

ROOSTERTAIL

BAR AND GRILL



STARTERS

SPICY TUNA STACK 24

Sushi rice layered with fresh tuna, creamy avocado and crisp cucumber topped with soy glaze, sriracha mayo and sesame seeds.

HOUSEMADE GUACAMOLE 18

Fresh guacamole with chopped red onion, tomato, and a squeeze of lime served with light and crispy plantain chips.

CHARCUTERIE BOARD 34

Featuring housemade candied pineapple, jerk-spiced nuts, crackers and a selection of artisan cheeses and cured meats.

CONCH FRITTERS 14

Golden-brown fritters packed with fresh caught conch and island herbs and spices, served with a zesty dipping sauce.

FRESH CATCH CEVICHE 27

Fresh fish, avocado, thinly-sliced red onion, mango and pineapple tossed in a coconut citrus marinade with crispy plantain chips.

ROOSTER TAIL WINGS 18

Crispy or naked fried wings served with ranch, fresh veggie sticks and your choice of parmesan garlic, buffalo or honey BBQ.

CRACKED CONCH 22

Lightly battered cracked conch, fried until golden, and served with creamy tartar sauce and a lemon wedge.

GROUPE FINGERS 30

Strips of lightly breaded, island-seasoned grouper fried to perfection and served with citrus-herb aioli.

SALADS Add grilled chicken +10, shrimp +12, or lobster +27

CAESAR SALAD 22

Crisp romaine lettuce tossed in our creamy Caesar dressing, topped with shaved parmesan, crunchy croutons and cracked black pepper served with a lemon wedge.

LOCAL LOBSTER SALAD 36

Poached Lobster meat tossed in a creamy lemon aioli in a crispy butter lettuce cup and served with a lemon wedge and plantain chips.

FIELD TO FORK SALAD 22

A vibrant mix of locally-sourced greens, roasted beets, avocado, spiced sunflower seeds, dried cranberries, quinoa and plant-based feta lightly drizzled with citrus honey vinaigrette.

SIDES GRILLED VEGETABLES 12 JASMINE RICE 6 FRENCH FRIES 7 SWEET POTATO FRIES 8 PLANTAIN CHIPS 6

For your convenience a 18% gratuity & 10% VAT will be added to your check. Please inform your server of any allergies.

BITES & BOWLS

LUNCH

CLASSIC TURKEY CLUB 24

Roasted turkey, crispy bacon, lettuce, tomato, avocado and zesty pepper jack topped with a creamy chipotle aioli. Served with plantain chips.

FRESH FISH TACOS 30

Blackened, crispy, or grilled fish on warm corn tortillas with a crunchy cabbage slaw, avocado, pico de gallo and chipotle aioli.

TUNA POKE BOWL 32

Fresh spicy tuna over sushi rice with pickled ginger, seaweed salad, edamame, cucumber, avocado, sesame seeds, sriracha mayo and sweet soy.

CURRY CHICKEN SALAD WRAP 24

Freshly-shredded chicken tossed in curry aioli with cranberries, diced apple, herbs, lettuce and avocado. Served with plantain chips and a pickle spear.

ISLAND FIRE CHICKEN SANDWICH 26

Grilled chicken with jerk mayo, pepper jack, lettuce, tomato and onion on a toasted bun. Served with plantain chips and a pickle spear. **Sub gluten free bun +2**

CHEESY QUESADILLA 18

A blend of cheeses with cilantro and scallions. Served with fresh salsa and sour cream. **Add veggies +2, grilled chicken +4, shrimp +8, or lobster +20**

DOCKSIDE DELIGHT 32

Grilled, seared, or crispy catch of the day served with traditional peas 'n' rice and your choice of coleslaw or fried plantains.

VEGGIE COCONUT CURRY 28

Cauliflower, chickpeas, squash and spinach in coconut curry with jasmine rice, roasted cashews, and pomegranate seeds.

THE FAMOUS HEARTBREAKER BURGER 30

An 8 oz Angus beef patty with crisp lettuce, tomato, red onions, melty white cheddar cheese and smoky chipotle aioli on a brioche bun with sweet potato or regular fries.