

starters

CHORIZO + GOATS CHEESE CIGARS piquillo pepper sauce	\$9
FRIED PLANTAINS W/ PAPRIKA SALT scotch bonnet mayo	\$7
KINGFISH CEVICHE coconut, lime, cucumber, cassava crackers	\$15
SMOKEY ROASTED CAULIFLOWER creole remoulade	\$8
CRISPY SOFT SHELL CRAB spiced pineapple, baby cos, scotch bonnet mayo	\$14

mac 'n' cheese

... MINI DONUTS ...

w/ chilli cheese dipping sauce \$10

TACOS

SMOKED BEEF BRISKET house bbq sauce, red cabbage, creole remoulade, house pickled veg	\$7
BUTTERMILK FRIED CHICKEN slaw, charred corn, scotch bonnet mayo	\$6
COCONUT BRAISED GOAT pickled cucumber, ranch, toasted coconut	\$7
RED STRIPE BATTERED FISH slaw, charred corn, creole remoulade, lime	\$7
JERK SWEET POTATO black beans, red cabbage, charred corn, ranch	\$6

BARBECUE

JERK ½ CHICKEN escovitch + spiced pineapple	\$18
BAJAN PORK RIBS house pickled veg	\$22
MARKET VEGETABLES trini green sauce	\$14
WINGS house BBQ sauce, ranch, house pickled veg	\$16
JERK BARRAMUNDI escovitch + spiced pineapple	\$20
JUMBO PRAWNS jerk or trini green sauce, escovitch	\$16

Kokomo Kone

\$12

jerk BBQ glazed fried chicken, slaw,
charred corn, lime mayo,
candied scotch bonnet, toasted coconut
served in a 'sunset' waffle cone

sides

BUTTERMILK FRIED CHICKEN STRIPS [2]	\$8/\$16
CHOPPED GREEN SALAD w/ ranch dressing	\$6
HOUSE CORN BREAD w/ chilli butter	\$5
BBQ CORN w/ lime mayo + toasted coconut	\$8
ROASTED MUSHROOMS w/ garlic cream	\$8/\$16
SPICY SLAW w/ charred corn	\$8/\$16

Sweet Dreams Banana Sundae

\$12

spiced waffle cone • hot buttered rum banana • vanilla bean ice cream •
ginger cookie crumb • pecans • coconut whipped cream

Please note there is a 1.5% surcharge on all cards and a 10% surcharge on public holidays