



## Appetizers

### SALTFISH FRITTERS • 14

*buljol salad, avocado*

### GRILLED OXTAIL • 18

*coleslaw, pineapple mustard*

### DOUBLES • 9

*fried dough, chana, cucumber, chutney, chow*

### CHOW SALAD • 14

*tropical fruit, avocado, christophene, lime, garlic, habanero*

### SMOKED HERRING CAESAR • 13

*romaine, solomon gundy, croutons, caesar dressing*

### JERK CHICKEN WINGS • 13

*Jerk BBQ*

## Jerk

**CHICKEN** *rice and peas, stewed cabbage* • 23

**PORK BELLY** *rice and peas, stewed cabbage* • 25

**HEAD-ON SHRIMP** • 30

*cou cou, scotch bonnet, green seasoning*

## Curries

*Trini and Guyanese style curries*

**POTATO** *cumin, yukon golds, cucumber relish* • 16

**CHANA** *chickpeas, seasoning peppers, culantro* • 16

**DUCK** *madras style curry, green seasoning, cilantro* • 40

## Stews

**BROWN STEW CHICKEN** • 23

*browning, scotch bonnet, thyme*

**PEPPERPOT** • 32

*cassareep, orange, chef's selection of meats*

**OXTAIL AND BUTTER BEANS** • 42

*allspice, scotch bonnet, ginger, garlic, thyme*

## Whole Red Snapper • MP

### ESCOVITCH

*pickled scotch bonnet, carrot, onion, garlic, allspice mayo, lime*

### COCONUT CURRY

*fried, grilled in banana leaf, lime*

## Pelau • 100

*crispy rice and peas, green seasoning, coconut milk, scallion, scotch bonnet, culantro*

- served with our chef's daily selection of accompaniments

## Sides

**STEWED CABBAGE** • 6

*onion, garlic, scotch bonnet, thyme*

**COLLARDS** *coconut milk, onion, scotch bonnet, thyme* • 7

**PLANTAINS** *sweet fried* • 8

**COU COU** *savory cornmeal porridge* • 7

**PIGEON PEAS** *coconut milk* • 9

**FESTIVAL** *fried dough* • 5

**BAMMY** *fried cassava* • 5

**RICE AND PEAS** • 7

**WHITE RICE** *coconut* • 7



## Family Style Tasting Menu

**\$75 per person**

*chef curated collection of our favorites*

# Bammy's

*Navy Yard*