



Appetizers

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

ACKEE CROSTINI \$9

SAUTÉED WITH PICKLED VEGETABLES & SERVED WARM ON SWEET POTATO CHIPS

FISH CAKES \$12

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

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

Salads

PINEAPPLE COLE SLAW \$7

ISLAND FLAVORED CABBAGE AND VEGETABLES SALAD WITH A SWEET TOUCH

THE PEN HOUSE SALAD \$9

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

GREEK SALAD \$11

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

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

CREAMY SEAFOOD ALFREDO \$27

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

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

SEAFOOD LINGUINI \$27

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

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 *

- ESCOVITCHED * \$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

FRESH SNAPPER

- 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

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

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

ASK ABOUT OUR MEAT SPECIAL
CHANGES DAILY. PRICES VARY

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*, 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

