



The Lodge



Appetizers

SOUP OF THE DAY

CHANGES DAILY. ASK FOR TODAY'S SPECIAL

\$7

FISH CAKES

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

\$12

CALLALOO FRITTER

A BLEND OF VEGETABLES MIXED IN A FLOUR BATTER &
PAN-SAUTEED

\$8

COCONUT SHRIMP

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

\$14

Salads

THE PEN HOUSE SALAD

BOWL \$7 PLATE \$10

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

GREEK SALAD

\$11

CUCUMBERS, RED ONIONS, TOMATOES, BELL PEPPERS,
FETA CHEESE, & OLIVES, IN A RED WINE VINAIGRETTE

CAESAR SALAD

\$14

HOMEGROWN ORGANIC LETTUCE, TOSSED WITH
HOMEMADE CAESAR DRESSING AND HERBED CROUTONS

ADD TO ANY SALAD

GRILLED CHICKEN +\$7

GRILLED SHRIMP +\$9

Vegetarian

VEGETABLE RUNDOWN

SEASONAL JAMAICAN VEGETABLES SIMMERED
IN A RICH COCONUT SAUCE

\$18

VEGAN ITAL RASTA STEW

\$19

ROOTS VEGETABLES, BEANS, PLANTAIN & GREENS
COOKED RASTAFARIAN-STYLE
WITH HERBS, SPICES AND COCONUT MILK

Pastas

GF + \$4

PENNE MARINARA

PENNE PASTA, AROMATIC TOMATO SAUCE

\$15

SHRIMP SCAMPI WITH LINGUINI

\$28

SHRIMP SAUTÉED WITH GARLIC, ONIONS,
LEMON JUICE AND PARSLEY & LINGUINI PASTA

THE LODGE RASTA PASTA

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

\$17

LOBSTER MAC & CHEESE

\$28

LOBSTER CHUNKS AND PASTA IN A
RICH CREAMY CHEESY SAUCE

LINGUINI WITH VEGETABLES

VEGETABLES SAUTÉED WITH GARLIC AND ONIONS, SERVED
OVER LINGUINI PASTA

\$19

CREAMY SEAFOOD ALFREDO

\$30

PASTA, LOBSTER & SHRIMP IN A RICH & CREAMY SAUCE

ADD TO ANY PASTA

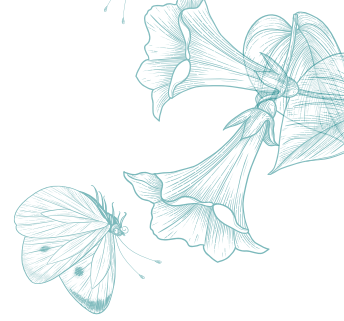
GRILLED CHICKEN +\$7

GRILLED SHRIMP +\$12

PRICES IN US DOLLARS. ADDITIONAL 10% GOVT. TAX AND 10% SERVICE CHARGE



The Lodge



All Entrees are Served with Reggae Vegetable Medley, and Rice or Potatoes

Seafood

SNAPPER FISH RUNDOWN \$26

SNAPPER FISH FILLET SIMMERED IN FLAVORFUL RUNDOWN COCONUT THYME SAUCE

ESCOVEITCH SNAPPER \$28

SNAPPER FISH FILLET TOPPED WITH PICKLED ONIONS, PEPPERS, CARROTS & SCOTCH BONNET

5-SPICE & HERB CRUSTED SNAPPER \$29

HERB-CRUSTED SNAPPER, PAN-SEARED TO A CRUST, SERVED WITH A PUMPKIN THYME SAUCE

NUT-CRUSTED SNAPPER FILLET \$30

BATTERED, NUT-CRUSTED & PAN-FRIED UNTIL GOLDEN, WITH A GARLIC CREAM SAUCE

ISLAND GARLIC SHRIMP \$27

SAUTÉED WITH ONIONS, GARLIC, BELL PEPPERS AND JAMAICAN HERBS & SPICES

JAMAICAN CURRIED SHRIMP \$28

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

LOBSTER YOUR WAY (IN SEASON) \$40

GRILLED, RUNDOWN, ESCOVEITCHED, OR CURRIED

LOBSTER THERMIDOR (IN SEASON) \$45

LOBSTER IN A RICH, CREAMY WINE SAUCE, TOPPED WITH A CHEESE CRUST

Chicken

SWEET & SOUR CHICKEN \$24

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

TENSING CHICKEN PICCATA \$26

ITALY MEETS JAMAICA: PAN-SAUTÉED FLOURED CHICKEN BREAST IN A BUTTERY WINE, LEMON AND CAPER SAUCE

JAMAICAN CURRY CHICKEN \$25

TENDER CHICKEN CUBES WITH BELL PEPPERS, CARROTS AND PIMENTO, SIMMERED IN OUR HOMEMADE FRAGRANT JAMAICAN CURRY SAUCE

LEMONGRASS COCONUT CHICKEN \$26

SUCCULENT BONELESS CHICKEN SEASONED & SIMMERED IN A LEMONGRASS COCONUT SAUCE

Meats

JERK-SPICED BEEF SHISH KEBABS \$32

GRILLED SIRLOIN CUBES, SAUTÉED WITH JERK SPICES, GLAZED WITH SPICY GUAVA GLAZE

CHIMICHURRI SIRLOIN STEAK \$36

GRILLED TO YOUR LIKING, SERVED WITH OUR HOMEMADE CHIMICHURRI SAUCE



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Jamaican Specialties

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

CURRY GOAT \$32
 COOKED VERY SLOW TILL FALL-OFF-THE BONE TENDER,
 SERVED IN OUR MADE-FROM-SCRATCH CURRY SAUCE

OXTAIL STEW \$32
 JUST LIKE GRANDMA'S—BUT EVEN BETTER! SLOW-
 COOKED TO PERFECTION AND SERVED WITH BROAD
 BEANS IN A SUCCULENT SAUCE.

Extra Sides

FRIED PLANTAINS	\$4	BAMMIES	\$5
STEAMED CALLALOO	\$4	FRENCH FRIES	\$5



Dessert

FLAVORS CHANGE WEEKLY. ASK ABOUT OUR CURRENT FLAVORS

HOMEMADE BREAD PUDDING	\$8	HOMEMADE CAKE - DECORATED SLICE	\$8
...WITH ICE CREAM	\$10		
HOMEMADE CHEESECAKE	\$9	ICE CREAM - 2 LARGE SCOOPS	\$6

Nightcaps

COGNAC - COURVOISIER	\$14	SHERRY - HARVEY-BRISTOL	\$8
COGNAC - HENNESSY V.S.O.P	\$16	JAMAICAN BRANDY	\$10
COGNAC - REMY MARTIN	\$20		

COMPLIMENTARY JAMAICAN COFFEE, ASSORTED BLACK TEAS, ASSORTED HERBAL TEAS



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