



# ISLAND SOUL

RUM BAR & SOUL SHACK

## APPETIZERS

**BBQ PORK RIB TIPS 12**

*molasses base, pineapple, house spices*

**CALYPSO WINGS 11**

*house-made sweet mango glaze*

**GARLIC BUTTERED PRAWNS 12**

*garlic, tomatoes, butter, wine*

**HABANERO PRAWNS 12**

*house-made sweet chili, tomatoes, bobbanero sauce*

**HABANERO WINGS 11**

*house-made sweet mango glaze, bobbanero sauce*

**ISLAND CURRY MUSSELS 14**

*curry, coconut milk sauce*

**JAMAICAN PATTIES 13**

*CHOICE OF: CHICKEN, BEEF OR ONE OF EACH*

*house-seasoned meat*

**JERK PORK RIB TIPS 12**

*allspice habanero wet rub*

**MANILA CLAMS 14**

*garlic, butter, wine sauce*

**TOSTONES 9**

*fried green plantains, red onions, garlic, tomatoes*

## SALADS

**JERK CHICKEN SALAD 15**

*spring mix, pickled red onions, tomatoes, goat cheese, house-balsamic vinaigrette*

**PRAWN SALAD 17**

*spring mix, pickled red onions, tomatoes, goat cheese, house-balsamic vinaigrette*

## BURGERS, PO'BOYS, WAFFLES

**CATFISH PO'BOY + FRIES 17**

*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 16**

*brioche bun, beef burger, jerk mayo, lettuce, tomatoes pickles, onions*

**FRIED SHRIMP PO'BOY + FRIES 16**

*bun, fried shrimp, jerk mayo, soul slaw*

**LAMB BURGER + FRIES 17**

*brioche bun, lamb burger, tomatoes, cucumber, spinach, tzatziki sauce*

**SOUL BURGER + FRIES 18**

*brioche bun, beef burger, beef hotlink, bacon, jerk mayo, fried egg, american cheese*

## ENTREE + 1 SIDE

**BBQ CHICKEN 18**

*(WHITE MEAT +\$2)*

*molasses base, pineapple, house spices*

**CURRY CHICKEN 18**

*- boneless - onions, peppers, potatoes, house-curry*

**CURRY GOAT 20**

*- bone-in - onions, peppers, potatoes, house-curry*

**FRIED CORNISH HEN 20**

*PLEASE ALLOW EXTRA TIME*

*southern-style seasoning*

**GUMBO 25**

*prawns, crab, beef hotlink, jerk chicken*

**JERK CHICKEN 18**

*(WHITE MEAT +\$2)*

*allspice habanero sauce*

**OXTAIL STEW 27**

*house-spices, garlic, peppers, lima beans*

**FRIED CATFISH 20**

*PLEASE ALLOW EXTRA TIME*

*house-seasoned cornmeal batter*

**VATAPA - TOFU 17**

*vegetable medley, garlic, coconut milk, sweet chili sauce*

**VATAPA - SNAPPER & PRAWNS 21**

*vegetable medley, garlic, coconut milk, sweet chili sauce*

**WHOLE SNAPPER 26**

*escovitch: pickled bell peppers, carrots, onions*

## SIDES

**COCONUT MUFFINS 5**

**CUBAN BLACK BEANS 6**

**FESTIVALS (HUSH PUPPIES) 3.5**

**FRIES 6**

**MAC & CHEESE 6**

**PLANTAINS 6**

**RICE & PEAS 6**

**SEASONAL GREENS 6**

**HOUSE SALAD 6**

**SMASHED YAMS 6**

**SOUL SLAW 6**

**WHITE RICE 6**

## DESSERTS

**7-UP POUND CAKE 7.95/SL**

**COCONUT CAKE 7.95/SL**

**CHOCOLATE CAKE 7.95/SL**

**GERMAN CHOCOLATE CAKE 7.95/SL**

**PEACH COBBLER 7.95/SL**

**RUM POUND CAKE 7.95/SL**

**RED VELVET CUPCAKE 5**

GLUTEN FREE VEGAN VEGETARIAN

SPICY PECAN WALNUT

## COCKTAILS

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### BIRD OF PARADISE 15

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

### BLACKBERRY SMASH 13

*whiskey, lemon, simple syrup, triple sec, blackberry purée*

### BLUEBERRY VODKA LEMONADE 11

*vodka, housemade blueberry lemonade*

### DAIQUIRI FOR YOUR SOUL 14

*rum, peach liquor, lemon, simple syrup, citric sugar rim*

### DARK AND STORMY 13

*dark rum, lime, housemade ginger beer*

### HEMINGWAY DAIQUIRI 14

*rum, luxardo, grapefruit, lime*

### HIBISCUS TEQUILA COOLER 13

*tequila, lime, housemade sorrel tea, bobbanero hot sauce*

### JAMAICAN WATER 12

*rum, blue curaçao, pineapple, lime, sprite*

### LIFE'S A PEACH 13

*peach liqueur, rum, lemon, simple syrup, citric sugar rim*

### MAI TAI 13

*plantation stiggins, white rum, orange curaçao, orgeat, lime, myers rum float*

### MOJITOS 13

*rum, mint, lime, simple syrup*

### RUM OLD FASHIONED 14

*rum, bitters, sugar, orange*

### RUM PUNCH 12

*variety of malibu rum, house-fruit punch*

### SEASONAL MOJITOS 15

*check with your server for rotating flavors*

### THE SPARKLING MANGO 13

*white rum, passion fruit rum, mango purée, juice, sparkling wine*

## DRAFT BEER

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### ROTATING DRAFTS 7

ASK YOUR SERVER FOR ROTATING DRAFT SELECTION

## CAN / BOTTLE BEER

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### CORONA 6

### HEINEKEN 6

### RED STRIPE 6

### ROTATING CIDER 6

### STELLA 6

## WINE

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### IN SHEEP'S CLOTHING 10/GL CABERNET SAUVIGNON

### NAVERAN CAVA BRUT ROSADO 10/GL

### SAUVIGNON BLANC 10/GL

### VERSO SALENTO RED BLEND 8/GL

### ZARDETTO SPARKLING 9/GL WINE

## NON-ALCOHOLIC

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### HOUSE FRUIT PUNCH 4

### HOUSE GINGER BEER 5

*carbonated*

### HOUSE SORREL TEA 5

### HOUSE SWEET TEA 4

### JUICE 3

CRANBERRY, MANGO, ORANGE, PINEAPPLE

### LEMONADE 4

### MEXICAN COKE 4

### MEXICAN SPRITE 4

### TING 4.50

PINK OR GRAPEFRUIT

### TOPO CHICO 4

### HOURS:

**MONDAY - THURSDAY: 3PM - 10PM**

**FRIDAY: 3PM - 11PM**

**SATURDAY: 11AM - 11PM**

- 4% SURCHARGE FEE ON ALL TO-GO/ OUTDOOR DINING ORDERS.
- 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.**

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