

# Starters

## Bushbar Salad

Salad of slow roasted tomato with grilled feta cheese, marinated red onion, spaghetti cucumber, black olives and balsamic reduction

**15**

## Jerk Marinated Shrimp

A combination of lettuce and tomato wedges, served with pineapple relish and jerk shrimp

**15**

## Rustic Garden Salad

Mixed greens, tomatoes, julienne cucumbers, bell peppers, carrots and cho cho combine to create an authentic blend

**14**

# Mains

## Steamed Snapper Fillet

Served with sautéed potatoes and steamed medley of vegetables

**35**

## Coconut Curry Shrimp

Served with steamed basmati rice and fresh garden vegetables

**35**

## Jerk Marinated Chicken Breast

Served with festivals and garden vegetables

**30**

## Mento Stew

A succulent combination of vegetables, yellow yam, ripe plantain and mini dumpling all infused in coconut milk

**28**

Add - Shrimp **35**

Add - Chicken **30**

## Geejam Spicy Seafood Pasta

Seafood tossed in a rich tomato herb sauce served on linguini pasta and garnished with Parmesan cheese and fresh herbs

**35**

## Spicy Sesame Stir Fry

A combination of seasonal vegetables served with your choice of shrimp, lobster or chicken

**28**

Add - Shrimp **35**

Add - Chicken **30**

# Desserts

## Geejam Chocolate Brownie

A rich chocolate dessert, served with locally made ice cream

**10**

## Classic Cheesecake

Served with a fruit sauce

**10**

## Warm Bread Pudding

Served with ice cream

**10**

## Fruit Salad

Served with ice cream

**8**

Chef  
Lewis



All menu items are quoted in US dollars and garner an additional 16.5% government tax and a 10% service charge.