



SPRING 2025

Jamaican Jerk BBQ Menu

Spice. Smoke. Island Vibes on Every Plate.

Main Entrée

Grilled Jamaican Jerk Chicken Quarters

Bone-in chicken marinated in house-blended scotch bonnet jerk rub, grilled over open flame for smoky, spicy depth

Signature Sides

Pineapple & Scotch Bonnet Salsa

Sweet, spicy, and citrusy — the perfect balance to jerk heat

Dirty Rice with Black Beans

Fluffy rice simmered with island spices, peppers, onions, and slow-cooked black beans

Grilled Veggie Skewers

Bell peppers, zucchini, red onion, and cherry tomatoes brushed with jerk-infused olive oil

Optional Add-Ons

Fried plantains with lime & chili salt

Island slaw with mango and cilantro

Mini rum cakes or coconut tarts for dessert

Sorrel punch, tropical iced tea, or rum cocktail bar

Bring the soul of the Caribbean to your backyard, corporate gathering, or wedding with this flavor-forward, sun-drenched menu that's sure to turn up the heat and the vibes.