

HIBISCUS



AMERICAN &
CARIBBEAN
CUISINE



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STARTERS

Jerk Chicken & Festival
 ½ lb. \$9.95 1 lb. \$14.95
 Authentic Jerk seasoned, marinated & smoked.

Pan Seared Diver Scallops \$13.95
 Fresh day Boat Sea scallop pan seared then served with Portobello Risotto and Caribbean mango glaze



Hibiscus Sampler (Good for 2) \$13.95
 Two pieces of coconut shrimp, two pieces of jerk chicken and two pieces of jerk shrimp, served with a sweet chili sauce & Jerk sauce (for 3) \$20.95

Island Coconut Shrimp (4 pieces) \$9.95
 Shrimp marinated in coconut rum vinaigrette and coated with coconut flakes, served with sweet chili sauce

Portobello & Jumbo Lump \$10.95
 Portobello mushroom with jumbo Lump crabmeat stuffing and truffle infused balsamic reduction

Codfish Fritters (4 Fish Cakes) \$8.95
 A pancake like batter infused with fresh herbs & spices with small pieces of salt cured codfish

Jerk Shrimp Skewers (3 skewers) \$9.95
 Jumbo shrimp marinated with jerk seasoning and Grilled to perfection



Thin Crust Pizza Margaret \$10.95
 Jerk Chicken \$12.95 Lobsters \$14.95

Jamaican Fried Calamari \$9.95
 Cornmeal crusted calamari tossed with Jamaican Scotch bonnet pepper (Traditional style available)

Fresh Mozzarella & Tomato \$8.95
 Slices of fresh mozzarella and Jersey tomatoes with balsamic vinaigrette

Island Honey BBQ Wings (6 pieces) \$8.95
 Fried chicken wings served with blue cheese

SALADS



Hibiscus Salad \$8.95
 Mixed field greens, pineapple, almonds, mandarin oranges, golden raisins, coconut flakes, orange pineapple vinaigrette

Jerk Chicken Caesar \$12.95
 Jerk chicken breast, Romaine lettuce, homemade croutons, pecorino Romano and Caesar dressing

Jerk Shrimp Salad \$10.95
 Shrimp marinated in Jamaican jerk seasoning, grilled and served with Mesclun, mangos and pineapple balsamic vinaigrette

SALADS

Caesar Salad \$7.95
 Romaine lettuce, homemade croutons, Pecorino Romano and Caesar dressing

Greek Salad \$8.95
 Bib lettuce, tomato, cucumber, Kalamata olives, feta cheese, green pepper and red onion, light vinaigrette

Toss Salad \$6.95
 A blend of field greens and romaine lettuce with cucumber and tomato

PASTA

Seafood Alfredo \$26.95
 Jumbo shrimp, diver scallops, & Caribbean Lobster in a mascarpone cheese sauce over angel hair pasta

Penne Vodka \$10.95
 Penne pasta tossed in a vodka cream sauce
With Chicken \$13.95 with Shrimp \$ 16.95 with Lobster \$18.95

Rasta Pasta \$16.95
 Jerk chicken breast, sundried tomatoes and broccoli tossed in a light cream sauce over imported penne pasta. (shrimp available)

Angel Hair (Add Chicken \$13.95) \$10.95
 Imported Angel Hair pasta tossed in our freshly made San Marzano Pomodoro sauce, with shaved pecorino Romano

VEGETARIAN

Vegetarian Rasta Pasta \$14.95
 A medley of seasonal veggies and Sundried tomatoes tossed in a light cream sauce with jerk flavors, over imported penne pasta

Curried Vegetable Roti \$16.95
 A tortilla like bread filled with seasonal curried vegetables, chick pea, diced potato and fresh herbs

Ackee (Jamaican national fruit) \$21.95
 Ackee sautéed with onion confit, tomato, & fresh herbs served with rice & beans vegetable & plantains

Traditional with codfish \$23.95

Curried Vegetables \$14.95
 Seasonal vegetables with coconut curry sauce, Rice and Beans, vegetables & sweet plantains.

Please inform your servers of all food allergies.



