



HIBISCUS

AMERICAN & CARIBBEAN CUISINE

Sample Dinner Menu

~Appetizers~

Stuffed Portobello Mushroom	\$9.95	Fresh Mozzarella & Tomato	\$7.95
Portobello mushroom with crabmeat stuffing and sweet aged balsamic reduction		Slices of fresh mozzarella and jersey tomato with balsamic vinaigrette	
Coconut Shrimp	\$9.95	Jamaican Fried Calamari	\$7.95
Shrimp marinated in coconut rum vinaigrette and coated with coconut flakes, served with tambrind ginger sauce		Cornmeal crusted calamari tossed with Jamaican Scotch bonnet pepper (traditional style available)	

~ Salads ~

Hibiscus Salad	\$8.95	Greek Salad	\$7.95
Mixed field of greens, pineapple, almonds, mandarin oranges, coconut flakes, orange pineapple vinaigrette		Bibb lettuce, tomato, cucumber, kalamata olives feta cheese green pepper and red onion, light vinaigrette	

Jerk Shrimp Salad \$8.95

Shrimp marinated in Jamaican jerk seasoning, grilled and served with Mesclun, dried mangos and pineapple balsamic vinaigrette

~ American & Caribbean Pastas ~

Penne Vodka	\$9.95	Angel Hair	\$8.95
Penne pasta tossed in a vodka cream sauce With Chicken \$12.95, Shrimp \$16.95 or Lobster \$17.95		Angel hair pasta tossed in a tomato basil sauce, garnished with shaved Pecorino Romano	

Rasta Pasta \$14.95

Jerk chicken breast, sundried tomatoes and broccoli tossed in a light cream sauce

~ American & Caribbean Entrees ~

NY Sirloin	\$23.95	Jerk Chicken	\$14.95
Aged 14 oz sirloin grilled to order with demi glace sauce		Jerk chicken with rice & peas sweet plantains and vegetables	
Hibiscus Oxtails	\$15.95	Roast Turkey	\$12.95
Flavorful pieces of oxtail, falling off the bone served with Jamaican rice & peas, vegetables and oxtail demi sauce		Slices of fresh oven-roasted turkey breast, mashed potato, vegetables and turkey gravy	
Whole Red Snapper	\$23.95	Curried Chicken	\$13.95

Fresh whole red snapper seasoned and pan fired then simmered with sweet peppers, onions and tomato

Ginger Crusted Salmon **\$18.95**

Atlantic salmon with a honey ginger and herbs crust, carmelized onions, mashed potato, vegetables, ginger cream sauce

French cut chicken breast or the traditional pieces cooked in a curry sauce, rice & peas and vegetables

Curried Vegetables **\$12.95**

Seasonal vegetables with coconut curry sauce, Jamaican rice and peas and fried plantains

~ Desserts ~

\$4.95

Carrot Cake Crème Brule

Tiramisu Chocolate Confusion

Jamaican Rum Flavored Bread Pudding

~ Drinks ~

Soda Juice

Coffee, Tea & Decaf Coffee

Cappuccino

Espresso