

SOUP OF THE DAYCHICKEN & CORN SOUP \$450

- APPETIZERS -

CHILLIN WINGS 6PCS \$1200 12 PCS \$2300 20 PCS \$3700

SAUCES APPLETON BBQ|| SWEET SCOTCH BONNET|| HONEY GARLIC || CRISPY

ACKEE & SALT FISH SPRING ROLL \$1300 (3 ROLLS)

WITH DRUNKEN PINEAPPLE SAUCE

CRISPY CRU SHRIMP \$1800

LIGHTLY BREADED JUICY SHRIMP FRIED TO GOLDEN BROWN AND SERVED WITH SWEET CHILLI SAUCE

WRAPS OR QUESADILLAS

JERK CHICKEN \$1450 CHEESE, TOMATO, ONION, ROASTED CORN, SALSA, SOUR CREAM AND MANGO CHUTNEY

SPICY SHRIMP \$1800

CHEESE, TOMATO, ONION, ROASTED CORN, SALSA, SOUR CREAM AND LEMON AIOLI

CURRIED CHICK PEA \$1200

CHICK PEAS, POTATO, ONION, SWEET PEPPERS, ROASTED CORN AND SALSA

VEGAN DELIGHTS CHICK PEA RUNDOWN \$1400

SAUTÉED CHICK PEA IN A COCONUT MILK AND VEGETABLE STEW

- SALADS -

CRU SALAD \$1200

A MEDLEY CONSISTING OF LETTUCE TOMATO CUCUMBER AND BALSAMIC VINAIGRETTE

ADD CHICKEN\$500 SHRIMP\$800 SALMON\$1000

- SANDWICHES -

CHICKEN SANDWICH \$1800

CRISPY JERKED CHICKEN SANDWICH WITH APPLE SLAW AND HABANERO CHEDDAR CHEESE SAUCE



- ENTREES -

SERVED WITH ONE SIDE AND SAUTÉED VEGETABLES CHOOSE ONE SIDE

MURRAY'S CURRIED GOAT \$2100

(LUNCH SPECIAL \$1250-<u>11:00AM -3:00PM)</u>
LOCAL GOAT SEASONED TO PERFECTION AND SIMMERED IN HOMEMADE CURRY
SERVED WITH HANDMADE ROTI

BRAISED OXTAIL \$2500

(LUNCH SPECIAL \$1500-<u>11:00AM -3:00PM)</u>
LOCAL OXTAIL SLOW BRAISED FOR HOURS IN A FLAVORFUL STEW TIL FALL OFF THE BONE,
FINISHED WITH BROAD BEANS AND SPINNERS.

BBQ CHICKEN || JERKED CHICKEN || CRISPY SOUTHERN FRIED CHICKEN \$1600 (LUNCH SPECIAL \$800-11:00AM -3:00PM)

WHOLE SNAPPER FISH STEAMED WITH CRACKERS AND BAMMY \$3500 (LUNCH SPECIAL \$2800-11AM -3PM)

SALMON CRU \$2800

PAN SEARED SALMON SERVED WITH A SWEET CILANTRO AND LIME GLAZE

CHILLIN' SALMON RUNDOWN \$2400

SALMON CHUNKS STEWED TO PERFECTION IN COCONUT MILK AND CARROTS, SWEET PEPPERS AND ONIONS

SIDES \$500

FRIED BAMMY
STEAMED BAMMY
JASMINE RICE N PEAS
FLUFFY WHITE RICE
HOUSE CAJUN FRIES
MASHED POTATO
SAUTÉED VEG

DESSERTS \$900

CHOCOLATE BREAD PUDDING
BANANA BREAD WITH VANILLA ICE CREAM