



# Sisserou's

A TASTE OF THE CARIBBEAN

## 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. 13

**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. 14

**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. 15

**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. 10

**CHICKEN CURRY SALAD** Traditional Caribbean curried chicken, blended with mayonnaise, celery, red onion and 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. 10

**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. 10

**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.* 14

## 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. 24

**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. 21

**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. 27

**PORK TENDERLOIN** A succulent pork tenderloin sliced and served with a sweet and spicy mango sauce accompanied by Caribbean medley and fried plantains. 20

**NEW YORK STRIP** A choice cut 10oz strip, perfectly seasoned and cooked to order, served with a rum glaze, potato/yam mash and vegetable medley. 26

**CHICKEN, VEGGIE OR SHRIMP CURRY** Traditional Caribbean curry with your choice of chicken, vegetable medley or shrimp served with baby potatoes and carrots over white rice. Chicken 14 • Veggie 13 • Shrimp 21

**BAKED CHICKEN** Half chicken marinated in our blend of herbs and spices, brushed with an herbed butter and baked until moist and juicy. Served with macaroni and cheese and vegetable medley. 15

**JERK CHICKEN** A half chicken marinated in our in-house jerk seasoning, expertly grilled, and served with our grilled spicy corn and rice and beans. 16

**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 grilled jerk shrimp. Served with Jamaican rice and peas along with fried plantains. 29

**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. 24

## 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. 13

**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 guava dipping sauce. 12

**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. 13

**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. 12

**PLANTAIN POPPERS** Ripe plantains stuffed with guava, cheddar cheese and a hint of hot sauce and then deep fried. 8

**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 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 tangy lemon vinaigrette topped with pickled shallots. 8

**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. 10 • With chicken 14

**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. 18

**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. 14

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 5  
SWEET POTATO CHIPS 6 • JAMAICAN RICE & PEAS 6

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.

## Desserts

### CHOCOLATE LAVA CAKE

Our own signature chocolate cake recipe with a molten, lava, chocolate center. Garnished with a sliced strawberry, blueberries and vanilla ice cream. There is a 20 min cook time so please order with your meal to avoid a long wait. Guaranteed to be worth the wait! 10

### COCONUT CRÈME BRULEE

Traditional crème brulee infused with coconut topped with fresh berries. 8

### SISSEROU'S BANANA CREPE SOUFFLE

Crepes filled with a decadent soufflé mixture, topped with fresh berries, then oven baked, served over flambé bananas and finished off with a drizzle of chocolate rum sauce and vanilla bean ice cream. There is a 20 min cook time so please order with your meal to avoid a long wait. Guaranteed to be worth the wait! 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. 8

### SORBET

A choice of one of our tropical flavors. 8

## Cocktails

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

**SISSEROU'S MOJITO** Fresh mint, lime, orange, simple syrup, Bacardi O Rum (Orange-flavored Bacardi) & Bacardi Limon Rum shaken and poured over ice with a splash of soda. 11

**CHOOSE YOUR OWN MO** Chosen fresh fruit muddled with mint and mixed with the Bacardi flavor corresponding. This is then 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 (Banana Schnapps), Captain Morgan Rum, pineapple juice, orange juice, grenadine & fresh-squeezed lime & orange. Finished with dry ice for a bubbling smoky effect. 25

**HIBISCUS ROYALE** 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 and fresh squeezed sour. Finished with a splash of soda. A tropical take on a classic favorite. 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, Baileys & cream garnished with chocolate shavings. 11

**CARIBBEAN MULE** Bacardi Oakheart Spiced Rum, Tuaca liqueur, fresh squeezed lime, dash of bitters and Jamaican all spice, 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.*

## Soft Drinks

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

## Champagne/Sparkling Wine

RUFFINO PROSECCO SPARKLING WINE, *Tuscany* 6/14

VEGA BARCELONA BRUT CAVA, *Spain* 40

VEUVE CLICQUOT BRUT CHAMPAGNE, *France* 90

## White Wine

DRYLANDS MARLBOROUGH SAUV BLANC, *New Zealand* 11/42

CHÂTEAU 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/VIOGNIER, *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

## 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

## 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

## Flavored Malt Beverage

CRISPIN CIDER 6

ROYAL JAMAICAN GINGERBEER (*contains alcohol*) 6

LINDEMAN'S PÊCHE 12

LINDEMAN'S FRAMBOISE 12

## Non-Alcoholic Beer

COORS NON-ALCOHOLIC 4