

FRIED JERK CHICKEN & WAFFLES

Chicken tenders marinated in our house jerk seasoning, battered and flash fried, served over a Belgium waffle with banana infused maple syrup, and finished with freshly sliced bananas. 18

MANGO COCO CHIA PUDDING

Chia seed coconut pudding layered with mango puree and crushed candied walnuts. Topped with toasted coconut, fresh mint and mango slice. 11

M STEAK & EGGS

Sliced ribeye with 2 fried eggs served over creole seasoned home fries topped with a scratch curry hollandaise and spicy grape tomato jam. Finished with our signature jerk sauce reduction. 25

BAKE & SALTFISH

A truly traditional Dominican breakfast made with curry seasoned salted codfish sautéed with fresh herbs and spices served inside a bake, or fried dough, with sliced hard boiled egg. Accompanied by our avocado, tomato, cucumber salad. 16

TROPICAL OATMEAL

Traditional oatmeal blended with all spice and topped with candied walnuts, bruleed banana, and mint marinated fresh mango. 12

CRABBACK BENEDICT

Our crabback recipe layered with sliced tomato, avocado, caramelized onion, 3 poached eggs and a silky curry hollandaise over toasted Jamaican hard dough bread.

Served with a side of fresh fruit. 26

BISCUITS & OXTAIL GRAVY

House made buttermilk biscuits, layered and smothered with our mouthwatering oxtail country gravy with added bacon crumbles and topped with a tangy mango chutney.