

Starters

Callaloo Soup

Spinach, okra and coconut milk from Trinidad. Made with clam & lobster base, thyme, garlic and shallots

Crab and Sweet Corn Cakes

Dungeness Crab meat and sweet corn seasoned with herbs and spices from around the Caribbean.
Served with our pineapple, mango salsa

Cajun Prawns

(spicy, but worth the burn!) Black tiger shrimp, marinated in lime, then dredged in our Cajun spice mix . Cool down with grilled pineapple, roasted pepper and passion fruit relish

Punani Shrimp

Jumbo shrimp seasoned and breaded with coconut.
Served with sweet mango chutney

Aubergine Choka

Garlic stuffed flame roasted eggplant is sautéed with shallots, chilies, onions and seasonings. Served on toasted pita

Salads

St. Martin Salad

mixed baby greens, red onions, pineapple, tomatoes and tossed with our passion fruit/raspberry vinaigrette
Dinner Salad 7 - with jerk chicken add 7

Punani Greens

Jumbo shrimp seasoned and breaded with coconut.
Served with mixed greens and our passion fruit/raspberry vinaigrette

Garlic Island Caesar

crisp romaine lettuce, our baked croutons, tossed in our very garlic Caesar dressing
Dinner Salad 7 - with jerk chicken add 7

18% gratuity added to party of 6 & larger

Entrees

*Entrees served with plantain, peas and rice,
and sautéed vegetables*

Pan Roasted Chilean Seabass

Panko crusted served with our pineapple, mango salsa

Jerk Pork Loin

Boneless cut of pork loin marinated in dark Puerto Rican rum, garlic, and the other stuff then grilled. Served with garlic mashed potatoes

West Indian Curried Snapper

Panamanian Snapper sautéed with madras curry, garlic, onions, cumin, katchula and potatoes

Cornmeal Louisiana Catfish

Seasoned with garlic, shallots, thyme, scallions, chilies, mushrooms Bacardi Limon and dredged in cornmeal

Grilled Jerk Salmon

Scottish Salmon grilled to perfection in our house jerk thing

Curry Chicken

Succulent pieces of free range chicken sautéed with Madras curry, garlic, cumin, katchula and potatoes

Split charge \$8

18% gratuity added to party of 6 & larger

Garlic Shrimp

Delicate prawns sautéed with garlic,
scotch bonnet peppers, butter

Blackened Salmon

Scottish Salmon dredged in our house Cajun spice
blend. Served with passion fruit, mango,
and grilled pineapple relish

Jerk Chicken

Organic Jidori half chicken seasoned with jerk seasoning,
then grilled until tender.

Curry Prawns

Delicate prawns sautéed with madras curry, garlic,
onions, cumin, katchula and potatoes

Creole Stewed Fish

(and you know he got him some that night! it's that good)
New Zealand Orange Roughy marinated in Caribbean seasonings
and stewed in Creole Voodoo sauce

Chicken Stew

Free range chicken sauteed in ginger, guyanese casareep,
dash of this and a little of that, green onions and tomatoes

Blackened Catfish

Louisiana Catfish dredged in our signature Cajun spice blend.

Jerk Steak

Angus Prime Rib Eye marinated in our Jamaican
jerk seasoning and grilled to perfection