



Appetizers

CRABBACK

Lump crab meat specially seasoned, topped with bread crumbs & baked until golden. A Dominica favorite! 18

COCONUT SHRIMP

Jumbo coconut shrimp (6) rolled in coconut, fried and served with a marmalade dipping sauce. 16

BEEF PATTIES

A curry beef mixture stuffed into pastry shells & baked until golden. Served with a lively guava sauce. 14

🔥 JERK CHICKEN WINGS

Eight in-house jerk marinated wings grilled & served with a refreshing cool avocado cream dip. 16

ACCRA (COD FRITTERS)

Salted cod mixed with exotic herbs & fried until light & crisp. Served with a cool cucumber dill sauce. 15

LOBSTER THERMIDOR

Fresh lobster meat blended with a rich creamy sauce, stuffed inside a China lobster shell, topped with breadcrumbs and Parmesan cheese and baked until golden. 27

Soups & Salads

BUTTERNUT SQUASH SOUP

A rich hearty soup made from butternut squash, herbs & spices, topped with fresh cream. 8

CALLALOO SOUP

A traditional blend of spinach, okra, herbs & coconut cream topped with lump crab & a Parmesan crisp. 8

HOUSE SALAD

Mix of fresh salad greens, grated carrot, red cabbage, cucumber, grape tomatoes, house croutons & cashews. 8

🔥 AVOCADO, TOMATO & CUCUMBER SALAD

Freshly sliced tomato, avocado & cucumber with a spicy lemon dressing & topped with pickled shallots. 8 *Add grilled jerk chicken 7 Add salmon 14 Add Ahi tuna* 20 Add jumbo jerk or passion shrimp 16*

BEEF SALAD

A blend of leaf lettuce, spinach, avocado and fresh beetroot, tossed in our house champagne vinaigrette topped with goat cheese, candied walnuts and sliced red onion. 16

🔥 *Add grilled jerk chicken breast 7*

SEARED TUNA SALAD*

Fresh Ahi grade tuna grilled rare over fresh salad greens, grape tomatoes, sliced mango & avocado, tossed in house passion fruit vinaigrette & topped with an apricot glaze. 28

🔥 JERK CHICKEN SALAD

Jerk marinated sliced chicken breast over fresh salad greens, grape tomatoes, grated carrot, cucumbers, avocado, & cashews with house croutons & creamy avocado dressing. 18

**Passion Fruit Vinaigrette • Creamy Avocado •
Champagne Vinaigrette • Ranch**

Sandwiches

Served with your choice of side

SISSEROU'S BURGER*

Our signature burger topped with ham, grilled pineapple, Swiss cheese, lettuce, tomato & onion. Served on a lightly toasted bun with our house habanero mayonnaise. 16

ROTI WRAP

A popular Caribbean flatbread, our roti dough is molded around a spiced split pea mixture & stuffed with a savory curried chicken potato filling, served wrap style. 18

CHICKEN CURRY SALAD

Caribbean curried chicken blended with mayonnaise, celery, red onion, & grapes served on a croissant. 15

CARIBBEAN DIP

Thinly sliced ribeye topped with escovitch style bell peppers & carrots inside a hoagie roll with Swiss cheese & habanero mayonnaise. Served with a side of curry seasoned au jus & a tangy horseradish sauce. 24

CUBAN

Shredded pork shoulder seasoned in a traditional Mojo citrus blend topped with ham, Swiss cheese, sweet pickles, & country Dijon served on a toasted Cuban loaf spread with our habanero mayo. 17

AHI BURGER*

Fresh Ahi grade tuna grilled rare, sliced and topped with an apricot glaze, lettuce, tomato, red onion & avocado served on a lightly toasted wheat bun dressed with house made red pepper aioli. 24

🔥 JERK CHICKEN SANDWICH

Jerk marinated grilled chicken breast topped with lettuce, tomato, onion & Swiss cheese served on a toasted wheat bun with our cool avocado cream. 16

VEGGIE BURGER

A veggie patty of carrots, zucchini, beets, corn, red pepper, mushrooms, green onions, tofu, oats and split peas. Served on a lightly toasted wheat bun topped with lettuce, tomato, avocado, & our roasted red pepper aioli. 16

BAKE & SHARK

Limited Availability. A popular Trinidadian dish of deliciously seasoned deep-fried shark served inside a "bake", or fried dough. Served with tamarind & cilantro aioli, spicy ketchup, grain mustard, & crunchy accoutrements. 20

DOUBLES

A traditional Trinidadian street food made with two flatbreads (bara) filled with a savory curried chick pea mixture (channa) topped with both a mango and cucumber chutney. A Caribbean vegan delight! 14

Sisserou Sauces

SIGNATURE 2

Avocado Cream
Orange Marmalade
Guava Sauce
Red Pepper Aioli
Cucumber Mint Dill Sauce
Apricot Glaze
Habanero Mayo

PREMIUM 3

Jerk Sauce
Curry Sauce
Rasta Pasta Sauce
Peppercorn Cream Sauce
Rum Steak Glaze
Walnut Pesto
Savory Mango Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Entrees

Add a house salad to any entrée. 6

Add a skewer of 6 grilled jumbo 🍷jerk or passion shrimp to entree. 16

MAHI MAHI

Pan-seared mahi fish fillet, glistening with onions, tomatoes, herbs and spices. Served over white rice and our delicious Caribbean Medley. 34

