



ISLAND SIZZLER

JAMAICAN RUM BAR & GRILL

APPETIZERS

COCO BREAD – Slightly sweet bread, served warm **\$2.00**

PATTY – Baked savory pastry with choice of beef, chicken, or vegetable filling **\$2.00**

FRIED PLANTAINS (4) – Deep-fried plantain slices **\$2.50**

CHICKEN WINGS (8) – Choice of wings marinated in Jerk seasoning and grilled OR deep-fried wings tossed in spicy Buffalo sauce **\$7.25**

SOUP OF THE DAY

SM **\$3.25**

LG **\$4.25**

(Small soup not available on to-go orders)

FRENCH FRIES

SM **\$2.30**

LG **\$2.95**

ENTREES

All entrees served with steamed vegetables, 2 fried plantains, and your choice of steamed rice or Jamaican rice & peas (**Lunch/Dinner pricing**)

BROWN STEW CHICKEN – Chicken stewed in a delicious brown broth with traditional Jamaican seasonings **\$7.50/\$8.50**

★ **JERK CHICKEN** – Jerk marinated chicken grilled over an open flame **\$8.45/\$9.45** (*white meat add \$2.00*)

CURRY CHICKEN – Chicken simmered in Jamaican curry sauce **\$8.65/\$10.35**

★ **OXTAILS** – Oxtails braised in a rich, beef gravy of Jamaican seasonings and butter beans **\$12.05/\$13.25**

★ **CURRY GOAT** – Goat simmered until tender in a flavorful Jamaican curry sauce **\$10.25/\$11.75**

TILAPIA FILLETS (2) – Pan-fried or steamed, then simmered in the sauce of your choice with fresh bell peppers and onions **\$11.60/\$12.45**

Escovitch – Tangy, tomato-based sauce

Brown Stew – Light, savory brown sauce with traditional Jamaican spices

★ **WHOLE RED SNAPPER** – Whole red snapper pan-fried or steamed, then simmered in the sauce of your choice (Escovitch or Brown Stew) with fresh bell peppers and onions **MKT PRICE**

★ **CURRY SHRIMP** – Shrimp sautéed to perfection in our homemade Jamaican curry sauce with fresh bell peppers, garlic, and onions **\$12.25/\$13.25**

ROTI MEAL – Choice of meat served with steamed vegetables, 2 fried plantains and roti skin (one size).

Curry Chicken - **\$9.25**

Curry Goat - **\$12.25**

Curry Shrimp - **\$14.25**

Vegetables - **\$7.95**

★ MOST POPULAR
★ SPICY

VEGETARIAN

ITAL PLATE – Steamed vegetables, fried plantains and choice of rice and peas or steamed rice **\$6.95**

RASTA PASTA – A generous portion of rigatoni pasta cooked al dente in a tomato-based sauce with carrots, cauliflower, broccoli, squash, bell peppers, onions and garlic **\$7.25**

★ **IRIE STEW** – Pan-fried tofu in a tomato sauce seasoned with traditional Jamaican spices, bell pepper, onions, and garlic. Served with steamed vegetables, plantains and choice of rice and peas or steamed rice **\$8.25**

BURGERS AND SANDWICHES

All burgers and sandwiches served with lettuce, tomato, onion, and pickles with choice of French fries or soup of the day

★ **JERK CHICKEN SANDWICH** – Tender grilled jerk chicken breast topped with homemade jerk sauce **\$8.35**

JERK BURGER – 8 oz Angus beef patty topped with homemade jerk sauce **\$6.95**

THE SIZZLER CHEESEBURGER – 8 oz Angus beef patty topped with American cheese **\$7.95**

FISH SANDWICH – Pan-fried tilapia fillet **\$8.95**

SIDES

FRIED FESTIVAL (3) – A Jamaican specialty. Deep-fried sweet dough **\$3.00**

RICE AND PEAS or **STEAMED RICE** **\$2.95**

STEAMED VEGETABLES – Steamed cabbage with mixed vegetables **\$2.45**

ROTI SKIN **\$3.25**

GARDEN SALAD – Romaine lettuce, tomato, and croutons with choice of blue cheese, ranch, or Greek vinaigrette dressing **\$3.95**

With Jerk Chicken **\$6.45**

With Tilapia **\$7.55**

With Shrimp **\$8.65**

DESSERTS

★ **RUM CAKE** **\$4.25**

CHEESECAKE **\$3.25**

ICE CREAM (Rum Raisin or Grape Nut) **\$2.95**

BEVERAGES

TROPICAL RHYTHM JUICE **\$2.65**

JAMAICAN SODA **\$1.95**

JUICE **\$1.95**
(Orange, Pineapple, Cranberry, Coconut Water)

SODA **\$1.35**

ICED TEA **\$1.85**

Lunch served from 11 am – 3 pm

Please alert your server of any food allergies when ordering. We are not responsible for illness caused by an individual's allergic reaction to food ingredients.

Warning: There may be small bones in fish, fillets, and some food. Please eat with caution.

15% gratuity for groups of 5 or more.



ISLAND SIZZLER

JAMAICAN RUM BAR & GRILL

SPECIALTY COCKTAILS

Island Sizzler Rum Punch
Mango Rumtini

Jamaican Iced Tea
Adios Mutha@#\$%!

Liquid Marijuana
Mojito

FROZEN TREATS

Strawberry Daiquiri
Lime Margarita

RUM LIST

10 Cane (Trinidad)	Cruzan Dark Aged (St. Croix)	Myer's Original Dark (Jamaica)
Appleton Estate (Jamaica)	Cruzan Mango Rum (St. Croix)	One Barrel (Belize)
Appleton Special (Jamaica)	Don Q Cristal (Puerto Rico)	Pecan Street Rum (Texas)
Bacardi White Rum (Puerto Rico)	Flor De Cana Gold 4 yrs (Nicaragua)	Potter's Premium Silver (USA)
Bacardi 151 (Puerto Rico)	Gosling's Black Seal (Bermuda)	Pusser's British Navy Rum (British V.I.)
Bayou Spiced (USA)	Kingston Coconut Rum (Jamaica)	Pyrat Rum XO Reserve (Anguilla)
Blackwell (Jamaica)	Malibu Coconut Rum (Barbados)	Railean Texas Rum (Texas)
Brugal Anejo (Dominican Republic)	Mount Gay Eclipse (Barbados)	Ron Abuelo 7 yrs (Panama)
Cachaça 61 (Brazil)	Mount Gay Extra Old (Barbados)	Ron Zacapa 23 yrs (Guatemala)
Captain Morgan Spiced (Puerto Rico)		Wray & Nephew White Overproof (Jamaica)
Captain Morgan White (Puerto Rico)		Zaya Rum 12 yrs (Trinidad)
Cruzan 9 Spiced Rum (St. Croix)		

BEER & WINE

IMPORTED

Corona
Dos Equis
Guinness
Heineken
Red Stripe

DOMESTIC

Bud Light
Budweiser
Miller Light

DRAFT

Angry Orchard
Bud Light *(domestic)*
Budweiser *(domestic)*
Karchbach IPA
Miller Light *(domestic)*
Modelo
St. Arnold
Zeigen Bock

WINES

Chardonnay
Moscato
Cabernet
Sauvignon
Merlot