



# Sisserou's

A TASTE OF THE CARIBBEAN

## Appetizers

**CRAB BACK** Lump crab meat sautéed with exotic herbs, tomatoes, onions, and scallions, stuffed into a China crab shell, topped with buttery breadcrumbs and baked until golden. 15

**COCONUT SHRIMP** Six jumbo coconut shrimps rolled in our own special spices and coconut, fried and served with a marmalade dipping sauce. 16

**BEEF PATTIES** A soft, flaky pastry shell filled with a flavorful curried beef mixture and served with a sweet tangy guava sauce. 13

**ACCRA (COD FISH CAKES)** Salted cod fish, mixed with herbs, spices and chili pepper, deep fried until light, crispy and golden. Served with a cool cucumber mint dipping sauce. 14

**8 PIECE JERK CHICKEN WINGS** Chicken wings marinated in our in-house jerk seasoning and grilled to perfection. Served with a cool avocado cream dipping sauce. 13

**LOBSTER THERMIDOR** Fresh lobster meat blended with mushrooms and spinach in a creamy, rich and decadent sauce, stuffed into a China lobster shell, topped with breadcrumbs and Parmesan cheese and baked until golden. 19

## Soups

**BUTTERNUT SQUASH** This vibrantly sunset colored soup is a rich, hearty, and creamy blend of butternut squash, vegetables and spices. It is finished beautifully with fresh cream and chives. 8

**CALLALOO** This traditional Caribbean soup is a blend of spinach, okra, herbs, spices and coconut cream with flavors that will surely transport you to the Islands. It is finished with a topping of lump crab meat and a Parmesan crisp. 8

## Salads

**HOUSE** A mix of fresh salad greens, grated carrot, red cabbage, cucumber, grape tomatoes, house made croutons and cashews, drizzled with your choice of dressing. 6

**AVOCADO, TOMATO AND CUCUMBER** Freshly sliced avocado, tomato, and cucumber with a spicy lemon dressing and topped with pickled shallots. 8 *With chicken* 12 • *With salmon\** 18 *With Ahi tuna\** 19 • *With jumbo shrimp* 23

**BEET SALAD** A wonderful blend of leaf lettuce, spinach, avocado and fresh beetroot, tossed in our house champagne vinaigrette, sprinkled with goat cheese, candied walnuts and sliced red onion. 11 *With chicken* 15

**SEARED TUNA SALAD\*** Fresh Ahi grade tuna grilled rare, sliced and placed atop fresh salad greens, grape tomatoes, sliced mango and avocado. Served with a mildly spicy apricot glaze. 19

**JERK CHICKEN SALAD** Chicken breast marinated in our in-house jerk seasoning, expertly grilled, sliced and served atop fresh salad greens, grape tomatoes, grated carrot, cucumbers, cashews and avocado. Topped with house made croutons and served with a creamy avocado dressing. 15

**Passion Fruit Vinaigrette • Creamy Avocado • Blue Cheese Champagne Vinaigrette • Honey Mustard • Ranch**

## Sides

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

## Sandwiches

Served with your choice of French Fries, Sweet Potato Chips, Soup or Fresh Fruit.

**SISSEROU'S BURGER\*** Lean beef combined with our special herbs and spices, grilled to order, topped with ham, grilled pineapple, Swiss cheese, lettuce tomato and onion and served on a lightly toasted bun, drizzled with our in-house habanero mayonnaise. 14

**CARIBBEAN DIP** Thinly sliced tender strip loin topped with escovitch style bell peppers placed inside a toasted hoagie roll with Swiss cheese and our in-house habanero mayonnaise. Served with a side of curry seasoned au jus and a tangy horseradish sauce. 16

**CUBAN** Pork shoulder marinated in a traditional Mojo (garlic, citrus) blend and slow-roasted until tender. It is then shredded and placed inside of our lightly toasted Cuban loaf drizzled with our signature habanero mayonnaise and topped with ham, Swiss cheese, sweet pickles and country Dijon. 15

**AHI BURGER\*** Fresh Ahi grade tuna grilled rare, sliced and topped with a mildly spicy apricot glaze, lettuce, tomato, red onion and avocado served on a lightly toasted wheat bun and dressed with our house made red pepper aioli. 16

**JERK CHICKEN** Chicken breast marinated in our in-house jerk seasoning, grilled to perfection and served on a lightly toasted wheat bun topped with lettuce, tomato, onion and Swiss cheese and finished off with our in-house cool avocado cream. 12

**CHICKEN CURRY SALAD** Traditional Caribbean curried chicken, blended with mayonnaise, celery, red onion and red grapes, then served on an in-house baked croissant. 10

**VEGETABLE BURGER** A delectable mix of carrot, zucchini, beets, fresh corn, red pepper, mushrooms and green onions, combined with tofu, oats and chickpeas. Specially seasoned and served on a lightly toasted wheat bun topped with lettuce, tomato and avocado, and drizzled with a roasted red pepper mayonnaise. 12

**ROTI WRAP** A popular Caribbean flatbread where East Indian meets West Indian. Our roti dough is carefully molded around a spiced split pea mixture, and rolled out thin. Our chefs then stuff with a savory curried chicken potato filling and serve wrap style. 12

**BAKE & SHARK** A popular Trinidadian dish of deliciously seasoned deep-fried shark served inside a "bake", or fried dough. Served with tamarind and cilantro aioli, spicy ketchup, grain mustard and crunchy accoutrements. *Subject to availability.* 15

## Entrées

Add a house salad to any entrée. 4

Add a skewer of 6 grilled jumbo jerk shrimp to any entree. 15

**MAHI MAHI** Pan-seared mahi fish fillet, glistening with onions, tomatoes, herbs and spices. Served over white rice and our delicious Caribbean Medley. 27

**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. 26

**STEAK FILET\*** A choice cut 7oz steak filet, perfectly seasoned and cooked to order. Served with a rum glaze, potato/yam mash and vegetable medley. 28

**PORK TENDERLOIN\*** A succulent pork tenderloin sliced and served with a sweet and spicy mango sauce accompanied by Caribbean medley and fried plantains. 21

**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 classic. 29

**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* 15 • *Veggie* 13 • *Shrimp* 22

**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. 18

**JERK CHICKEN** A half chicken marinated in our in-house jerk seasoning, expertly grilled, and served with grilled spicy street corn, rice and beans, and a side of our signature jerk sauce to add an extra kick of flavor. 19

**ESCOVITCH RED SNAPPER** A classic Jamaican recipe consisting of a filet of snapper dusted and seared, topped with escovitch style pickled onion, peppers and carrots and 2 grilled jumbo jerk shrimp. Served with Jamaican rice and peas along with fried plantains. 30

**SALMON RASTA PASTA** Crab stuffed salmon topped with walnut pesto all over our Rasta Pasta, a classic Jamaican dish. Our recipe includes Treccia dell'orto pasta, crimini mushrooms, shrimp, red peppers and red onions tossed in a savory cream sauce garnished with a Parmesan crisp. 26

THE WARD AT BRADY • 107 N. BOULDER UNIT C • TULSA, OK 74103

\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.