

# / SMALLS

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

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

# / LARGE

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

## FRIDAYS & SATURDAYS ONLY

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

# / SIDES

<b>COCONUT CORN MUFFINS</b> <span>V</span>	6
<b>FESTIVALS (HUSH PUPPIES)</b> <span>VG</span> <span>V</span>	5
<b>FRIES</b> <span>GF</span> <span>VG</span> <span>V</span>	7
<b>PLANTAINS</b> <span>GF</span> <span>VG</span> <span>V</span>	7
<b>RICE &amp; PEAS</b> <span>GF</span> <span>VG</span> <span>V</span>	7
<b>SEASONAL GREENS</b> <span>GF</span> <span>VG</span> <span>V</span>	7
<b>SMASHED YAMS</b> <span>GF</span> <span>V</span>	7
<b>SOUL SLAW</b> <span>GF</span> <span>VG</span> <span>V</span>	7
<b>WHITE RICE</b> <span>GF</span> <span>VG</span> <span>V</span>	6

# ISLAND SOUL



- GF gluten-free
- VG vegan
- V 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, psychauds

#### 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 aperitif 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: 3PM - 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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