MAIN COURSE

- NY Sirloin Steak** **\$26.95**
Aged 14 oz Sirloin grilled to order with demi-glace Sauce, mashed potato & vegies
- Curried Shrimp & Lobster** **\$28.95**
Jumbo Shrimp & a 5oz Rock Lobster tail sautéed in a mild curry sauce. Served with rice & beans vegetable & plantains
- Caribbean Surf & Turf** **\$35.95**
10oz NY sirloin & a 5oz Caribbean lobster tail served with gourmet mashed potato & sautéed vegetables **(shrimp available \$32.95)**
- Curried Shrimp** **\$21.95**
Jumbo Shrimp sautéed in a mild curry sauce with Rice and Beans & vegetables & plantains
- Stewed Whole/Filet Red Snapper** **\$29.95**
Fresh whole or Filet Red Snapper seasoned, pan fried then simmered with sweet peppers, onions
- Ginger & Tamarind Crusted Salmon** **\$21.95**
Atlantic salmon with a honey ginger and tamarind herbed crust, caramelized onions, mashed potato, vegetables finished with a ginger cream sauce
-  **Hibiscus Oxtails** **\$23.95**
Flavorful Pieces of braised oxtails, falling off the bone served with Jamaican Rice & Beans, vegetables & plantains in an oxtail demi
- Curried Goat** **\$18.95**
Small cuts of goat meat stewed in a spicy curry sauce, served with Rice and Beans & vegetables & plantains
- BBQ Baby Back Ribs** **\$18.95**
Half rack of baby back ribs, falling off the bone served with mashed potatoes & vegetable
- Oven Roasted Half Chicken** **\$16.95**
Free Range chicken marinated, seasoned with Caribbean spices, and then roasted with mirepoix. Served with mashed potato, & vegetable (Add BBQ sauce 1.50)
- Fresh Oven Roast Turkey** **\$13.95**
Slices of Fresh oven roasted turkey breast, mashed potatoes, vegetables and turkey gravy
- Chicken Parmesan** **\$16.95**
Chicken breast seasoned, breaded, and then pan fried, topped with homemade tomato sauce & melted mozzarella cheese, served with Angel Hair Pasta
- Chicken Marsala** **\$16.95**
Tender pieces of chicken pan seared then braised in a mushroom & wine sauce, mashed potato & vegetables

MAIN COURSE

- Jamaican Seafood Run Down** **\$34.95**
Lobster, shrimp, Conch, Sea Bass, & Scallops Stewed in a Coconut Curry Sauce
- Roti Chicken** **\$18.95**
A soft flatbread like tortilla, filled with your choice of curried protein, with diced potato and fresh herbs **with Goat \$23.95 with Shrimp \$26.95**
- Stuffed Salmon** **\$24.95**
Broiled Atlantic Salmon Stuffed with Jumbo lump Crabmeat, served with mashed potato & vegies finished with dijonaise sauce
- Whole Steamed Red Snapper** **\$29.95**
1-1 ½ lb. fresh Fish steamed with ground vegetables and fresh herbs, served in a delectable broth, choice of starch
-  **Island Brown Stewed Chicken** **\$15.95**
Traditional or Boneless cuts of chicken, seasoned with fresh herbs, pan fried and simmered in a tomato based brown sauce served with Rice and Beans & vegetables & Plantains
- Jamaican Jerk Chicken** **\$18.95**
Jerk chicken with Rice & Beans, Vegetables & Plantains
- Curried Chicken** **\$15.95**
French cut chicken breast or the traditional pieces cooked in a curry sauce, Rice & Beans & vegetables & Plantains
- Oriental Stir Fry** **\$23.95**
Shrimp, Scallops & Chicken sautéed with vegetables in a sweet Asian sauce, served with jasmine scented white rice
- Salmon Provencal** **\$21.95**
Bite size pieces Atlantic salmon Sautéed with shallots, tomato, scallions and black olives & sundried tomatoes in a citrus beurre blanc, over imported penne

SIDES

- Mashed Potato** **\$4.00**
- Sweet Fried Plantains** **\$3.00**
- Jamaican Rice & Beans** **\$3.00**
- White Rice** **\$3.00**
- Baked Potato** **\$5.00**
- Jamaican Festival** **\$3.00**
- Sautéed Vegetable** **\$4.00**
- Steak Fries** **\$3.00**
- Sweet Potato Fries** **\$3.00**

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