



### STARTERS

#### Mexican Street Corn 12

charred sweet corn on the cob, mayo, cotija cheese, tajin, crema

#### Yucca Fries 12

garlic butter, cilantro, cotija cheese, green ranch

#### Chicken and Cheese Empanadas 16

chicken, cheese blend, served with green ranch

#### Southwest Egg Rolls 16

chicken, black beans, peppers, corn, green ranch

#### Shrimp Ceviche Tostones 18

cilantro lime marinade, onions, jalapenos, cucumber, crispy plantain chips

#### Chips and Dip Trio 18

pico de gallo, fresh guacamole and house made queso

#### Carne Asada Fries 18

grilled steak, house made queso, pico de gallo, cotija cheese, jalapenos, sour cream, served over seasoned fries

#### Birria Nachos 18

adobo braised beef, house made queso, avocado salsa, chipotle, house queso, jalapenos, onions, and cilantro

#### Tostada 18 | Chicken | Shrimp

chicken - cheese blend, green ranch, lettuce. Shrimp - cheese blend, avocado, green ranch, lettuce

### DOUBLE TACOS (hard shell wrapped with refried beans and soft shell)

all served with rice and beans

Pick 2 for 20 | Pick 3 for 24

#### Birria Con Queso

adobo braised beef, house queso, avocado salsa, onion & cilantro

#### Pollo Asado

grilled chicken, pico de gallo, sour cream, pico de gallo, onion, cilantro

#### Carne Asada

grilled steak fajitas, sour cream, onion, cilantro, pico de gallo

#### Camaron

grilled shrimp, chipotle, avocado, onions, cilantro

### HANDHELDS served with seasoned fries

#### Quesadilla 18 | Chicken | Steak | Birria

house blend cheeses, sour cream, green ranch

#### Azteca Burrito 20 | Steak | Chicken

grilled steak or chicken, rice, black beans, house made queso, green ranch, avocado, sour cream

#### Crunchwrap 20

grilled steak or chicken, crispy tortilla, house made queso, sour cream, green ranch, lettuce

### SPECIALTY ENTREE

#### Chicken Enchiladas 25

grilled chicken, house blend cheeses, cotija cheese, ranch, onions, cilantro, mexican rice, black beans, lettuce, tomato salsa

#### Sizzling Fajitas 28 | Steak | Chicken | Add Shrimp 6

caramelized onions and peppers, flour tortillas, mexican rice and black beans, all the fixings



### CORTNEY'S CORNER

#### Cornbread muffins 8

glazed with salted caramel butter

#### Fried Okra 12

classic, crispy, delicious

#### Fried Deviled Eggs 14

not your average traditional favorite, our eggs are deep fried until golden brown and topped with candied bacon jam

#### Southern Chicken Wings 15

breaded wings, drizzled with our signature hot honey sauce

#### Fried Ribs 16

tender ribs, dry rubbed and flash fried, served with house bbq sauce

#### Mini Chicken & Waffles 18

crispy hand breaded buttermilk chicken tenders on top of fresh waffles topped with salted caramel butter and a side of house syrup

### TAH'ZURI'S ENTREES

#### Theresa's Cobb Salad 18

bed of romaine topped with cucumber, cheese, hard boiled eggs, croutons, buttermilk chicken tenders, bacon bits, with choice of house made ranch or Shay's citrus vinaigrette

#### Lou's Buffalo Chicken Wrap 18 | Upgrade to Parmesan-Truffle Fries 2

signature buttermilk chicken tenders tossed in buffalo sauce, layered on slaw, cheese, ranch, wrapped tightly in a flour tortilla, served with fries

#### Cynthia's Chicken Tenders 20 | Upgrade to Parmesan-Truffle Fries 2

succulent juicy deep fried buttermilk chicken tenders with your choice of signature side

#### Isaiah's Cheeseburger 22 | Add Fried Egg 2 | Upgrade to Parmesan-Truffle Fries 2

juicy seared patties served on a brioche bun, topped with bacon jam, melted american and smoked gouda cheeses, served with a side of garlic aioli and fries

#### Pat's Fish and Grits 25

creamy smoked gouda grits topped with fried catfish, finished with our signature house made creole sauce

#### Shay's Soul Plate 28

southern fried chicken accompanied by 5 cheese mac, collard greens with smoked turkey, and a sweet honey cornbread (no substitutions)

#### Todd's Loaded Turkey Leg 30

slow smoked turkey leg loaded with our 5 cheese mac, collard greens, topped with our turkey sausage country gravy, served with sweet cornbread

