



ISLAND SOUL

RUM BAR & SOUL SHACK

APPETIZERS

BBQ PORK RIB TIPS 12

molasses base, pineapple, house spices

CALYPSO WINGS 11

house-made sweet mango glaze

GARLIC BUTTERED PRAWNS 12

garlic, tomatoes, butter, wine

HABANERO PRAWNS 12

house-made sweet chili, tomatoes, bobbanero sauce

HABANERO WINGS 11

house-made sweet mango glaze, bobbanero sauce

ISLAND CURRY MUSSELS 14

curry, coconut milk sauce

JAMAICAN PATTIES 13

CHOICE OF: CHICKEN, BEEF OR ONE OF EACH

house-seasoned meat

JERK PORK RIB TIPS 12

allspice habanero wet rub

MANILA CLAMS 14

garlic, butter, wine sauce

TOSTONES 9

fried green plantains, red onions, garlic, tomatoes

SALADS

JERK CHICKEN SALAD 15

spring mix, pickled red onions, tomatoes, goat cheese, house-balsamic vinaigrette

PRAWN SALAD 17

spring mix, pickled red onions, tomatoes, goat cheese, house-balsamic vinaigrette

BURGERS, PO'BOYS, WAFFLES

CATFISH PO'BOY + FRIES 19

bun, fried catfish, jerk mayo, soul slaw

CHICKEN & BUTTERMILK WAFFLE 17

PLEASE ALLOW EXTRA TIME

house-made waffle, deep fried half of a cornish hen

CLASSIC CHEESEBURGER + FRIES 16

brioche bun, beef burger, jerk mayo, lettuce, tomatoes pickles, onions

FRIED SHRIMP PO'BOY + FRIES 16

bun, fried shrimp, jerk mayo, soul slaw

LAMB BURGER + FRIES 17

brioche bun, lamb burger, tomatoes, cucumber, spinach, tzatziki sauce

SOUL BURGER + FRIES 18

brioche bun, beef burger, beef hotlink, bacon, jerk mayo, fried egg, american cheese

ENTREE + 1 SIDE

BBQ CHICKEN 18

(WHITE MEAT +\$2)

molasses base, pineapple, house spices

CURRY CHICKEN 18

- boneless - onions, peppers, potatoes, house-curry

CURRY GOAT 20

- bone-in - onions, peppers, potatoes, house-curry

FRIED CORNISH HEN 20

PLEASE ALLOW EXTRA TIME

southern-style seasoning

GUMBO 25

prawns, crab, beef hotlink, jerk chicken

JERK CHICKEN 18

(WHITE MEAT +\$2)

allspice habanero sauce

OXTAIL STEW 27

house-spices, garlic, peppers, lima beans

FRIED CATFISH 25

PLEASE ALLOW EXTRA TIME

house-seasoned cornmeal batter

VATAPA - TOFU 17

vegetable medley, garlic, coconut milk, sweet chili sauce

VATAPA - SNAPPER & PRAWNS 21

vegetable medley, garlic, coconut milk, sweet chili sauce

WHOLE SNAPPER 26

escovitch: pickled bell peppers, carrots, onions

SIDES

COCONUT MUFFINS 5

CUBAN BLACK BEANS 6

FESTIVALS (HUSH PUPPIES) 3.5

FRIES 6

MAC & CHEESE 6

PLANTAINS 6

RICE & PEAS 6

SEASONAL GREENS 6

HOUSE SALAD 6

SMASHED YAMS 6

SOUL SLAW 6

WHITE RICE 6

DESSERTS

7-UP POUND CAKE 7.95/SL

COCONUT CAKE 7.95/SL

CHOCOLATE CAKE 7.95/SL

GERMAN CHOCOLATE CAKE 7.95/SL

PEACH COBBLER 7.95/SL

RUM POUND CAKE 7.95/SL

RED VELVET CUPCAKE 5

GLUTEN FREE VEGAN VEGETARIAN

SPICY PECAN WALNUT

COCKTAILS

BIRD OF PARADISE 15

plantation O.F.T.D., demerara, pineapple, orange, lime, bitters

BLACKBERRY SMASH 13

whiskey, lemon, simple syrup, triple sec, blackberry purée, lime

BLUEBERRY VODKA LEMONADE 11

vodka, housemade blueberry lemonade

DARK AND STORMY 13

dark rum, lime, housemade ginger beer, bitters

HEMINGWAY DAIQUIRI 14

rum, luxardo, grapefruit, lime

HIBISCUS TEQUILA COOLER 13

tequila, lime, housemade sorrel tea

JAMAICAN WATER 12

rum, blue curaçao, pineapple, lime, sprite

LIFE'S A PEACH 13

peach liqueur, rum, lemon, simple syrup, citric sugar rim

MAI TAI 13

plantation pineapple rum, white rum, orange curaçao, orgeat, lime, myers rum float

MOJITOS 13

rum, mint, lime, simple syrup

RUM OLD FASHIONED 14

rum, bitters, sugar, orange

RUM PUNCH 12

variety of malibu rum, house-fruit punch

SEASONAL MOJITOS 15

CHECK WITH YOUR SERVER FOR ROTATING FLAVORS

THE SPARKLING MANGO 13

white rum, mango rum, mango purée, juice, sparkling wine

DRAFT BEER

ROTATING DRAFTS 7

ASK YOUR SERVER FOR ROTATING DRAFT SELECTION

CAN / BOTTLE BEER

CORONA 6

HEINEKEN 6

RED STRIPE 6

ROTATING CIDER 6

STELLA 6

WINE

IN SHEEP'S CLOTHING 10/GL CABERNET SAUVIGNON

NAVERAN CAVA BRUT ROSADO 10/GL

SAUVIGNON BLANC 10/GL

VERSO SALENTO RED BLEND 8/GL

ZARDETTO SPARKLING 9/GL WINE

NON-ALCOHOLIC

HOUSE FRUIT PUNCH 4

HOUSE GINGER BEER 5 carbonated

HOUSE SORREL TEA 5

HOUSE SWEET TEA 4

JUICE 3 CRANBERRY, MANGO, ORANGE, PINEAPPLE

LEMONADE 4

MEXICAN COKE 4

MEXICAN SPRITE 4

TING 4.50 PINK OR GRAPEFRUIT

TOPO CHICO 4

HOURS:

MONDAY - THURSDAY: 3PM - 10PM

FRIDAY: 3PM - 11PM

SATURDAY: 11AM - 11PM

- 4% SURCHARGE FEE ON ALL TO-GO/ OUTDOOR DINING ORDERS.
- 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
- WE CANNOT ACCEPT MORE THAN 2 CREDIT CARDS PER TABLE.
- NO SPLIT CHECKS OF PARTIES 6 OF MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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