


/ SMALLS

ISLAND CURRY MUSSELS 	16
curry, coconut milk sauce	
JAMAICAN PATTIES	15
>> choice of chicken, beef or one of each	
MAC N' CHEESE	13
made to order. béchamel cheese sauce, penne pasta + bacon 5 + prawns 7	
PORK RIB TIPS 	14
>> choice of bbq or jerk	
• bbq rib tips: molasses base, pineapple, house spices •  jerk rib tips: allspice habanero rub	
PRAWNS 	14
>> choice of garlic buttered or habanero	
• garlic buttered prawns: garlic, tomatoes, butter, wine •  habanero prawns: sweet chili, tomatoes, bobbanero sauce	
SEAFOOD CROQUETTES	13
salt fish, shrimp, tomatoes, bell peppers	
TOSTONES   	11
fried green plantains, red onions, garlic, tomatoes	
WINGS 	13
>> choice of calypso, habanero or jerk	
• calypso wings: house-made sweet mango glaze •  habanero wings: sweet mango glaze, bobbanero sauce •  jerk wings: allspice habanero dry rub	

/ BURGERS, PO'BOYS


SUBSTITUTION SIDE \$2

CATFISH PO'BOY + FRIES	19
bun, fried catfish, jerk mayo, soul slaw	
CLASSIC CHEESEBURGER + FRIES	18
brioche bun, beef patty, jerk mayo, lettuce, tomatoes, pickles, onions	
FRIED SHRIMP PO'BOY + FRIES	18
bun, fried shrimp, jerk mayo, soul slaw	
 JERK FRIED CHICKEN BURGER + FRIES	18
brioche bun, fried chicken thigh, provolone cheese, jerk mayo, pickles	
SOUL BURGER + FRIES	20
brioche bun, beef patty, beef hotlink, bacon, jerk mayo, fried egg, american cheese	











/ LARGE

CHEF'S SPECIAL (ASK SERVER)	MARKET PRICE
COMES WITH A SIDE OF RICE & PEAS (SUBSTITUTION SIDE \$2)	
SMOKED CHICKEN 	20
>> choice of bbq, dry rub or jerk	
• bbq: molasses base, pineapple, house-spices •  dry rub: jerk spices •  jerk: allspice habanero sauce	
GUMBO SUBSTITUTION SIDE \$2	21
beef hotlink, jerk chicken, prawns. white rice.	
OXTAIL STEW SUBSTITUTION SIDE \$2	28
garlic, peppers, lima beans. rice & peas.	
FRIED CATFISH 	14
house-seasoned cornmeal batter	
VATAPA   	12
vegetable medley, garlic, coconut milk, sweet chili sauce + fish 7 + prawns 7 + tofu 3	
WHOLE SNAPPER	28
escovitch: pickled bell peppers, carrots, onions	

FRIDAYS & SATURDAYS ONLY





CURRY GOAT 	28
onions, peppers, potatoes, house-curry	
SOUL N' BOWL (SERVES 2)	55
oxtails • curry goat • jerk chicken • sweet plantains rice & peas • collard greens • coconut corn muffins	
- NOT AVAILABLE TO GO. NO SUBSTITUTIONS -	

/ SIDES

COCONUT CORN MUFFINS 	6
FESTIVALS (HUSH PUPPIES)  	5
FRIES   	7
PLANTAINS   	7
RICE & PEAS   	7
SEASONAL GREENS   	7
SMASHED YAMS  	7
SOUL SLAW   	7
WHITE RICE   	6

ISLAND SOUL



-  gluten-free
-  vegan
-  vegetarian
-  spicy

/ COCKTAILS

BUILD YOUR OWN:

OLD FASHIONED 14

citrus, sugar, bitters. served on the rocks.

CHOICE OF:

- PLANTATION 5 YEAR RUM
- CORAZON REPOSADO
- AGAVE DE CORTES MEZCAL
- BULLEIT BOURBON

SMOKE ME WITH PASSION 15

mezcal, passionfruit rum, lime, passionfruit purée

DARK AND STORMY 13

dark rum, lime, housemade ginger beer, bitters

PEAR SPRITZ 13

bayab original gin, dimmi, pear liqueur, sparkling wine, bitters

MOJITO 13

rum, mint, lime, simple syrup + seasonal fruit 2

LIME N THE COCONUT 13

trinidad rum, pineapple juice, coconut cream, lime, bitters

BOURBON MAI TAI 13

bourbon, lime, orgeat, dry curaçao, rum

CARIBBEAN STAR 14

blend of plantation 3 star rum + original dark, pomegranate, sweet vermouth, lemon, orgeat

CALM COSMIC APPLE 13

chamomile infused plantation OFTD, sherry, demerara syrup, citric apple, bitters

PEACH ME I'M DREAMING #2 14

peach infused dark and white rum, lemon, vermouth blanco, herbal liqueur, ginger syrup, peychauds

RUM PUNCH 12

variety of malibu rum, house-fruit punch

SPICY TEMPTRESS 14

ya dong thai, pineapple, cinnamon vanilla syrup, allspice dram, bitters, nutmeg

HIBISCUS MARGARITA 13

corazon tequila, triple sec, lime, house-sorrel tea

/ MOCKTAILS

SPRITZ FREE 10

N/A apertif syrup, orange, soda

COCO LIMON 10

N/A gin, coconut syrup, lemon, pineapple, mint

/ BEER / SELZTER

CORONA 6

N/A BEER 6

HEINEKEN 6

ROTATING DRAFTS 7

ASK ABOUT OUR ROTATING DRAFT

RED STRIPE 6

WHITE CLAW 6

LAND SHARK 6

/ WINE

ON TAP: SAUVIGNON BLANC 9/GL

ON TAP: SPARKLING 9/GL

ROTATING RED 9/GL

HOUSE OF BROWN ROSÉ 9/GL

HOUSE OF BROWN CHARDONNAY 9/GL

/ NON-ALCOHOLIC

HOUSE-MADE 5

fruit punch
ginger beer
lemonade
sorrel tea
sweet tea
shrub

JUICE 4

cranberry
mango
orange
pineapple

SODAS 5

mexican coke
mexican sprite
ting
topo chico

ISLAND SOUL DRINKS

HAPPY HOUR:

MONDAY - FRIDAY: 4PM - 6PM

FRIDAY & SATURDAY: 9PM - CLOSE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NO SPLIT CHECKS ON PARTIES OF 6 OR MORE GUESTS.

20% GRATUITY IS APPLIED TO PARTIES OF 6 OR MORE GUESTS.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

MISSING TIKI CUPS WILL RESULT IN AN ADDITIONAL SURCHARGE OF \$40

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