#### Kyla's Seafood Boil 32

half pound of snow crab legs, served with shrimp, smoked sausage, hard boiled egg, potato, corn, tossed in a signature sauce

### DAIJA'S KIDS MEALS

#### Cheeseburger and Fries 14

juicy seared patty served on a brioche bun, topped with melted american cheese and fries

#### Tenders and Fries 14

succulent juicy deep fried buttermilk chicken tenders served with fries

### KATIE MAE'S SIDES

Smoked Turkey Collard greens 9 Parmesan Truffle Fries 9 Gouda Cheese Grits 9 Five Cheese Mac 9

### QUICK BITES

#### Zazzy Masala Fries or Masala Onion Rings 12

classic potato fries or onion rings with chef's robust indian spices and garlic aioli

#### Samosa 14 | Chicken | Veg/Vegan

crispy indian snack filled with potato/peas or ground chicken

#### Indo Chinese Boneless Wings 14

boneless wings tossed in a spicy hot chili sauce served with ranch

#### Dynamite Shrimp 15

crispy golden fried shrimp coated in a delicious sweet and spicy dynamite sauce

#### Chicken Kabob GF 15

grilled chicken breast, colorful vegetables, threaded on skewers and cooked to perfection with Indian spices

#### Tandoori Chicken GF 15

a classic favorite of indian cuisine, boneless chicken marinated in ginger, garlic, yogurt, and aromatic spices

### Handhelds

#### Tikka Masala Chicken Flatbread 15

tandoori naan bread topped with tikka sauce, grilled chicken and mozzarella cheese

#### Kathi Wrap Chicken or Paneer 16

marinated grilled chicken or paneer with sautéed veggies wrapped in flaky Indian bread and chefs sauce

#### Pulled Butter Chicken Sandwich 20

slow cooked pulled chicken tossed in tikka sauce garnished with cheese, arugula, mayo chili garlic sauce served on lightly toasted bread and served with masala fries

#### Tandoori Chicken Burger 20

grilled or fried chicken seasoned with tandoori masala, ghost pepper honey, arugula, fresh jalapeno, spicy mayo, served with masala fries

#### Beer Battered Fish and Chips 20

served with chefs own creation of stout chili maple glaze, jalapeno tartar sauce, served with fries

#### Lamb Burger 20

100% ground lamb infused with Indian spices and herbs, arugula, feta cheese, garlice aioli, fried onions, served with masala fries

### SHARABLE

#### Feast Platter 40

two lamb lollipops, two chicken kabob skewers, two pieces of boneless tandoori chicken, and four samosas of your choosing chicken or veg \*\* No substitutions

### CHEF'S MASTERPIECE pick any 2 side items

#### Butter Chicken GF | Butter Paneer GF | 24

grilled chicken or paneer cubes cooked in a zesty tomato gravy, enriched with fenugreek leaves, fresh cream

#### Lamb Curry GF 24

tender boneless lamb slow cooked in chef's curry sauce with bell pepper

#### Lamb Lollipop 30

lamb chops grilled to perfection with Indian spices

### SIDE ITEMS

Paratha 5 | Poori 5 | Steamed Broccoli 5 | Basmati White Rice 5

\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have a Certain Medical Condition

Parties of 6 or More Guests Will Have 20% Gratuity Added To Their Checks

We offer a 3% Cash Discount on Cash Payment



**SMALL PLATES**

**Caramelized Cauliflower 14**  
oven roasted cauliflower with layers of whipped goat cheese, pistachio pesto, a classic recipe from nashville, atop a locally baked herbed focaccia bread finished with candied pecans and local honey drizzle

**Apple Arugula Salad 14**  
locally grown arugula tossed with granny smith apple matchsticks, crumbled feta cheese, roasted red peppers, candied pecans in a local honey and chile vinaigrette and finished with extra virgin olive oil

**Charred Jumbo Asparagus 15**  
jumbo asparagus charred and served with shaved parmesan cheese, toasted marcona almonds and balsamic reduction

**Bacon Fat Brussels 15**  
bacon fat roasted brussel sprouts tossed with romesco, bacon lardons, roasted shallots and topped with goat cheese and grated parmesan

**Chilled Peel and Eat Shrimp 15**  
chilled peel and eat shrimp served over ice with lemons, house made cocktail sauce and old bay aioli

**Crispy Crab Cake 16**  
crispy lump crab cake with petite greens and cherry tomato salad, lemon vinaigrette and house-made tartar sauce

