



Sisserou's
A TASTE OF THE CARIBBEAN
Lunch Menu
(Served from 11am – 4pm)

Appetizers

- CRABBACK** Lump crab meat seasoned with exotic herbs, topped with bread crumbs & baked until golden. A Dominica favorite! 13
- COCONUT SHRIMP** Six jumbo coconut shrimp rolled in special spices and 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. 12
- JERK CHICKEN WINGS** In-house jerk marinated wings grilled & served with a refreshing avocado cream dip. 12
- ACCRAS (COD FRITTERS)** Salted cod mixed with exotic herbs & fried until light & crisp. Served with a cool cucumber dill dipping sauce. 13
- PLANTAIN POPPERS** Ripe plantains stuffed with guava, cheddar cheese & a hint of pepper sauce rolled into balls & fried until golden. 8 🇵🇸
- LOBSTER THERMIDOR** Fresh lobster meat blended with a creamy, rich and decadent sauce, stuffed inside a China lobster shell, topped with breadcrumbs and Parmesan cheese and baked until golden. 19

Soups & Salads

- BUTTERNUT SQUASH SOUP** A rich, thick hearty soup made from butternut squash, leeks, herbs & spices, topped with fresh cream. 8 🇵🇸
- CALLALOO SOUP** A traditional blend of spinach, okra, herbs, spices & 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. 9 🇵🇸
- HOUSE SALAD** A mix of fresh salad greens, grated carrot, red cabbage, cucumber, grape tomatoes, in-house croutons & cashews. 6 🇵🇸
- AVOCADO, TOMATO AND CUCUMBER SALAD** Freshly sliced tomato, avocado and cucumber with a tangy lemon vinaigrette and topped with pickled shallots. 8 🇵🇸
- 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. 10 🇵🇸 Add chicken. 14
- SEARED TUNA SALAD** Fresh Ahi grade tuna grilled rare over fresh salad greens, grape tomatoes, sliced mango & avocado, served with a mildly spiced apricot glaze. 18
- JERK CHICKEN SALAD** Jerk marinated sliced chicken breast over fresh salad greens, grape tomatoes, grated carrot, cucumbers, avocado, & cashews with house made croutons & a creamy avocado dressing. 14

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

Sandwiches

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

- SISSEROU'S BURGER** Our signature burger grilled to order topped with ham, grilled pineapple, Swiss cheese, lettuce, tomato & onion. Served on a lightly toasted bun with our in-house habanero mayonnaise. 13
- CARIBBEAN DIP** Thinly sliced strip loin topped with escovitch style bell peppers inside a hoagie roll with Swiss cheese & habanero mayonnaise. Served with a side of curry seasoned au jus & a tangy horseradish sauce. 16
- 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 drizzled with our signature habanero mayonnaise. 14
- AHI BURGER** Fresh Ahi grade tuna grilled rare, sliced and topped with a mildly spicy apricot glaze, lettuce, tomato, red onion & avocado served on a lightly toasted wheat bun dressed with our house made red pepper aioli. 15
- JERK CHICKEN** Jerk marinated grilled chicken breast topped with lettuce, tomato, onion, & Swiss cheese served on a toasted wheat bun with our cool avocado cream. 10 🇵🇸
- JERK CHICKEN TACOS (3)** Pulled jerk chicken in a soft corn tortilla, topped with shredded lettuce, white cheddar, green onions, cilantro & red pepper aioli. 10 🇵🇸
- MAHI TACOS (3)** Fresh Mahi flash fried, placed in a soft corn tortilla, topped with a zesty coleslaw, thinly sliced mangos & cilantro. 12
- CHICKEN CURRY SALAD** Caribbean curried chicken blended with mayonnaise, celery, red onion & grapes served on a croissant. 10 🇵🇸
- VEGGIE BURGER** A veggie patty of carrots, zucchini, beets, corn, red pepper, mushrooms, green onions, tofu, oats and chickpeas. Served on a lightly toasted wheat bun topped with lettuce, tomato, avocado, & our roasted red pepper aioli. 10 🇵🇸
- 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. 10 🇵🇸
- 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. 14

