
DINNER MENU

Appetizer

Jamaican Style Red Peas Soup

A combination of seasonal root vegetables, along with yellow yam and dumplings, simmered with red peas in rich organic coconut milk.

8

Codfish Stamp and Go

Served on a bed of lettuce, drizzled with coconut run down sauce.

12

Greek Salad

A combination of diced tomatoes, cucumber, red onion, feta cheese and bell pepper. Served on a bed of lettuce with balsamic vinaigrette.

13

Tomato and Feta Cheese Salad

Slices of tomatoes, feta cheese and shredded lettuce drizzled with a balsamic reduction.

13

Entrée

Catch of the Day

Seasonal local fresh fillets escovitch style, brown stewed, grilled, blackened with papaya salsa.

30

Caribbean Curry Shrimp

Fresh jumbo shrimp, sautéed in a West Indian spice and finished in a coconut cream sauce. Served with steamed basmati rice and garden vegetables.

30

Chicken

A choice of jerk, grilled, stuffed breast, guava glazed, or with mozzarella. Served with Geejam country style sauce, festival or rice & peas and garden vegetables.

28

Jerk Marinated Lamb Chops

Served with mashed potatoes and garden vegetables.

35

Grilled Tenderloin Steak

Served with mashed potatoes, and garden vegetables, drizzled with a red wine reduction.

38

Lobster

A choice of GJ Screechy, garlic, lemon butter, curried or simply grilled. Served with festival and garden vegetables.

40

Dessert

Geejam Chocolate Brownie

Served with home-made ice cream.

10

Sautéed Banana

Banana carmelized in peach syrup, topped with home-made ice cream.

8

Warm Bread Pudding

Served with home-made ice cream and an optional rum flavored sauce.

10

Fruit Salad

Served with home-made ice cream.

8



PORT ANTONIO | JAMAICA | WEST INDIAN

Please see our Specials board for additional cuisine

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