**Thai Lobster Butternut Bisque 16**  
rich lobster bisque infused with butternut squash, coconut milk and sherry, finished with lump crab meat, smoky paprika oil, and parmesan cheese baton

**\*Steak Tartare 17**  
chopped beef tenderloin with herbs, whole grain mustard, egg yolk and grilled bread

**ENTRÉE CREATIONS**

**Pan Roasted Marinated Salmon 29**  
served over creamy shiitake mushroom risotto finished with pickled fresno chilies, arugula and soy-ginger glaze

**Duck and Waffles 32**  
crispy skin farm raised duck breast, pan rendered and basted in its own fat, sliced and served with duck fat waffle, sage butter and 100% maple blackberry syrup, chef temperature medium suggested

**Cast Iron Seared Bistro Fillet 36**  
seared and butter basted steak, sliced and served over smoked cheddar whipped potatoes, jumbo asparagus tips and red wine demi glace

**Pan Seared Scallops and Shrimp 37**  
pan seared scallops and shrimp served with whipped yukon potatoes and broccolini finished with a garlic lemon herb sauce

**Crispy Crab Cake Dinner 37**  
crispy lump crab cakes served with old bay seasoned fingerling potatoes, preserved lemon, herb salad and house-made tartar sauce

**CHEF SELECTS**

add any of the following chef prepared proteins to your entrée or salad

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|-----------------------------------|--------------------------------|
| <b>Bistro Filet 15</b>            | <b>Jumbo Lump Crab Cake 12</b> |
| <b>Crispy Skin Duck Breast 15</b> | <b>Five Sautéed Shrimp 8</b>   |
| <b>Pan Seared Salmon 13</b>       | <b>Smoked Salmon 8</b>         |
| <b>Three Seared Scallops 13</b>   | <b>Bacon Lardons 8</b>         |
| <b>Chicken Breast 8</b>           |                                |

**CRAFT BITES** All Bites Served with Crispy Ranch Potatoes

**Patty Melt 16**  
short rib and brisket blended smash burger topped with balsamic caramelized onions, smoked cheddar cheese, chipotle aioli on toasted sourdough bread

**Nashville Hot Salt Chicken 17**  
crispy chicken tossed with our hot salt seasoning on toasted sourdough with arugula, pickles and chili aioli

**Crab Cake BLT 19**  
our house made crab cake, thick cut bacon, seasoned tomato, arugula, and an old bay lemon aioli between butter toasted sourdough



**STARTERS**

**Chili Garlic Edamame 12**  
korean chili powder, garlic and ginger confit, sea salt

**Crispy Pork Pot Stickers 12**  
cabbage slaw, chili crisp, ponzu

**Firecracker Shrimp 15**  
tempura fried, secret sauce, toasted sesame

**Asian Shrimp Basket 15**  
rice baskets filled with kani salad, asian marinated shrimp, asian aoli sauce

**\*Crispy Rice Ahi Tuna Tower 18**  
avocado wasabi puree, kani salad, spicy mayo, eel sauce, tobiko, furikake

**HANDHELDS**

**Bao Buns - Mix and Match (2 per order) 12**  
all served with cucumber, pickled carrot slaw, spicy mayo

**Pork Belly | Karage Fried Chicken | Crispy Tofu**

**WOK ENTREES**

**Orange Chicken 22**  
steam white rice, green beans, scallion, toasted sesame, orange chili glaze

**Vegetable Fried Rice 22 | Chicken | Garlic Shrimp | Tofu**  
garlic, ginger, soy glaze, bok choy, mushrooms, brussel sprouts, carrots, long beans, egg

**Stir Fry Vegetable Noodles 18 | Pork Belly 6 | Shrimp 6**  
shitake mushrooms, cabbage, bok choy, shredded carrots

**Beef and Broccoli 18**  
marinated beef with soy, sesame, asian spices, tossed with broccoli and served with white rice

**STARTERS**

**Garlic Knots 11**  
drowning in garlic butter, parmesan, parsley, served with marinara sauce

**Norma's Meatballs 17**  
marinara, ricotta cheese, parmesan, served with toasted garlic bread

**Truffle Bruschetta 17 | Prosciutto 5**  
ricotta, fresh vine and heirloom tomatoes, onion, garlic, basil, on a toasted crostini topped with a truffle balsamic glaze

**Lemon and Garlic Broiled Shrimp 20**  
served with toasted garlic bread

**Charcuterie Board 40**  
manchego, smoked gouda, brie, prosciutto, salami, olives, fresh fruit, herb oil, toasted garlic bread

