



ISLAND SOUL

RUM BAR & SOUL SHACK

APPETIZERS

BBQ PORK RIB TIPS 14 
molasses base, pineapple, house spices

CALYPSO WINGS 13 
house-made sweet mango glaze

GARLIC BUTTERED PRAWNS 14
garlic, tomatoes, butter, wine

HABANERO PRAWNS 14  
house-made sweet chili, tomatoes, bobbanero sauce

HABANERO WINGS 13  
house-made sweet mango glaze, bobbanero sauce

ISLAND CURRY MUSSELS 16
curry, coconut milk sauce

JAMAICAN PATTIES 15
CHOICE OF: CHICKEN, BEEF OR ONE OF EACH
house-seasoned meat

JERK PORK RIB TIPS 14  
allspice habanero wet rub

MANILA CLAMS 16 
garlic, butter, wine sauce

TOSTONES 11 
fried green plantains, red onions, garlic, tomatoes

SALADS

JERK CHICKEN SALAD 17 
spring mix, pickled red onions, tomatoes, goat
cheese, house-balsamic vinaigrette

PRAWN SALAD 19
spring mix, pickled red onions, tomatoes, goat
cheese, house-balsamic vinaigrette

BURGERS, PO'BOYS, WAFFLES

CATFISH PO'BOY + FRIES 19
bun, fried catfish, jerk mayo, soul slaw

CHICKEN & BUTTERMILK WAFFLE 17
PLEASE ALLOW EXTRA TIME
house-made waffle, deep fried half of a cornish hen

CLASSIC CHEESEBURGER + FRIES 18
brioche bun, beef burger, jerk mayo, lettuce, tomatoes
pickles, onions

FRIED SHRIMP PO'BOY + FRIES 18
bun, fried shrimp, jerk mayo, soul slaw

LAMB BURGER + FRIES 19
brioche bun, lamb burger, tomatoes, cucumber,
spinach, tzatziki sauce

SOUL BURGER + FRIES 20
brioche bun, beef burger, beef hotlink, bacon, jerk
mayo, fried egg, american cheese

FOR TWO

SOUL 'N BOWL 52
FEEDS 2 PEOPLE - (NO SUBSTITUTIONS)
Oxtails • Goat curry • Jerk chicken • Sweet plantains •
Rice & peas • Collard greens • Coconut corn muffins

ENTREE + 1 SIDE

BBQ CHICKEN 20 
(WHITE MEAT +\$2)
molasses base, pineapple, house spices

CURRY CHICKEN 20 
- boneless - onions, peppers, potatoes, house-curry

CURRY GOAT 22 
- bone-in - onions, peppers, potatoes, house-curry

FRIED CORNISH HEN 22
PLEASE ALLOW EXTRA TIME
southern-style seasoning

GUMBO 27
prawns, crab, beef hotlink, jerk chicken

JERK CHICKEN 20  
(WHITE MEAT +\$2)
allspice habanero sauce

OXTAIL STEW 29
house-spices, garlic, peppers, lima beans

FRIED CATFISH 27 
PLEASE ALLOW EXTRA TIME
house-seasoned cornmeal batter

VATAPA - TOFU 19   
vegetable medley, garlic, coconut milk, sweet
chili sauce

VATAPA - FISH & PRAWNS 23 
vegetable medley, garlic, coconut milk, sweet
chili sauce

WHOLE SNAPPER 28
escovitch: pickled bell peppers, carrots, onions

SIDES


COCONUT MUFFINS 6  

CUBAN BLACK BEANS 7   

FESTIVALS (HUSH PUPPIES) 5  

FRIES 7  

MAC & CHEESE 7 

PLANTAINS 7   

RICE & PEAS 7   

SEASONAL GREENS 7   

HOUSE SALAD 7  

SMASHED YAMS 7  

SOUL SLAW 7   

WHITE RICE 6   

ROTATING DESSERTS

PLEASE ASK YOUR SERVER WHAT DESSERTS 12
WE HAVE AVAILABLE FOR THE DAY



COCKTAILS

BIRD OF PARADISE 15

plantation O.F.T.D., demerara, pineapple, orange, lime, bitters

DARK AND STORMY 13

dark rum, lime, housemade ginger beer, bitters

JAMAICAN LOVER 13

coconut rum, coconut water, hibiscus syrup, sparkling wine, lemon

MOJITOS 13

rum, mint, lime, simple syrup

PALOMA 11

tequila, ting, lime

PEACH ME I'M DREAMING 13

plantation 5 year rum, peach combier, mango, demerara, lime

RUM OLD FASHIONED 14

rum, bitters, sugar, rotating citrus

RUM PUNCH 12

variety of malibu rum, house-fruit punch

SEASONAL MOJITOS 15

CHECK WITH YOUR SERVER FOR ROTATING FLAVORS

SEASONAL SLUSHIE 15

CHECK WITH YOUR SERVER FOR ROTATING FLAVORS

SPICE IT UP 13

rum, falernum, jamaican bitters, lemon, chai syrup

BEER / SELZTER

CORONA 6

HEINEKEN 6

RED STRIPE 6

ROTATING DRAFTS 7

ASK YOUR SERVER FOR ROTATING DRAFT SELECTION

WHITE CLAW 6

WINE

ROTATING SELECTION 9/GL

ZARDETTO SPARKLING 9/GL WINE

NON-ALCOHOLIC

HOUSE FRUIT PUNCH 5

HOUSE GINGER BEER 5

carbonated

HOUSE SORREL TEA 5

HOUSE SWEET TEA 5

JUICE 4

CRANBERRY, MANGO, ORANGE, PINEAPPLE

LEMONADE 5

MEXICAN COKE 5

MEXICAN SPRITE 5

TING 5

JAMAICAN GRAPEFRUIT SODA

TOPO CHICO 5

HAPPY HOUR:

MONDAY - THURSDAY: 3PM - 6PM

FRIDAY & SATURDAY: 9PM - CLOSE

• VIEW TABLE STAND MENU

• \$2 OFF HOUSE-COCKTAILS, BEER AND WINE

NEW NOTICE:

OUR APOLOGIES, A 5% SURCHARGE WILL BE ADDED TO ALL ORDERS TO OFFSET ALL OF THE FOLLOWING COSTS OF DOING BUSINESS IN WA STATE:

- BUSINESS INCOME TAX
- FOOD COST/ PRODUCE + MEAT DELIVERY SERVICE FEES

• 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

• WE CANNOT ACCEPT MORE THAN 2 CREDIT CARDS PER TABLE.

• NO SPLIT CHECKS OF PARTIES 6 OF MORE.

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

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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

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