



Appetizers

- SOUP OF THE DAY** \$7
CHANGES DAILY. ASK FOR TODAY'S SPECIAL
- CALLALOO FRITTER** \$8
A BLEND OF VEGETABLES MIXED IN A FLOUR BATTER & DEEP FRIED
- ACKEE CROSTINI** \$9
SAUTÉED WITH PICKLED VEGETABLES & SERVED WARM ON SWEET POTATO CHIPS

- NEGRIL REGGAE WINGS** \$11
TENDER CHICKEN WINGS DEEP FRIED UNTIL GOLDEN & TOSSED WITH PINEAPPLE GINGER JERK SAUCE
- FISH CAKES** \$12
SEASONED FRESH SNAPPER BITS SEASONED, DEEP FRIED & SERVED WITH LIME AIOLI
- COCONUT SHRIMP** \$14
JUICY & PLUMP SHRIMP COATED WITH COCONUT SERVED CRUNCHY WITH A SPICY MANGO SAUCE

Salads

- TENSING CHAYOTE SLAW** \$16
JULIENNNED CHO-CHO, CUCUMBERS, PEPPERS, CARROTS AND ONIONS, TOSSED WITH A HONEY LIME VINAIGRETTE
- THE PEN HOUSE SALAD**
BOWL \$7 PLATE \$10
MIXED LETTUCE, GRILLED PINEAPPLE, TOMATOES, CUCUMBERS AND NUTS SERVED WITH OUR HOUSE SPECIAL GUAVA OR TROPICAL VINAIGRETTE

- GREEK SALAD** \$11
CUCUMBERS, RED ONIONS, TOMATOES, BELL PEPPERS, FETA CHEESE, & OLIVES, IN A RED WINE VINAIGRETTE & SERVED ON A BED OF LETTUCE
- CAESAR SALAD** \$12
HOMEGROWN ORGANIC ROMAINE LETTUCE, TOSSED WITH HOUSEMATE CAESAR DRESSING AND HERBED CROUTONS

ADD TO ANY SALAD
GRILLED CHICKEN +\$5
GRILLED SHRIMP +\$8

Pastas

- PENNE MARINARA** \$15
PENNE PASTA, TOSSED IN AN AROMATIC TOMATO SAUCE
ADD CHICKEN +\$5
ADD SPICY MEATBALLS +\$7
- THE LODGE RASTA PASTA** \$16
PENNE PASTA, SEASONAL VEGETABLES, ACKEE & CALLALOO SIMMERED IN COCONUT MILK
ADD GRILLED CHICKEN +\$5
ADD GRILLED SHRIMP +\$8
- CREAMY SEAFOOD ALFREDO** \$27
FETTUCINE PASTA, LOBSTER (IN SEASON) AND SHRIMP IN A RICH & CREAMY SAUCE

- NEGRIL PESTO PASTA** \$16
BLENDED CASHEW, BASIL, COCONUT OIL & JAMAICAN HERBS, SERVED WITH FETTUCINE PASTA
ADD GRILLED CHICKEN +\$5
ADD GRILLED SHRIMP +\$8
- SMOKED SALMON CREAMY PASTA** \$25
SMOKED SALMON SAUTÉED WITH JAMAICAN HERBS, SPICES & VEGETABLES WITH PENNE PASTA & SIMMERED IN WHITE WINE REDUCTION
- SEAFOOD LINGUINI** \$27
LOBSTER (IN SEASON) AND SHRIMP SAUTÉED WITH SEASONAL VEGETABLES & LINGUINI PASTA

