



# 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 & PAN-SAUTEED

**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  
JULIENNED CHO-CHO, CUCUMBERS, PEPPERS, CARROTS AND ONIONS, TOSSED WITH A HONEY LIME VINAIGRETTE

**GREEK SALAD** \$11  
CUCUMBERS, RED ONIONS, TOMATOES, BELL PEPPERS, FETA CHEESE, & OLIVES, IN A RED WINE 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

**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 JERK SAUSAGE +\$7

**NEGRIL PESTO PASTA** \$16  
BLENDED CASHEW, BASIL, COCONUT OIL & JAMAICAN HERBS, SERVED WITH FETTUCINE PASTA  
ADD GRILLED CHICKEN +\$5  
ADD GRILLED SHRIMP +\$8

**THE LODGE RASTA PASTA** \$16  
PENNE PASTA, SEASONAL VEGETABLES, ACKEE & CALLALOO SIMMERED IN COCONUT MILK  
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

**CREAMY SHRIMP ALFREDO** \$28  
FETTUCINE PASTA & SHRIMP IN A RICH & CREAMY SAUCE

**SHRIMP SCAMPI WITH LINGUINI** \$27  
SHRIMP SAUTÉED WITH GARLIC, ONIONS, LEMON JUICE AND PARSLEY & 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** \$27  
SNAPPER FISH FILLET MARINATED IN A MILD JERK SAUCE & PAN GRILLED TO PERFECTION

**BLACKENED SNAPPER FILLET** \$27  
SEASONED WITH JAMAICAN HERBS & SPICES, SERVED WITH A THYME PUMPKIN SAUCE

**ESCOVEITCH FISH SNAPPER** \$29  
SNAPPER FISH FILLET MARINATED IN A MILD JERK SAUCE & PAN GRILLED TO PERFECTION

**NUT-CRUSTED GROUPEL FILLET** \$30  
BATTERED & COASTED WITH CRUSHED ALMONDS & PAN-FRIED UNTIL GOLDEN & SERVED WITH A GARLIC CREAM 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

**SHRIMP AND JERK JAMBALAYA\*** \$32  
SAUTÉED SHRIMP AND JERK SAUSAGE, WITH ONIONS, GARLIC, BELL PEPPERS, PEAS AND JAMAICAN HERBS & SPICES WITH FRAGRANT RICE

\* NO ADDITIONAL VEGETABLES, RICE OR POTATOES SERVED\*

## 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

## 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

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



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

## Jamaican Specialties

**CURRY GOAT** \$32  
COOKED SLOW TILL FALL-OFF THE BONE TENDER, SERVED IN A HOMEMADE SAVORY CURRY SAUCE

**CHICKEN FRICASSÉE** \$25  
SEASONED WITH JAMAICAN HERBS & SPICES, AND TOPPED WITH PICKLED VEGGIES

**OXTAIL STEW** \$32  
JUST LIKE GRANDMA'S BUT BETTER! COOKED SLOW AND LONG, SERVED WITH WIDE BEANS IN A SUCCULENT SAUCE

## 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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