



ISLAND SOUL DINNER

/ SHAREABLES

TOSTONES 14



Fried Green Plantains, Red Onions, Garlic, Tomatoes

WINGS 15



- CALYPSO: Mango, Pineapple, Lemon, Brown Sugar
- HABANERO: Bell Pepper, Vinegar, Habanero
- JERK: Allspice, Habanero, Thyme
- LEMON PEPPER
- PLAIN

SMOKED PORK RIB TIPS 16



- BBQ: Molasses Base, Pineapple Juice, House Spices
- JERK: Allspice, Habanero, Thyme

JAMAICAN PATTIES 17

- BEEF: Ground Beef, Onions, Garlic, Black Pepper
- CHICKEN: Chicken, Bell Peppers, House Curry

ISLAND CURRY MUSSELS* 18



Mussels, House Curry, Coconut Milk, House Spices, Toast

PRAWNS* 18



- CAJUN CREAM: Cajun Seasoning, Coconut Milk
- GARLIC BUTTER: Prawns, Garlic, Tomatoes, Butter, Wine
- HABANERO: Sweet Chili, Garlic, Tomatoes, Bobbanero Sauce

SALAD

- JERK CAESAR* - Jerk Chicken, Parmesan, Croutons, Caesar 17
- SALMON SALAD* - Grilled Salmon, Sweet Balsamic 19

MAC N' CHEESE

- BACON: Bacon, Béchamel Cheese, Penne 20
- JERK CHICKEN: Jerk Chicken, Béchamel Cheese, Penne 21
- OXTAIL: Oxtails, Béchamel Cheese, Penne 32
- PRAWNS: Prawns, Béchamel Cheese, Penne 22

/ BURGERS, PO'BOYS

CHOICE OF FRIES OR SWEET POTATO FRIES • SUBSTITUTION SIDE +\$2

CHEESEBURGER + FRIES* 18



Beef Patty, Jerk Mayo, Lettuce, Tomato, Pickles, Provolone or American Cheese

CATFISH PO'BOY + FRIES 20



Southern Fried Catfish, Jerk Mayo, Soul Slaw

CHICKEN SANDWICH + FRIES 21



CHOICE OF: Fried Chicken OR Grilled Jerk Chicken
Chicken, Jerk Mayo, Lettuce, Tomato, Pickles, Provolone or American Cheese

SOUL BURGER + FRIES* 23



Beef Patty, Beef Hot Link, Bacon, Jerk Mayo, Fried Egg, Provolone or American Cheese

/ ENTREE + 1 SIDE

POPULAR ITEMS

OXTAIL STEW 42

Oxtail, Bell Peppers, Lima Beans, Potatoes, Rice

CURRY CHICKEN 23



Chicken, Onions, Peppers, Potatoes, House Curry

FRIED CATFISH 21



Southern Fried Catfish

GUMBO 22

Beef Hot Link, Jerk Chicken

CURRY CHICKPEAS 16



Chickpeas, Garlic, Onions, Curry, Coconut Milk

VATAPA 16



ADD: Prawns +\$7 | Tofu +\$4

Vegetable Medley, Garlic, Coconut Milk, Sweet Chili

JERK CHICKEN 22



Allspice, Thyme, Black Pepper, Garlic, Onion, Cloves, Nutmeg

WHOLE FISH* 32



Escovitch: Vinegar, Garlic, Onions, Bell Peppers, Carrots

/ SIDES

FESTIVAL (HUSH PUPPIES) 5



Flour, Sugar, Salt, Baking Powder, Butter

BASMATI RICE 6



COCONUT CORN MUFFIN 6



Coconut Flakes, Brown Sugar

PLANTAINS 7



Sliced Plantains, Brown Sugar, Mango

RICE & PEAS 7



Rice, Coconut Milk, Garlic, Onions, Bell Peppers

COLLARD GREENS 7



Collards, Vinegar, Carrots, Bell Peppers

SAUTÉED VEGGIES 7



Vegetable Medley, Salt, Pepper, Butter

FRIED OKRA 7



SOUL SLAW 7



Cabbage, Carrots, Vinegar, Sweet Chili Sauce

SWEET POTATO FRIES 7



FRIES 7



MAC N CHEESE 8



Penne Pasta, House-Cheese Blend, House Spices



DAIRY



EGGS



FISH



GLUTEN-FREE



VEGAN



VEGETARIAN



SPICY



DRINKS

/ COCKTAILS

RUDE BOY* 15 🍷

White Rum, House-Hibiscus Tea, Bobanero Hot Sauce (Mango & Habanero Base)

MAI TAI* 15 🍷

Dark Rum, White Rum, Orange Curaçao, Orgeat (Almond Syrup), Lime

BIRD OF PARADISE* 15

Plantation OFTD Rum, Demerara, Pineapple, Orange, Lime

CARIBBEAN STAR* 15 🍷

Blend of Plantation 3 Star Rum + Original Dark, Pomegranate, Sweet Vermouth, Lemon, Orgeat (Almond Syrup)

MOJITO 15

ASK ABOUT OUR SEASONAL MOJITOS*

White Rum, Citrus Limes, Mint, Cane Sugar

DARK AND STORMY* 14

Dark Rum, Lime, House Ginger Beer, Bitters

LIME N THE COCONUT* 14

Stiggins, Original Dark, Dry Coconut, Coconut Cream, Lime, Pineapple, Ginger Bitters

RUM PUNCH* 13

Variety of Malibu Rum, House Fruit Punch

SOUTHERN SOOTHING* 14

Bourbon, House-Sweet Tea, Lemon, Grand Marnier

CAIPRINHA* 15

Brazilian Cachaça, Limes, Sugar, Citrus Liqueur

HIBISCUS MARGARITA* 14

Tequila, Triple Sec, Lime, Hibiscus Syrup

PALOMA* 13

Tequila, Lime, Ting, Tajin Rim

GIN & JUICE* 14

Oola Gin, Allspice Liqueur, Simple Syrup, Lemon, Pomegranate

/ BEER / SELZTER

DRAFT BEER 8

Ask about our rotating drafts

CORONA 7

Mexican Lager

MICHELOB ULTRA 7

Light Lager

RAINIER 7

American-Style Lager

RED STRIPE 7

American-Style Lager

HEINEKEN 7

Dutch Pale Lager

GUINNESS 7

Irish Dry Stout

WHITE CLAW 7

Alcoholic Seltzer Water

/ WINE

HOUSE RED BLEND 9/GL

HOUSE CHARDONNAY 9/GL

/ NON-ALCOHOLIC

HOUSE-MADE* 5

- Fruit Punch
- Lemonade
- Sorrel Tea
- Sweet Tea

SODAS 5

- Mexican Coke
- Mexican Sprite
- Ting
- Topo Chico
- Ginger Beer

HAPPY HOUR (DINE IN ONLY):

MONDAY: ALL DAY

TUESDAY-FRIDAY: 4PM - 6PM

THU-SAT: 9PM - 11PM

NO SPLIT CHECKS ON PARTIES OF 6 OR MORE GUESTS.

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

A 4% SURCHARGE WILL BE ADDED TO EACH BILL TO HELP OFFSET RECENT INCREASES IN LABOR COST.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

\$40 FEE FOR MISSING TIKI CUP

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TREE-NUTS



SPICY

