

Lunch Menu

(Served from 11am – 4pm)

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 avocado cream dip. 16

ACCRAS (COD FRITTERS)

Salted cod mixed with exotic herbs & fried until light & crisp. Served with a cool cucumber dill dipping 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, thick 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

SOUP & HOUSE SALAD COMBO

Choice of butternut squash or callaloo soup with our delicious house salad. 14

HOUSE SALAD

A 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*

BEET 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 our 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

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 Mojo citrus blend topped with ham, Swiss cheese, sweet pickles, & country Dijon served on a toasted Cuban loaf with our signature habanero mayo. 17

AHI BURGER*

Fresh Ahi grade tuna grilled rare, sliced & topped with apricot glaze, lettuce, tomato, red onion & avocado served on a toasted wheat bun dressed with our 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

🔥 JERK CHICKEN TACOS (3)

Pulled jerk chicken in a corn tortilla, topped with lettuce, tomato, white cheddar, green onions, cilantro & red pepper aioli. 14

MAHI TACOS (3)

Fresh Mahi breaded & fried, placed in a soft corn tortilla, topped with apricot glaze, zesty slaw, thinly sliced mango, & cilantro. 16

CHICKEN CURRY SALAD

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

VEGGIE BURGER

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

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

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

Lunch Entrees

Add a house salad to any entrée. 6

COCONUT SHRIMP AND HOUSE SALAD

Three of our jumbo coconut shrimp served with a side house salad. 13

HALF CUBAN COMBO

A half portion of our Cuban sandwich with your choice of soup or house salad. 13

🔥 JERK CHICKEN MEAL

Jerk marinated half chicken grilled and served with our spicy street corn. 16

BAKED CHICKEN MEAL

Specially seasoned half chicken brushed with an herbed butter & baked. Served with our vegetable medley. 14

CHICKEN OR VEGGIE CURRY

A traditional Caribbean curry with your choice of chicken or vegetable medley with baby carrots & potatoes, served over white rice. *Chicken 19 Veggie 18*

CHICKEN RASTA PASTA

Chicken, casarecce pasta, mushrooms, red peppers & red onions tossed in a savory cream sauce. 16

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 • FRESH HAND-CUT
FRENCH FRIES 6 • SWEET POTATO CHIPS 6 • FRESH FRUIT 7**

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 and one perfect scoop of vanilla ice cream atop a grilled slice of pineapple. 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

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 and 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 a touch of Jamaican all spice). 8

Sisserou Sauces

SIGNATURE 2

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

PREMIUM 3

Jerk Sauce
Curry Sauce
Rasta Pasta Sauce
Chimichurri