Lunch Entrees

Add a house salad to any entrée. 4

- COCONUT SHRIMP AND HOUSE SALAD** Three of our jumbo coconut shrimp served with a side house salad. 9 🇵🇸
- HALF CUBAN COMBO** A half portion of our Cuban sandwich with your choice of half soup or house salad. 9 🇵🇸
- JERK CHICKEN MEAL** Jerk marinated half chicken grilled and served with our spicy street corn. 10 🇵🇸
- BAKED CHICKEN MEAL** Specially seasoned half chicken brushed with an herbed butter & baked. Served with our vegetable medley. 10 🇵🇸
- CURRY CHICKEN** A traditional Caribbean curry chicken with baby carrots & potatoes, served over white rice. 14
- CHICKEN RASTA PASTA** Chicken, Trece dell'orto pasta, mushrooms, red peppers & red onions tossed in a savory cream sauce. 10 🇵🇸
- FRIED PLANTAINS 7 • CARIBBEAN MEDLEY 5 • STREET CORN 8 • RICE AND BEANS 5 • VEGETABLE MEDLEY 8 • BAKED MACARONI & CHEESE 7 • FRESH HAND-CUT FRENCH FRIES 5 • SWEET POTATO CHIPS 6

🇵🇸 \$10 OR LESS

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

Desserts

CHOCOLATE LAVA CAKE Our signature chocolate cake with a molten lava chocolate center served with fresh berries and vanilla ice cream. Takes 20 minutes so please order with your meal to avoid a long wait. 10

COCONUT CRÈME BRULÉE Traditional crème brulée infused with coconut and topped with fresh berries. 8

SISSEROU'S BANANA CREPE SOUFFLE Crepes filled with a decadent soufflé mixture then oven baked, served with flambé bananas & vanilla ice cream, then drizzled with chocolate sauce. Takes 20 minutes so please order with your meal to avoid a long wait. 10

RUMCAKE A light yet flavorful rum cake served with a pineapple rum glaze and vanilla ice cream atop a grilled slice of pineapple. 8

SORBET A choice of one of our tropical flavors. 8

Soft Drinks

COCA COLA • DIET COKE • SPRITE • ORANGE FANTA • DR. PEPPER • BARQ'S ROOT BEER • VOSS SPARKLING • VOSS STILL • SAN PALEGRINO ORANGE SAN PALEGRINO LEMON • Q GINGER ALE

Cocktails

RUM PUNCH A Dominican local favorite made with rum, lime, simple syrup, tamarind, bitters & nutmeg all served over ice. 9

SISSEROU'S MOJITO Fresh mint, lime, orange, simple syrup, Bacardi O & Bacardi Limon shaken & poured over ice with a splash of soda. 11

CHOOSE YOUR OWN MO Chosen fresh fruit muddled with mint & mixed with the Bacardi flavor corresponding, shaken & poured over ice with a splash of soda. 11 **Strawberry • Pineapple • Mango • Grapefruit • Raspberry • Orange • Lemon**

EMERALDTINI Fresh honeydew melon, cucumber, Hendrick's Gin, St. Germaine & honey water. Shaken & strained into a martini glass. 11

MOLTEN LAVA ERUPTION Our signature drink for two people: Bacardi Pineapple, Malibu Coconut Rum, 99 Bananas, Captain Morgan Rum, pineapple juice, orange juice, grenadine & fresh-squeezed lime & orange, finished with dry ice for a bubbling smoky effect. 25

HIBISCUS ROYALE Prosecco Sparkling Wine and June liqueur garnished with a candied Hibiscus flower. 11

PAMPLEMOUSSE Deep Eddy's Ruby Red vodka with Triple Sec & a touch of Malibu Coconut Rum mixed with fresh squeezed grapefruit juice, lime & a splash of simple syrup. Topped with a bruleed grapefruit garnish. 11

SPICED PASSION MARTINI Passion fruit puree, fresh squeezed lime, Jamaican all-spice & Q Ginger soda mixed with vodka & a touch of Triple Sec. 11

TROPICAL SOUR Jack Daniels Tennessee Fire with our house made passion fruit puree & fresh squeezed sour. Finished with a splash of soda. 9

ADAM & EVE MARTINI Vodka, sour apple liqueur, pressed apple juice & hibiscus syrup, shaken & strained into a martini glass. 12

