



TO SHARE

- MAROON PATTIES 40**
Braised Oxtail, Jerk Mushroom, Ossetra Caviar
- ALASKAN RED KING CRAB CAKES 42**
Etouffee Aioli, Meyer Lemon, Parsley Panko
- CURRIED MUSSEL TOAST* 30**
Bluebay Mussels, Hardo Bread, Shito Crunch
- COCO BREAD 15**
Malted Sorghum Butter, Maldon
- CURRIED GOAT AGNOLOTTI 32**
Blend-up Veloute, Confit Pearl Onion, Chicken Jus
- SWEET PLANTAIN 22**
Peppa Sauce Sofrito, Tamarind Honey, Shitto Crunch
- TRUFFLE MAC PIE 32**
Rigatoni, Black Truffle Mornay, Parsley Panko
- PEPPER SHRIMP 34**
Caledonia Blue Prawns, Annato Sofrito, White Grape Chow Chow
- JERK CLAM FLATBREAD 31**
Manila Clams, Buffalo Mozzarella, Parmigiano
- FRIED RICE + PEAS 72**
Braised Oxtail, Curry Spiced Shrimp, Brown Stew Chicken
- OXTAIL WELLINGTON FOR TWO 120**
Braised Oxtail, Jerk Beef Bacon, Black Truffle

RUM - AGED STEAKS

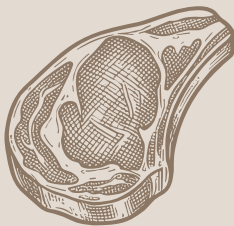
Rosewood Ranch, Texas

12 OZ NY STRIP* 125
30-Day Dry Aged

22 OZ PORTERHOUSE* 210
40-Day Dry Aged

34 OZ RIBEYE* 200
40-Day Dry Aged

8 OZ FILET MIGNON 110
Wagyu



TRUST THE POUR

Can't decide which wines to try?
Trust us, we'll take care of you,
one 3 oz pour at a time.

3 Wines | 45
5 Wines | 75



RAW + CHILLED

- GREEN MANGO SALAD 26**
Crispy Okra, Tomato Choka, Herb Oil
- PIRI PIRI CHOP SALAD 32**
Compressed Cucumber, Gooseberry, Avocado
- SEAFOOD TOWER* 210**
Pepper Prawns, Toro Bujol, Ackee + Salted Hamachi, Shigoku Oysters, King Crab Cocktail, Imperial Ossetra Caviar
- SHIGOKU OYSTERS* 36**
Tamarind & Green Seasoning Mignonettes, Coriander Bloom
- STEAK TARTARE* 38**
The Usual Suspects
- TORO BUJOL 42**
Bluefin Tuna Belly, Hamachi, Braised Octopus, Scotch Bonnet, Saltines



HELLSHIRE BEACH

- BANANA LEAF SNAPPER 85**
Tamarind Chutney, Curried Okra + Squash
- GRILLED BRANZINO 95**
Escovitch, Marinated Peppers, Carnival Amaranth
- CURRY SHRIMP 67**
Head-On Shrimp, Coconut Curry, Smoked Carrot Escabeche
- WOOD-FIRED LOBSTER 120**
Herb Garlic Butter, House Spice, Lime
- CRISPY CHILEAN SEA BASS 58**
Brown Stew, Buttered Escabeche, Cilantro

SIGNATURES FROM THE JERK PIT

- 8 OZ LAMB CHOPS* 70**
Superior Farms, Colorado
- 16 OZ PORK TOMAHAWK* 75**
Vande Rose Farms, Iowa
- JERK CHICKEN 65 / 120**
Half or Whole
- BBQ BRUSSELS 28**
Callaloo Rundown, Mad Herbs, Crispies, Tamarind



SIDES 18

CRAWFISH MASHED POTATOES **CREAMED COCONUT COLLARDS** **RICE + PEAS**

Our menu is crafted for sharing, with dishes brought to the table as they're ready.

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