
Cocktail Shrimps (6) ..... \$15
(Six (6) Jumbo Tiger Shrimps with your chose of Dip)
Grill Shrimps (6) ..... \$18(Six (6) Jumbo Tiger Shrimps Grilled on two Skewers with Onion and Pepper)
Crispy Fry Calamari\$17
(Fresh cut Calamari Battered and Fried Till Crispy)
Asun (Assorted Meats)\$28(Goat Meat, Cow Skin, Smoke Turkey and Chicken cooked together with herbs and Spices)
Chicken Lollipop (Breaded or Non-Breaded) (5) ..... \$13(Fired Crispy with breadcrumbs or Plain with your choice of Dip)Grill Chicken (2 Skewers)\$10(Chicken thigh Marinated then grilled on skewers with pineapple, onions and bell peppers)

Dipping Sauce: Creamy Asun, Sweet Chili, B.B.Q., Jerk, Ranch, and Creamy Garlic.
Grill Wings (5), (10)\$10, \$18(Marinated Chicken Wings grilled to perfection)
Parmesan, Regular Fries\$15, \$10(Fresh Cut Potatoes Fried then covered in Parmesan Cheese)Sweet Potato Fries\$15(Fresh Cut Sweet Potatoes Deep Fried then served with your choice of Dip)

Dipping Sauce: Creamy Asun, Sweet Chili, B.B.Q., Jerk, Ranch, and Creamy Garlic.



Oroths / Poups
Chicken ..... \$10(Light chicken broth with cuts of chicken)
Goat Meat Pepper ..... \$40
(Goat meat cooked in a rich and spicey broth)
Fish Pepper Soup ..... $\$ 40$(Catfish or Tilapia Fish cooked in rich and spicey broth)


Shrimp Alfredo (Fettuccine Pasta) ..... \$30
(Creamy cheese sauce with jumbo shrimps, bell peppers and cherry tomatoes)
Shrimp Scampi (Capellini Pasta) ..... \$25
(Jumbo shrimps sauteed in extra virgin olive oil with garlic, bell peppers and cherry tomatoes)
Grilled Lobster\$30 (\$50)(Fresh lobster tail grilled with a compound herb garlic butter)
Honey Garlic Salmon ..... $\$ 33$
(Pan seared salmon sauteed in a honey garlic sauce)
Fisherman Soup ..... \$65(Fresh lobster, shrimps, fish, and snails stewed with fresh greens, peppers, and yam)
Black Angus Sirloin Steak (8oz) ..... \$35(Grilled to perfection and dressed with a compound garlic butter and mushroom gravy)

Any One Side's: Jollof Rice, Cod Fish Rice, Pounded Yam, Grilled Sweet Potato, Grilled Plantains, Porridge, Roosted Corn, Bake Potato, Sauteed Vegetable.

Additional Side: $\$ 15$


Efo Riro ..... $\$ 45$
(Fresh greens, stcoked fish, smoked turkey, cow skin, cow foot, goat meat stewed together)
Afang ..... $\$ 45$(Periwinkle, Beef, fish and fresh greens sauteed together with herbs and spices)
Jerk Chicken\$25(Chicken marinated in Jerk seasoning for 24 hrs then grilled to perfection and served with a pineapple salsa)
Chicken Alfredo\$20(Creamy cheese sauce with cuts of chicken thighs, bell peppers and cherry tomatoes)
Grilled Chicken\$25(Chicken marinated in local seasoning for 24 hrs then grilled to perfection)

Any Side's: Jollof Rice, Cod Fish Rice, Pounded Yam, Grilled Sweet Potato, Grilled Plantains, Porridge, Roosted Corn, Bake Potato, Sauteed Vegetable.

Additional Side: $\$ 15$



Any Side's: Jollof Rice, Cod Fish Rice, Pounded Yam, Grilled Sweet Potato, Grilled Plantains, Porridge, Roosted Corn, Bake Potato, Sauteed Vegetable.

Additional Side: $\$ 15$



## Oessexts

Strawberry Cheesecake ..... \$15
Tiramisu ..... \$15
Chocolate Cake ..... \$12
Strawberry Ice Cream ..... \$12
Coconut Ice Cream ..... \$12
Chocolate Ice Cream ..... $\$ 12$
Combo: Mix any two (2) items ..... \$25


virgin mojito ..... $\$ 12$(lime juice + soda + pure sugar cane syrup + lime wedge)Sunrise\$12
(lime juice + orange juice + grenadine + cherry $)$
Hibiscus Mimosa\$12(hibiscus flowers/zobo and club soda)
Ping Colada\$12(Coconut Cream with concentrate + Pine Apple Juice)
Carl Jung Wine (de-alcoholized wine) - Red ( 750 ml ) ..... \$30
Carl Jung Wine (de-alcoholized wine) - White ( 750 ml ) ..... \$30
St. Regis - Cabernet Sauvignon (de-alcoholized Wine)(750ml) ..... $\$ 45$
St. Regis - Brut (de-alcoholized Sparkling Wine)(750ml) ..... \$36
Nestle Water ( 500 ml ) ..... \$2.5
Coco-Cola ( 355 ml ) ..... \$2.5
Canada Dry Ginger ale ( 355 ml ) ..... \$2.5
Carvalhelhos Sparkling Water ( 250 ml ) ..... \$2.5