Prices in US dollars. Additional 10% govt. tax and 10% service charge



All Entrees are Served with Reggae
Vegetable Medley, and Rice or Potatoes

Seafood

COUNTRY STYLE JERK SNAPPER *

STARTS AT \$25

CHOOSE BONE-IN WHOLE FISH*, OR FISH FILLETS
SNAPPER MARINATED IN A MILD JERK SAUCE
& PAN GRILLED TO PERFECTION

BLACKENED SNAPPER FILLET \$25

SEASONED WITH JAMAICAN HERBS & SPICES, SERVED
WITH A THYME PUMPKIN SAUCE

NUT-CRUSTED FILLET \$27

BATTERED & COASTED WITH CRUSHED CASHEWS &
PAN-FRIED UNTIL GOLDEN & SERVED WITH A GARLIC
CREAM SAUCE

CURRIED LOBSTER (IN SEASON) \$40

LOBSTER MEDALLIONS, SAUTÉED WITH VEGETABLES
AND SIMMERED IN A JAMAICAN CURRY SAUCE

JAMAICAN CURRIED SHRIMP \$26

SEASONED WITH AROMATIC JAMAICAN SPICES &
SIMMERED IN A RICH CURRY COCONUT SAUCE

ISLAND GARLIC SHRIMP \$28

SAUTÉED WITH ONIONS, GARLIC, BELL PEPPERS AND
JAMAICAN HERBS & SPICES

LOBSTER RUNDOWN (IN SEASON) \$40

MEDALLIONS OF TENDER LOBSTER MEAT AND
SAUTÉED VEGGIES SIMMERED IN A COCONUT SAUCE

GRILLED LOBSTER (IN SEASON) \$40

WHOLE LOBSTER SEASONED WITH HOUSE BLEND HERBS
& SPICES, GRILLED & SERVED WITH GARLIC BUTTER

LOBSTER THERMIDOR (IN SEASON) \$45

WHOLE LOBSTER COOKED IN CREAMY COGNAC SAUCE,
TOPPED WITH CHEESE AND BAKED TILL BUBBLY

Vegetarian

VEGETABLE RUNDOWN \$18

SEASONAL JAMAICAN VEGETABLES SIMMERED
IN A RICH COCONUT SAUCE

TOFU & CHICK PEAS \$19

TOFU SAUTÉED WITH CRISPY CHICK PEAS & TOSSED
LIGHTLY WITH YOUR CHOICE OF COCONUT CREAM
SAUCE OR SWEET & SOUR SAUCE

ITAL RASTA STEW - VEGAN- \$18

ROOTS VEGETABLES, BEANS, PLANTAIN & GREENS COOKED
RASTAFARIAN-STYLE WITH HERBS, SPICES AND COCONUT
MILK

PUMPKIN & OKRA STEW \$19

SUCCULENT PUMPKIN CHUNKS, SIMMERED WITH
OKRA, IN A NON-DAIRY CREAMY THYME, GARLIC AND
GINGER SAUCE

Chicken

SWEET & SOUR CHICKEN \$24

TENDER & CRISPY CHICKEN CUBES WITH PINEAPPLE
CHUNKS SIMMERED IN A SWEET TANGY SAUCE

JAMAICAN CURRY CHICKEN \$25

SUCCULENT BONELESS, CHICKEN SEASONED TO
PERFECTION & SIMMERED IN A RICH JAMAICAN CURRY
SAUCE

CALLALOO STUFFED CHICKEN BREAST \$26

OUR SIGNATURE DISH; BONELESS CHICKEN BREAST STUFFED
WITH CALLALOO & CREAM CHEESE. GRILLED & SERVED
WITH A SPICY MANGO SAUCE

TENSING CHICKEN PICCATA \$26

ITALY MEETS JAMAICA IN THIS DISH OF PAN-SAUTÉED
FLOURED CHICKEN BREAST WITH BUTTERY WHITE WINE,
LEMON AND CAPER SAUCE



All Entrees are Served with Reggae
Vegetable Medley, and Rice or Potatoes

Meats

JERKED PORK \$25
MARINATED LOCAL PORK CHUNKS, STEWED TILL TENDER
IN A MILD JERK SAUCE, THEN GRILLED.
SERVED WITH HOUSE JERK SAUCE

JAMAICAN PEPPERED STEAK \$30
THIN STRIPS OF TENDERLOIN, MARINATED & SAUTÉED
WITH SWEET PEPPERS AND SPICES

ISLAND BBQ RIBS \$34
SIZZLING RIBS, BRAISED THEN GRILLED, SERVED ISLAND-
STYLE, WITH OUR SIGNATURE BBQ SAUCE

HERBED GRILLED LAMB CHOPS \$40
SIZZLING CHOPS SEASONED WITH A HERB BLEND, PAN
GRILLED & SERVED WITH A PINEAPPLE MANGO MINT
CHUTNEY

Jamaican Specialties

CURRY GOAT \$29
COOKED SLOW TILL FALL-OFF THE BONE TENDER, SERVED
IN A HOMEMADE SAVORY CURRY SAUCE

ESCOVEITCHED WHOLE FISH STARTS AT \$25

SEASONED WITH JAMAICAN HERBS & SPICES, AND
TOPPED WITH PICKLED VEGGIES

OXTAIL STEW \$29
JUST LIKE GRANDMA'S BUT BETTER! COOKED SLOW AND
LONG, SERVED WITH WIDE BEANS IN A SUCCULENT SAUCE

**ASK US ABOUT OUR "DAILY SPECIAL"
TRADITIONAL JAMAICAN ENTREE.**

Extra Sides

FRIED PLANTAINS	\$4	BAMMIES	\$5
STEAMED CALLALOO	\$4	FRENCH FRIES	\$5



Dessert

ASK ABOUT OUR DESSERTS FLAVORS, CHANGES DAILY,
NOW SERVING NIGHTCAP DRINKS, SUCH AS COGNAC OR BRANDY

HOMEMADE BREAD PUDDING \$8
WITH ICE CREAM \$10
HOMEMADE CHEESECAKE \$9

HOMEMADE CAKE - DECORATED SLICE \$8
ICE CREAM - 2 LARGE SCOOPS \$6

ASK ABOUT OUR DAILY SPECIAL DESSERTS



COMPLIMENTARY JAMAICAN COFFEE, ASSORTED BLACK TEAS, ASSORTED HERBAL TEAS



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