



The Lodge



Appetizers

ACKEE CROSTINI

\$9

SAUTÉED WITH PICKLED VEGETABLES & SERVED WARM ON SWEET POTATO CHIPS - NATIONAL FRUIT OF JAMAICA

NEGRIL REGGAE WINGS

\$11

TENDER CHICKEN WINGS DEEP FRIED UNTIL GOLDEN & TOSSED WITH PINEAPPLE GINGER JERK SAUCE

COCONUT SHRIMP

\$14

JUICY & PLUMP SHRIMP COATED WITH COCONUT SERVED CRUNCHY WITH A SPICY MANGO SAUCE

FISH CAKES

\$12

FRESH SNAPPER BITS SEASONED TO PERFECTION, DEEP FRIED & SERVED WITH LIME AIOLI

SOUP OF THE DAY

\$7

CHANGES DAILY. ASK FOR TODAY'S SPECIAL

CALLALOO FRITTER

\$8

A BLEND OF VEGETABLES MIXED IN A FLOUR BATTER & DEEP FRIED

Salads

TOMATO CAPRESE SALAD

\$10

MOZZARELLA AND RIPE TOMATOES, WITH FRESH BASIL, PINK SALT & DRIZZLED WITH A BALSAMIC REDUCTION

GREEK SALAD

\$11

CUCUMBERS, RED ONIONS, TOMATOES, BELL PEPPERS, FETA CHEESE, & OLIVES, IN A RED WINE VINAIGRETTE & SERVED ON A BED OF LETTUCE

