snouts: $7

**Cou-cou with Salt Fish**

Enjoy our cornmeal cou-cou made the way grandma made it back in her day, mellow and tasty with a gravy that will wow your tastebuds.

$15

**Add-on**

Pigtails Bits: $7

**Breadfruit Cou-cou with Salt Fish**

A very smooth texture with a secret old time recipe that delightfully brings out the flavor of the breadfruit. You will discover that breadfruit doesn’t have to be bland. Served with a salt fish gravy

$15

**Add-ons**

Pigtail Bits: $7

Snouts: $7

**Cow Heel Soup**

Cow Heel Soup as you never had it before- bursting with flavor, goodness and great aroma. An enjoyable must-have weekend treat.

$20

**Add-ons**

Pigtail Bits: $7

Snouts: $7

**Chicken soup**

A well-balanced chicken soup for the soul. Filled with all the delights you expect in a soup including bite size dumplings. We believe we have perfected this dish. You be the judge!

$15

**Add-ons**

Pigtail Bits: $7

Chicken Feet: $5

**Stew or Soul Food**

**To Erase**