CHOCOLATE BANANA MARTINI Godiva chocolate liqueur, Crème de Banana, Absolut Vanilla, Bailey's, and heavy cream garnished with chocolate shavings. 11

CARIBBEAN MULE Bacardi Oakheart Spiced Rum, Tuaca, fresh squeezed lime, dash of bitters & Jamaican allspice, topped with Royal Jamaican Ginger Beer. 11

FROZEN MANGO BELLINI House made mango ginger puree, Patron Mango Tequila, and Prosecco Sparkling Wine, all blended together and poured over blood orange liqueur. 12

Sisserou's also offers other fresh frozen favorites including daiquiris, margaritas, and coladas.

Champagne! Sparkling Wine

RUFFINO PROSECCO SPARKLING WINE, Tuscany 6/14

VEGA BARCELONA BRUT CAVA, Spain 40

VEUVE CLICQUOT BRUT CHAMPAGNE, France 75

White Wine

DRYLANDS MARLBOROUGH SAUV BLANC, New Zealand 11/42

CHATEAU DE SANCERRE SAUVIGNON BLANC, France 55

ESTANCIA PINOT GRIGIO, California Monterey, 8/30

ALOIS LAGEDER VINEYARDS PINOT GRIGIO, Italy 60

PINE RIDGE VINEYARDS CHENIN BLANC/VIIGNIER, Napa 10/37

SAINT M RIESLING, Germany 9/32

SELBACH RIESLING, Germany 35

SANTA JULIA ORGANICA CHARDONNAY, Argentina 8/28

SIMI CHARDONNAY, Sonoma County 37

JOEL GOTT UNOAKED CHARDONNAY, Monterey, Sonoma, Napa 37

CROSSBARN PAUL HOBBS CHARDONNAY, Sonoma Coast 65

BODEGAS GODEVAL GODELLO, Spain 30

CENTORRI MOSCATO D'PAVIA, Italy 26

MULDERBOSCH ROSÉ, Coastal Region (South Africa) 30

COLOMÉ TORRONTES, Argentina 35

Beer

COORS LIGHT 4

MILLER LIGHT 4

MILLER 64 4

FOUNDERS ALL DAY IPA 5

BOULEVARD TANK 7 7

BOULEVARD WHEAT 5

XX LAGER 5

MAGIC HAT #9 5

KONA BIG WAVE 5

DELIRIUM TREMENS 9

DELIRIUM NOCTURNUM 9

GUINNESS 5

XINGU BLACK LAGER 6

PALM 5

SAM ADAMS SEASONAL 5

STELLA ARTOIS 5

RED STRIPE 5

Red Wine

RICKSHAW PINOT NOIR, California 11/36

GERARD BERTRAND PINOT NOIR, France 40

O.P.P PINOT NOIR, Willamette Valley, OR 52

CAMPO VIEJO RIOJA, Tempranillo 9/28

COPAIN SYRAH, Mendocino County, CA 60

ANGELINE MERLOT RESERVE, Napa Valley 10/35

HEDGES RED BLEND, CMS RED, Columbia Valley, WA 10/33

E ORIN SWIFT SPANISH BLEND, Spain 42

SINEANN RED BLEND, Columbia Valley, OR 62

ABSTRACT ORIN SWIFT RED BLEND, California 75

BLACKBIRD ARISE BLEND, Napa Valley 85

BODINI MALBEC, Argentina 8/27

DREAMING TREE CABERNET SAUVIGNON, North Coast, CA 13/50

BACCHANAL CABERNET SAUVIGNON, Napa Valley 82

AMICI CABERNET SAUVIGNON, Napa Valley 84

CROSSBARN PAUL HOBBS CABERNET SAUVIGNON, Napa Valley 90

PEZAT RED BORDEAUX SUPERIEUR, France 9/30

CHATEAU TEYSSIER SAINT EMILION GRAND CRU, France 70

Flavored Malt Beverage

CRISPIN CIDER 6

ROYAL JAMAICAN GINGERBEER (contains alcohol) 6

LINDEMAN'S FRAMBOISE 12

LINDEMAN'S PECHE 12

Non-Alcoholic Beer

COORS NON-ALCOHOLIC 4