

The Lodge



## APPETIZER

<b>VEGETABLE KEBABS</b> WITH CILANTRO YOGURT DIP	<b>\$7</b>	<b>COCONUT SHRIMP</b> CRUNCHY AND CRISPY, WITH SPICY MANGO SAUCE	<b>\$11</b>
<b>ACKEE CROSTINI</b> NATIONAL FRUIT OF JAMAICA, SAUTÉED WITH VEGETABLES	<b>\$6</b>	<b>THE LODGE FISH CAKE</b> <b>\$10</b> SERVED WITH LIME AIOLI	
<b>NEGRIL REGGAE WINGS</b> WITH PINEAPPLE GINGER JERK SAUCE	<b>\$9</b>	<b>SOUP OF THE DAY</b> CHANGES DAILY. ASK FOR TODAY'S SPECIAL	<b>\$5</b>
<b>JERK CHICKEN KEBABS</b> MARINATED AND GRILLED, SERVED WITH GUAVA JERK SAUCE	<b>\$8</b>		

## SALAD

<b>TOMATO SALAD</b> FETA CHEESE, BALSAMIC REDUCTION	<b>\$7</b>	<b>CABBAGE &amp; PINEAPPLE SALAD</b> BELL PEPPERS, VIRGIN COCONUT OIL VINAIGRETTE	<b>\$8</b>
<b>GREEK SALAD</b> FETA CHEESE, OLIVE OIL, RED WINE VINEGAR, OREGANO	<b>\$7</b>	<b>CONCH SALAD</b> MARINATED IN LIME JUICE, BELL PEPPERS, ONIONS, SCOTCH BONNET	<b>\$9</b>
<b>THE PEN HOUSE SALAD</b> GUAVA OR TROPICAL VINAIGRETTE	<b>\$7</b>		

## PASTA

<b>NEGRIL PESTO PASTA</b> CASHEW, BASIL, PARSLEY, COCONUT OIL	<b>\$14</b>	<b>SEAFOOD LINGUINI</b> WITH LOBSTER (IN SEASON), SHRIMP, AND CALAMARI	<b>\$22</b>
ADD GRILLED CHICKEN	<b>\$4</b>		
ADD GRILLED SHRIMP	<b>\$6</b>		
<b>THE LODGE RASTA PASTA</b> PASTA, SEASONAL VEGETABLES AND ACKEE	<b>\$12</b>	<b>CREAMY SEAFOOD ALFREDO</b> WITH LOBSTER (IN SEASON), SHRIMP, AND CALAMARI	<b>\$22</b>
ADD GRILLED CHICKEN	<b>\$4</b>		
ADD GRILLED SHRIMP	<b>\$6</b>		

## SEAFOOD

SERVED WITH REGGAE VEGETABLE MEDLEY, JASMINE RICE OR SMASHED POTATOES

### FRESH SNAPPER OR GROUPER, COOKED YOUR WAY:

- **ESCOVEITCHED** \$20  
TRADITIONAL PAN FRIED,  
WITH PICKLED VEGGIES
- **BROWN STEWED** \$20  
TOPPED WITH TRADITIONAL  
SPICED SAUCE
- **PAN SEARED** \$20  
WITH THYME PUMPKIN SAUCE
- **GRILLED** \$22  
TOPPED WITH TROPICAL FRUIT SALSA
- **NUT CRUSTED** \$22  
PAN SAUTÉED, WITH ALMONDS  
AND CASHEWS

**JAMAICAN CURRY SHRIMP** \$25  
WITH AROMATIC JAMAICAN STYLE SPICES

**SHRIMP RUNDOWN** \$28  
COOKED DOWN WITH FRESH VEGETABLES  
IN A TRADITIONAL COCONUT SAUCE

**LOBSTER RUNDOWN** \$28  
CHUNKS OF TENDER LOBSTER MEAT,  
WITH VEGETABLES AND COCONUT SAUCE

**GRILLED LOBSTER** \$30  
SIMPLE, TENDER AND MOUTHWATERING

## CHICKEN

SERVED WITH REGGAE VEGETABLE MEDLEY, JASMINE RICE OR SMASHED POTATOES

**JERK CHICKEN** \$15  
HOUSE JERK SAUCE SLOW-GRILLED  
BREAST OR LEG QUARTERS

**ROSEMARY GRILLED CHICKEN** \$16  
MARINATED WITH ROSEMARY AND CITRUS

**BROWN STEW CHICKEN** \$17  
BONELESS CHICKEN, A JAMAICAN SPECIALTY

**STUFFED CHICKEN BREAST** \$17  
TENDER CHICKEN STUFFED  
WITH CALLALOO AND ACKEE

## MEAT

SERVED WITH REGGAE VEGETABLE MEDLEY, JASMINE RICE OR SMASHED POTATOES

**JERK PORK** \$18  
HOUSE JERK SAUCE,  
TENDER AND MOIST

**GRILLED PORK TENDERLOIN** \$22  
WITH HONEY MUSTARD GLAZE

**JAMAICAN PEPPER STEAK** \$24  
SAUTÉED WITH SWEET PEPPERS  
AND JAMAICAN SPICES

**GRILLED BEEF TENDERLOIN** \$30  
RED WINE REDUCTION

## EXTRAS

FRIED PLANTAIN, STEAMED CALLALOO, BAMMIES.....\$3 (EACH)

## VEGETARIAN

**VEGETABLE RUNDOWN**                      \$14  
SERVED WITH RICE OR POTATOES

**VEGETABLE TOFU STIR FRY**            \$14  
SERVED WITH RICE OR POTATOES

**PEAS AND BEANS**                              \$15  
TRADITIONAL JAMAICAN DISH, SERVED  
WITH RICE OR POTATOES, AND VEGETABLES



## DESSERTS

**TROPICAL FRUIT FLAMBÉ**                      \$6  
FRESH FRUIT, FLAMBÉED WITH JAMAICAN RUM,  
RIGHT AT YOUR TABLE

**CAKE DU JOUR**                                      \$5  
ASK ABOUT OUR DAILY BAKER'S CREATIONS

**ICE CREAM**    \$5  
ASK ABOUT OUR FLAVOR SPECIALS

**JAMAICAN DESSERT**                              \$5  
ISLAND FAVORITES. ASK ABOUT  
OUR SPECIAL DESSERT OF THE DAY



## COMPLIMENTARY

**BLUE MOUNTAIN JAMAICAN COFFEE, TEAS, AND HERBAL TISANES**

PLEASE HELP YOURSELF OR ASK OUR WAIT STAFF TO BRING TO YOUR TABLE.

*ALL PRICES US DOLLARS. TAX AND SERVICE CHARGE ADDITIONAL 20%*