



GLASS

\$12

BARBADOS RUM PUNCH

Mt. Gay, fresh juice, cane syrup, angostura bitters

PAIN KILLER

Pusser's, fresh orange + pineapple juice, house made cream de coconut, fresh nutmeg

DARK AND STORMY

Goslings Black Seal, house made ginger beer

CANE DAIQUIRI

Plantation 3 Star, lime juice, grapefruit syrup, Jamaican jerk bitters

MOJITO

Plantation 3 Star, lime juice, fresh mint syrup, mint bitters, soda water topfer

MAI TAI

Clement Agricole, Cockspur 130, fresh orange + lime juice, orgeat, dry curaçao, Jack Rudy grenadine

ZOMBIE | ONE PER PERSON

Hamilton Jamaica, Goslings Black Seal, Pusser's Gun Powder Proof, apricot liquor, pineapple + lime juice

SAINT CECILIA'S SOCIETY PUNCH

Pusser's infused with black tea + traditional colonial spices, fresh juice, brown sugar, champagne topfer

RUM RUNNER

Ron Abuelo, Four Square Spiced, apricot + house made banana liquor, passionfruit syrup, orange + pineapple juice

TI PUNCH

Clement Agricole, fresh lime, sugar | served deconstructed with ice and swizzle stick

INSTANT VACATION

Mt. Gay infused with lemongrass + ginger, falernum, orange + lemon juice, house made ginger beer topfer

MODERN REVOLUTION

Red Harbor, cold coffee, house made banana liquor, orgeat, coconut water, banana foam + nutmeg topfer

STRAW MARKET "FROZEN"

Plantation 3 Star, Trader Vic's Macadamia, fresh banana, cappuccino mix

THE BUCCANEER "FROZEN"

Kraken Black Spiced, falernum, ginger real, Kraken Rum floater

FROZEN DAIQUIRI \$10

STRAWBERRY | MANGO | BANANA
POMEGRANATE | PINA COLADA

PLATES

CHARLESTON RHUM CAKE \$7

Rhum soaked, cane syrup drizzle

HAITIAN CHOCOLATE VOODOO CAKE \$7

Coffee cream anglaise

STICKY CARAMEL & BANANA BREAD PUDDING \$7

Hand whipped cream

JUMBO GARLIC PRAWNS \$15

Biggest ones we could find, garlic butter, lime zest, sea salt, fresh herbs

STAMP N GO \$10

Traditional Caribbean salted codfish fritters, spicy roasted banana ketchup

HAITIAN GRIOT \$12

Crispy fried pork, pickliz (spicy vinegar slaw), banane, garlic herb oil

THE MIGHTY JERK | TIPSY CHICKEN OR DRUNKEN PORK OR BOTH \$12

House recipe 24hr marinade, local cane syrup glaze, fruit chutney

COFFEE + BROWN SUGAR RUBBED STEAK \$14

Crispy tobacco onions, tomato-raisin chutney, garlic-herb oil

SEARED 3 SPICE AHI TUNA* \$14

Shaved red onion, avocado, sweet mango, lime vinaigrette, fresh cilantro

TRINI STYLE COCONUT CURRY CHICKEN \$12

Boneless chicken, potato, soft roti bread, papaya chutney, toasted coconut

SPICY JAMAICAN BEEF PATTIES \$10

Tomato-raisin chutney, dressed greens

CHARLESTON HOTS \$10

Mini fish fry, yucca, curry spiced tartar

CREOLE CATCH OF THE DAY \$MKT

Day boat fish, charred pineapple salsa, tomato creole sauce, fresh herbs

SIDE 'TINGS \$4

COCONUT RICE N PEAS | CREOLE STEWED OKRA
SWEET FRIED PLANTAINS | TROPICAL SALAD | YUCCA FRITES