THE PEN HOUSE SALAD

\$8

MIXED LETTUCE, GRILLED PINEAPPLE, TOMATOES AND CUCUMBERS, SERVED WITH OUR HOUSE SPECIAL, GUAVA OR TROPICAL VINAIGRETTE

CAESAR SALAD

\$11

LETTUCE TOSSED WITH OUR HOUSE MADE CAESAR DRESSING TOPPED WITH HERBED CROUTONS

ADD TO ANY SALAD

GRILLED CHICKEN +\$5

GRILLED SHRIMP +\$7

Pastas

PENNE MARINARA

\$15

PENNE PASTA, TOSSED IN AN AROMATIC TOMATO SAUCE

ADD CHICKEN +\$5

ADD SPICY MEATBALLS +\$7

THE LODGE RASTA PASTA

\$16

PENNE PASTA, SEASONAL VEGETABLES, ACKEE & CALLALOO SIMMERED IN COCONUT MILK

ADD GRILLED CHICKEN +\$5

ADD GRILLED SHRIMP +\$7

NEGRIL PESTO PASTA

\$16

BLENDED CASHEW, BASIL, COCONUT OIL & JAMAICAN HERBS, SERVED WITH FETTUCINE PASTA

ADD GRILLED CHICKEN +\$5

ADD GRILLED SHRIMP +\$7

CREAMY SMOKED SALMON PASTA

\$25

SMOKED SALMON SAUTÉED WITH JAMAICAN HERBS, SPICES & VEGETABLES WITH PENNE PASTA & SIMMERED IN WHITE WINE REDUCTION

CREAMY SEAFOOD ALFREDO

\$27

FETTUCINE PASTA, LOBSTER (IN SEASON), SHRIMP AND CALAMARI IN A RICH & CREAMY SAUCE

SEAFOOD LINGUINI

\$27

LOBSTER (IN SEASON), SHRIMP, AND CALAMARI, SAUTÉED WITH SEASONAL VEGETABLES & LINGUINI PASTA

Prices in US dollars. Additional 10% govt. tax and 10% service charge



The Lodge



ALL OUR ENTREES ARE SERVED WITH REGGAE VEGETABLE MEDLEY, RICE OR POTATOES

Seafood

FRESH SNAPPER

CHOOSE BETWEEN FILLET FISH
OR BONE-IN WHOLE FISH *

- ESCOVEITCHED * \$25

SEASONED WITH JAMAICAN HERBS & SPICES
& TOPPED WITH PICKLED VEGGIES

- COUNTRY STYLE JERK * \$25

SNAPPER MARINATED IN A MILD JERK SAUCE
& PAN GRILLED TO PERFECTION

- BLACKENED FILLET \$26

SEASONED WITH JAMAICAN HERBS & SPICES,
SERVED WITH A THYME PUMPKIN
SAUCE

- NUT-CRUSTED FILLET \$27

BATTERED & COASTED WITH CRUSHED
CASHEWS & PAN-FRIED UNTIL GOLDEN &
SERVED WITH A GARLIC CREAM SAUCE

JAMAICAN CURRIED SHRIMP \$26

SEASONED WITH AROMATIC JAMAICAN SPICES &
SIMMERED IN A RICH CURRY COCONUT SAUCE

PAPAYA SHRIMP \$28

SAUTÉED WITH PAPAYA, JAMAICAN HERBS & SPICES

LOBSTER RUNDOWN (IN SEASON) \$38

MEDALLIONS OF TENDER LOBSTER MEAT &
SAUTÉED VEGGIES SIMMERED IN A COCONUT SAUCE

GRILLED LOBSTER (IN SEASON) \$40

WHOLE LOBSTER SEASONED WITH HOUSE BLEND
HERBS & SPICES, GRILLED TO PERFECTION &
SERVED WITH GARLIC BUTTER

Chicken

SWEET & SOUR CHICKEN \$22

TENDER & CRISPY CHICKEN CUBES WITH
PINEAPPLE CHUNKS SIMMERED IN A SWEET
TANGY SAUCE

CURRIED CHICKEN \$22

SUCCULENT BONELESS, CHICKEN SEASONED TO
PERFECTION & SIMMERED IN A RICH &
FLAVORSOME CURRY SAUCE

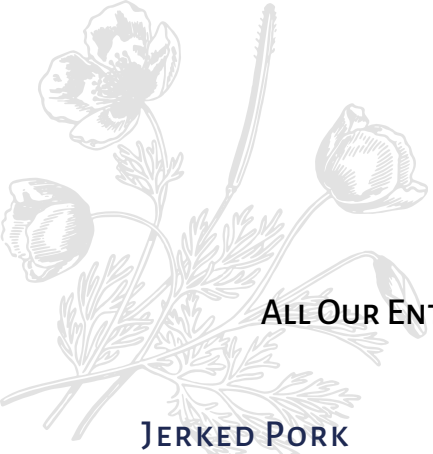
STUFFED CHICKEN BREAST \$24

BONELESS CHICKEN BREAST STUFFED WITH
CALLALOO & CREAM CHEESE. GRILLED &
SERVED WITH A SPICY MANGO SAUCE

BLACKENED CHICKEN \$26

DELICIOUS AND MOIST, GRILL MARKED CHICKEN
BREAST WITH MUSHROOM & CALLALOO CREAM
SAUCE

Prices in US dollars. Additional 10% govt. tax and 10% service charge



ALL OUR ENTREES ARE SERVED WITH REGGAE VEGETABLE MEDLEY, RICE OR POTATOES

Meats

JERKED PORK \$24
PORK CUTS MARINATED IN A MILD JERK SAUCE & GRILLED UNTIL TENDER & MOIST SERVED WITH HOUSE JERK SAUCE

JAMAICAN PEPPERED STEAK \$30
THIN STRIPS OF TENDERLOIN, MARINATED & SAUTÉED WITH SWEET PEPPERS AND SPICES

GRILLED BEEF TENDERLOIN \$36
8OZ CUT OF TENDER BEEF FLAME BROILED TO YOUR PREFERRED TEMPERATURE & SERVED WITH A RED WINE REDUCTION

HERBED GRILLED LAMB CHOPS \$38
SIZZLING CHOPS SEASONED WITH A HERB BLEND, PAN GRILLED & SERVED WITH A PINEAPPLE MANGO MINT CHUTNEY

Vegetarian

VEGETABLE RUNDOWN \$16
SEASONAL JAMAICAN VEGETABLES SIMMERED IN A RICH COCONUT SAUCE

JAMAICAN PEAS AND BEANS \$16
SAUTÉED WITH HERBS & SPICES & SIMMERED IN A PUMPKIN COCONUT SAUCE

TOFU & CHICK PEAS \$18
TOFU SAUTÉED WITH CRISPY CHICK PEAS & TOSSED LIGHTLY WITH YOUR CHOICE OF COCONUT CREAM SAUCE OR SWEET & SOUR SAUCE

PUMPKIN & OKRA STEW \$18
SUCCULENT PUMPKIN CHUNKS, SIMMERED WITH OKRA AND A LITTLE CALLALOO, WITH NON-DAIRY CREAMY THYME, GARLIC AND GINGER SAUCE

Jamaican Specialties

ASK US WHICH TRADITIONAL JAMAICAN SPECIALTIES ARE COOKING TODAY. CHANGES DAILY. FEATURING LOCAL FAVORITES SUCH AS CURRIED GOAT, OXTAIL STEW, BROWN STEW PORK AND MUCH MORE

Extra Sides

FRIED PLANTAINS \$4
STEAMED CALLALOO \$4

BAMMIES \$5
FRENCH FRIES \$5



Dessert

ASK ABOUT OUR DAILY HOMEMADE DESSERTS & NIGHTCAP DRINKS, SUCH AS COGNAC, BRANDY, ETC. COMPLIMENTARY BLUE MOUNTAIN COFFEE, ASSORTED BLACK TEAS, ASSORTED HERBAL TEAS

Prices in US dollars. Additional 10% govt. tax and 10% service charge