STEWED OXTAIL

Mouthwatering oxtail stewed until tender with carrots, red peppers, red cabbage and potatoes in a rich mildly spiced gravy. Served over white rice. 35

STEAK FILET*

A choice cut 7oz steak filet, perfectly seasoned and cooked to order. Served with our signature rum glaze, potato/yam mash and a skewer of grilled passion vegetables. Finished with 2 jumbo passion shrimp. 44

PORK TENDERLOIN*

A succulent pork tenderloin sliced and served with a sweet and spicy mango sauce accompanied by Caribbean medley and fried plantains. 26

PEPPER STEAK*

A choice cut 14oz ribeye, perfectly seasoned & grilled to order. Served with a peppercorn cream sauce & home fried Yukon gold potatoes. Topped with escovitch style pickled onion, peppers & carrots. Our take on a traditional Jamaican dish. 40

CHICKEN, VEGGIE OR SHRIMP CURRY

Traditional Caribbean curry with your choice of chicken, vegetable medley or shrimp served with potatoes and baby carrots over white rice. *Chicken* 19 • *Veggie* 18 • *Shrimp* 26

BAKED CHICKEN

Half chicken marinated in our blend of herbs & spices. Brushed with an herbed butter and baked until moist and juicy. Accompanied by a fresh house-made chimichurri sauce and served with baked macaroni & cheese and vegetable medley. 23

🍷JERK CHICKEN

Half chicken marinated in our in-house jerk seasoning, expertly grilled, & served with grilled spicy street corn, rice and beans & a side of our signature jerk sauce for extra kick. 25

ESCOVITCH RED SNAPPER

A classic Jamaican recipe consisting of a fillet of snapper dusted & seared, topped with escovitch style pickled onion, peppers & carrots & 2 grilled jumbo 🍷jerk shrimp. Served with Jamaican rice & peas and fried plantains. 42

SALMON RASTA PASTA

Crab stuffed salmon topped with walnut pesto all over our Rasta Pasta, a classic Jamaican dish. Our recipe includes casarecce pasta, crimini mushrooms, shrimp, red peppers and red onions tossed in a savory cream sauce, garnished with a Parmesan crisp. 38

GRILLED CHICKEN RASTA PASTA

Grilled jerk chicken sliced and topped over our Rasta Pasta with crimini mushrooms, red peppers and red onions tossed in a savory cream sauce, garnished with a Parmesan crisp. 21

Sides

FRIED PLANTAINS 7 • CARIBBEAN MEDLEY 6 • STREET CORN 8 • RICE AND BEANS 5 • JAMAICAN RICE & "PEAS" 6 • VEGETABLE MEDLEY 8 • BAKED MACARONI & CHEESE 7 • POTATO YAM MASH • FRESH HAND-CUT FRENCH FRIES 6 • SWEET POTATO CHIPS 6 • FRESH FRUIT 7

Soft Drinks

COCA COLA • DIET COKE • SPRITE • ORANGE FANTA • DR. PEPPER • BARQ'S ROOT BEER • ICED TEA • TROPICAL ICED TEA SARATOGA SPARKLING • SARATOGA STILL • SAN PALEGRINO ORANGE • SAN PALEGRINO LEMON • COFFEE • HOT TEA

Non-Alcoholic Cocktails (No Refills)

LIME SQUASH

A traditional Dominican limeade made with a refreshing blend of fresh squeezed lime and raw sugar. 5

FLAVORED LEMONADE

Fresh squeezed lemonade mixed with a fresh fruit flavor. 5

STRAWBERRY • PASSION FRUIT • MANGO GINGER • TRADITIONAL GINGER BEER

Our signature house recipe made with fresh ginger root, squeezed lemon, and sugar topped off with a splash of soda. An island favorite! 5

SORREL

An Island classic made from hibiscus, cinnamon, clove, vanilla bean, orange peel & raw sugar combined & steeped for 24 hours. Served chilled over ice. 6

SISSEROU'S "MOCK" JITO

Fresh mint, lime, orange, & simple syrup muddled & mixed with a blend of soda & fresh orange juice. 6

VIRGIN FROZEN DAIQUIRI

House made lemon lime sour blended with choice of flavor. 8
STRAWBERRY • PASSION FRUIT • MANGO GINGER • COCONUT • SORREL • TRADITIONAL

VIRGIN FROZEN COLADA

Cream coconut blended with fresh pineapple. Regular, Viced (poured over strawberry puree) or Spiced (mixed with Jamaican all spice). 8

Desserts

CHOCOLATE LAVA CAKE

Our signature chocolate cake with a molten lava chocolate center. Served with vanilla bean ice cream. There is a 25 min cook time so please order with your meal to avoid a long wait. Guaranteed to be worth the wait! 12

COCONUT CRÈME BRULEE

Traditional crème brulee infused with coconut & topped with fresh berries. 10

RUMCAKE

A light yet flavorful cake served with a pineapple rum glaze & one perfect scoop of vanilla ice cream atop a grilled pineapple slice. 10

MAYA'S BANANA BREAD PUDDING

Our house made Jamaican hard dough bread is cubed & combined with freshly sliced bananas and hints of clove, cinnamon, & nutmeg then baked & topped with a creamy rum sauce & a port wine soak. Served a la mode. 12

SORBET

A choice of one of our tropical flavors. 6