**SALAD**

**Florida Caesar Salad 14 | Grilled Chicken 6 | Shrimp 7**  
crisp romaine lettuce, strawberries, blueberries, madarins, parmesan cheese, caesar dressing, garlic bread

**The Italian 14 | Add Salami 2 | Add Prosciutto 4**  
crisp romaine, cherry tomatoes, red onion, banana peppers, olives, parmesan cheese, house made dressing, toasted garlic bread

**SANDWICHES**

**Chicken Caprese 17**  
baked chicken breast topped with marinara, mozzarella, balsamic, basil, on a fresh baked loaf, served with a side caesar salad

**Steak Sandwich 19**  
shaved steak with sauteed onions and roasted peppers, mozzarella cheese, house made garlic aioli on a fresh baked loaf served with a side caesar salad

**FRESH PASTA**

All pastas served with toasted garlic bread | add a side caesar to your pasta entrée 5

**Fettuccine Alfredo 23 | Chicken 6 | Shrimp 7**  
cream, roasted garlic, parmesan, cracked black pepper

**Creamy Pesto 23 | Chicken 6 | Shrimp 7**  
basil, garlic, lemon juice, cream, roasted heirloom tomatoes, over linguini

**Spaghetti and Meatballs 24**  
with ricotta and parmesan cheese

**Chicken Parmesan 27**  
hand crusted chicken breast topped with marinara, fresh mozzarella, over linguini

**Shrimp Scampi 29**  
sauteed shrimp in butter, white wine & lemon sauce, over linguini

**PIZZA**

Build Your Own

**Classic Cheese Pizza 16**  
marinara, mozzarella, parmesan

**Toppings**

Alfredo base	3
Fresh mozzarella   ricotta   extra cheese	1.50
Tomatoes   arugula   olives   onions	1.25
Fresh basil   banana peppers   peppers	1.25
Mushrooms   roasted garlic	1.25
Balsamic   herb oil   pesto   garlic aioli	1
Truffle balsamic   hot honey	1
Pepperoni   salami   sausage	2
Prosciutto   meatballs   bacon	4

Craft Pizza

**Spicy B 25**  
alfredo, mozzarella, garlic, pepperoni, hot honey, red pepper flakes

**Margarita 23**  
fresh mozzarella, roma tomatoes, olive oil, basil

**Meatlovers Supreme 28**  
marinara, mozzarella, pepperoni, salami, sausage, onions, olives, banana peppers, mushrooms, red pepper flakes, extra cheese



**APPETIZERS**

**Full Size Jamaican Patty 5 | Chicken | Beef**  
fresh baked crust filled with beef or chicken

**Coconut Shrimp 15**  
shrimp tossed in shredded coconut, fried, served with a sweet spicy sauce

**Wings 14 | Jerk | Sweet Chili**

**Mini Cocktail Jamaican Patties Beef 9 | Chicken 7 | Veggie 6**

**Conch Fritters 14**

**Jamaican Style Pepper Shrimp 18**  
Head on shrimp sautéed with extreme spice from its scotch bonnet peppers, homemade seasoning

**ENTREES**

**Rasta Pasta 18**

**Chicken 4 | Shrimp 8 | Pepper Steak 12 | Chicken and Shrimp 12 | Oxtail 16**  
penne pasta cooked in heavy cream, bell peppers and a hint of jerk seasoning served medium to spicy

**Jerk Chicken 20**  
grilled chicken seasoned and marinated in a classic jerk sauce, served medium to spicy

**Curry Chicken 20**  
seasoned well, cooked down in a savory curry sauce, bursting with flavor

**Jerk Pork 20**  
pork shoulder marinated in jerk sauce and cooked to perfection

**Curry Shrimp 26**  
flavorsome island curry shrimp with potato

**Jamaican Pepper Steak 30**  
thin cut sirloin prepared with bell peppers

**Steamed Snapper 30**

**Filet or Whole Fish**  
whole snapper fish seasoned and cooked with spices, vegetables including okra, carrots

**Whole Snapper Escovitch 30**  
crispy whole fried snapper fish topped with a spicy pickled vegetable medley

**Oxtail 34**  
braised oxtail with butter bean cooked until meat is tender and juicy

**SIDES**

- |                         |                       |
|-------------------------|-----------------------|
| <b>Rice and Peas 6</b>  | <b>White Rice 4</b>   |
| <b>Steamed Veggie 4</b> | <b>Garden Salad 4</b> |
| <b>Plantains 5</b>      | <b>Roti 8</b>         |

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