

# APPETIZER

## CRAB CAKES

US\$9.00

*4 crab cakes deep fried golden brown served with a spicy mayo sauce.*

## TOMATO & BLUE CHEESE BRUSCHETTA

USD\$7.00

*Perfectly toasted baguettes, topped with marinated tomatoes and blue cheese ,drizzled with a red wine reduction*

## ACKEE & SALTFISH TOSTONES

USD\$10.00

*Ackee and saltfish sauteed in a medley of herbs and spices served on a tostone smothered with our Chef's special sauce*

## SHRIMP COCKTAIL

USD\$10.00

*Shrimp served on a bed of lettuce with a spicy cocktail sauce*

# SOUPS

## SOUP DU JOUR

USD\$5.00

## PUMPKIN SOUP

USD\$5.00

# SALADS

## TOSSSED SALAD

USD\$6.00

*Lettuce, tomato & cucumbers tossed and served with your choice of dressing*

## BANG BANG SHRIMP SALAD

USD\$12.00

*Salad greens with carrots, onions, dried cranberries tossed in a sweet chili lime dressing , topped with 3 grilled shrimp*

# PASTA

SERVED WITH GARLIC BREAD

*Ask your waiter for the pasta shape of the day*

## PASTA DONE YOUR WAY

USD\$15.00

*Pasta tossed in Chef's special Marinara Sauce ,Creamy Alfredo , Rose Sauce or Coconut Jerk Alfredo*

*Add Shrimp*

**USD\$24.00**

*Add Lobster*

**USD\$30.00**

*Add Salmon*

**USD\$30.00**

*Add Chicken*

**USD11.00**

**10% Gratuity will be added to all bills**

## FROM THE GRILL

### RIB EYE STEAK

USD\$

Juicy Rib Eye flamed grilled with bold flavor and melt in your mouth tenderness served with a garlic herb butter

### US SIRLOIN STEAK

USD\$44.00

*Prime US Sirloin Steak topped with Maître' D special herbed butter*

### CHICKEN SUPREME

USD\$16.00

*Crispy skin 8 oz airplane chicken breast with a classic supreme sauce*

## ALMOND TREE SPECIALITIES

### PLANTATION RICE

USD\$22.00

*Curried rice topped with chicken, fish, shrimp, sweet peppers, onions, pineapple and ripe banana sauteed*

### CHICKEN SCALLOPS HIBISCUS

USD\$23.00

*Chicken breast wrapped with bacon, sauteed in white wine and finished with a cheese au gratin*

## FROM THE SEA

### SALMON STEAKS

USD\$30.00

*Salmon steak seasoned with a special jerk sauce, grilled and served with a tropical fruit salsa or grilled with a special teriyaki sauce or crab crusted and grilled to perfection*

### CARIBBEAN SHRIMP OF YOUR CHOICE

USD\$30.00

*Curried, grilled, run dung style, coconut crusted or creamy garlic*

### CARIBBEAN LOBSTER OF YOUR CHOICE (In Season only)

USD\$44.50

*Curried, Broiled, Grilled, Thermidor or our infamous Lobster Almond Tree*

## YARDIE SPECIALS

### OXTAIL WITH BEANS

USD\$31.00

*Braised oxtail with broad beans simmered in Jamaican herbs & spices*

### BACK A YARD CURRIED GOAT

USD\$23.00

*Curried goat (spicy) served with mango chutney*

### FISHERMAN'S CHOICE— ask your waiter "what's the catch of the day?"

PER LB USD\$

*Fish done your way, Grilled and topped with onions or steamed with vegetables, local herbs & spices or done escovitched*

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## VEGETARIAN/VEGAN OPTIONS

RASTA PASTA USD\$16.00

*Rigatoni pasta topped with ackee, callaloo and tomatoes sautéed with herbs and spices*

CURRIED CHICK PEAS AND POTATOES USD\$18.00

*Chick peas and potatoes sauteed in a special curry sauce simmered in coconut milk served on a bed of couscous*

CHEF'S VEGETABLE STIRFRY USD\$18.00

*Chef's choice of seasonal vegetables, stir-fried in herbs and spices and served with white rice or linguini*

## KIDS MENU

CHICKEN TENDERS USD\$8.50

*Succulent chicken tenders breaded and fried served with French fries*

FISH FINGERS USD\$9.00

*Delicate fish fingers served with French fries*

MACARONI & CHEESE USD\$6.00

*pasta tossed in a herb cream sauce with a three cheese blend*

## ADD YOUR SIDES

RICE AND PEAS USD\$3.50

WHITE RICE USD\$2.50

BAMMY USD\$3.50

FRENCH FRIES USD\$3.50

VEGETABLE OF THE DAY USD\$3.50

BAKED POTATO W/SOUR CREAM USD\$3.50

CREAMY GARLIC MASHED POTATO USD\$3.50

CHEF'S STEAMED VEGETABLE OF THE DAY USD\$3.50

CALALOO ROCKEFELLER USD\$4.00

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**SCOTCH BONNET CHEESECAKE**

**USD\$6.50**

*Velvety Cheesecake with a twist of fiery excitement . A delightful surprise topped with rum infused caramelized pineapple*

**TORTUGA CAKE A LA MODE W/SALTED CARAMEL SAUCE**

**USD\$8.00**

*Rum cake topped with vanilla ice cream drizzled with a salted caramel sauce*

**OOEY GOOEY CHOCOLATE BROWNIE**

**USD\$6.50**

*A melt in your mouth fudgy brownie – pure chocolate bliss*

**SWEET POTATO A LA MODE**

**USD\$6.50**

*A rich dense moist pudding with warm spices, deep and comforting served with a scoop of coconut ice cream*

**ICE CREAM**

**USD\$4.50**

*Ask your waiter for the flavor of the Day*

**COFFEE OR ASSORTED TEA**

**USD\$3.50**

*Freshly brewed Jamaican coffee or Assorted Teas*

**RESTAURANT**

**10% Gratuity will be added to all bills**