

RHUM

ISLAND INSPIRED CUISINE & RUM BAR

EST ★ 2016

Starters

GRILLED ARTICHOKE ^{GF} 10	Remoulade sauce
DUCK EMPANADAS 11	Duck, peppers, spicy queso, spicy horseradish sauce
DOUBLE DIP ^G 11	Guacamole & jalapeño, pimento cheese, fresh chips
SEARED AHI TUNA * ^G 13	Grade A tuna, island slaw, ginger soy vinaigrette
DOMINICAN RIBS ^G 13	Sweet chili ginger soy glaze, fresh herbs
CARIBBEAN WINGS 13	Sriracha coconut sauce, Danish blue cheese
POKE ^G 15	Grade A tuna, strawberries, macadamia nuts, avocado, mango, pineapple pesto, tortilla chips
CRABITIZER 12	Fresh lump crab cake, stone-ground mustard sauce

Salads

BARBADOS JERK CHICKEN SALAD ^G 16	Romaine, roasted garlic dressing, jack cheese, reggiano cheese, croutons
WITHOUT CHICKEN 12	
AHI TUNA SALAD * ^G 18	Grade A tuna, mango, avocado, purple onion, sesame seed, field greens, ginger soy vinaigrette
SUNSET CRAB CAKE SALAD 20	Jumbo lump crab cake, avocado, mango, papaya, onion, corn, arugula

Small Salads

ORGANIC GREENS & CHAMPAGNE VINAIGRETTE ^G 6	Purple onions, sugared pecans, tomatoes, Danish blue cheese
BARBADOS CREAMY ROASTED GARLIC CAESAR ^G 6	

Burgers + Sandwiches

Served with fries or island slaw

CHEESEBURGER IN PARADISE ^G 12	Classic burger with cheddar, mayo, mustard, lettuce, tomato, onion
ISLAND BURGER ^G 13	Island-glazed CAB chuck, jack cheese, grilled pineapple, lettuce, pineapple aioli
ST. MAARTEN BURGER ^G 13	CAB chuck, dijonnaise, gruyere cheese, caramelized onions, bibb lettuce
SHRIMP BOAT ^G 13	Sage-breaded shrimp, remoulade, avocado, lettuce, tomato
AHI TUNA BURGER ^G 15	Fresh ground tuna, wasabi mayonnaise, lettuce, onion, tomato, remoulade sauce
VEGGIE BURGER 14	House-made quinoa, lentil, black bean burger with apricot glaze, guacamole, lettuce, tomato

Pirates + Mermaids

Served with a drink, fries or fruit, and ice cream

\$7 EACH

CHEESEBURGER ^G • FRIED SHRIMP ^G	12 & under only please
CALYPSO STEAK • PAN FRIED FISH * ^G	
CHEESE QUESADILLA • JAMMIN' FINGERS ^G	

Entrées

JERK CHICKEN PLATTER ^G 19	Coconut risotto, mango papaya honey salsa
SOY AND SUGAR CANE SALMON * ^G 24	Coconut risotto, veggie of the day
JUMBO LUMP CRAB CAKES 26	Stone-ground mustard sauce, garlic mashed potatoes, veggie of the day
THE MAMPIE ^G 27	Cajun grilled white fish, fried shrimp, Creole reduction sauce, garlic mashed potatoes, veggie of the day
CHILI-RUBBED PORK TENDERLOIN ^G 24	Apricot ginger glaze, coconut risotto, plantains
DOMINICAN RIBS ^G 26	Roasted sweet potatoes, fresh herbs
ISLAND RIBEYE * 28	Ginger pineapple soy marinade, roasted sweet potatoes
NOLA SHRIMP ^G 26	Worcestershire reduction sauce, garlic mashed potatoes, toasted ciabatta
WAILER FILET* ^G 34	10 oz CAB filet mignon, garlic mashed potatoes, veggie of the day, worcestershire reduction sauce

Tacos

JERK CHICKEN TACO ^G 4.5	Topped with mango papaya honey salsa
RASTAMAN'S TACO ^G 4.5	Panéed avocado, island slaw, corn salsa, rasta cream
BUFFALO SOLDIER TACO 5	Sriracha coconut chicken, Danish blue cheese, slaw
FISH TACO ^G 5	Sage breaded with remoulade, island slaw
SHRIMP TACO ^G 5	Fried shrimp, island slaw, passion fruit aioli, mango, sriracha, eel sauce
CALYPSO STEAK TACO * 5.5	Island-marinated flank, guacamole, sour cream

Sides

\$5 EACH

COCONUT RISOTTO • ISLAND SLAW ^{GF} • FRENCH FRIES ^{GF}
ROASTED SWEET POTATOES ^{GF} • VEGGIE OF THE DAY
FRIED PLANTAINS ^{GF} • GARLIC MASHED POTATOES ^{GF}

Sweet Endings

AWARD WINNING KEY LIME PIE 10	Graham cracker crust with pecans and whipped cream
HOT FUDGE SUNDAE 11	Homemade Belgian fudge, whipped cream, sugared pecans
SEASONAL DESSERT MKT	

Coffee

ULTRA PREMIUM FRENCH PRESS COFFEE
SMALL POT 4.5



SAIL AWAY COLD BREW COFFEE
10 OZ. BOTTLE 6

{ G = Gluten Free Upon Request | GF = Gluten Free } If you have a food allergy, please speak to the owner, manager, chef, or your server.

The FDA advises consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne related illness. These items noted can be cooked to your liking.