LUNCH MENU

APPETIZER

SOUP OF THE DAY

8

TOMATO & MOZZARELLA CHEESE SALAD

With red onion and gratin garnished with fresh basil, sprinkled with olive oil **15**

SALAD NICOISE

Assorted lettuce, green bean, artichokes, boiled eggs, potatoes topped with tuna

16

GEEJAM HOUSE SALAD

Assorted lettuce, julienne carrots, spaghetti cucumber, red and yellow bell peppers, garnished with fresh herbs, candid pecans, feta cheese and pineapple relish

15

Add:

20 Chicken

22 Mahi Mahi

25 Shrimp

ENTREE

JERK CHICKEN WRAP

Freshly grilled jerk marinated chicken wrapped in a warm flour tortilla

25

GRILLED MAHI MAHI SANDWICH

Fresh mahi mahi char grilled and served with tartar sauce and steak fries

25

GEEJAM SPICY SHRIMP PASTA

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

28

CURRIED GOAT

Local goat simmered in its marinate, served with buttered rice and seasonal vegetables
25

GEEJAM CHICKEN MILANESE

Herb breaded strips of chicken, served with garlic and olive oil sautéed linguini

25

RED STRIP BATTERED FISH AND CHIPS

Golden brown mahi mahi, served with steak fries and tartar sauce **25**

CHICKEN SANDWICH

Served with steak fries 18

DESSERT

WARM BREAD PUDDING

Served with drunken bananas and drizzled with caramel sauce 10

FRUIT PLATE

8

GEEJAM BROWNIE

A rich chocolate dessert, served with creamy buttered almond ice cream

10

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



