

ON THE LIGHTER SIDE

TRADITIONAL CALLALOO SOUP | \$12 (AI)

with Coconut Milk, Callaloo, Okras, Herb Dumplings, Sour Dough Country Bread

THE LANDINGS CAESAR SALAD | \$16 (V) (A)

Romaine Hearts, Hard Boiled Eggs, Foccacia Crouton, Parmesan Crisps, Kalmata Olives, Lemon Caesar Dressing

ADD PROTEIN TO SALAD Chicken, Local Catch | \$13 Grilled Shrimp | \$15

BABY ARUGULA AND BEETROOT SALAD | \$14 (V)(A)

Goat's Cheese, Orange Segments, Pine Nuts, Plantain, Passion Fruit Emulsion, Sour Dough Country Bread

ADD PROTEIN TO SALAD Chicken or Local Catch | \$13 Grilled Shrimp | \$15

GREEN PAPAYA AND CHAYOTE SALAD | \$14



Bell Peppers, Cilantro, Basil, Honey, Fish Sauce

ADD PROTEIN TO SALAD Chicken, Local Catch | \$13

Grilled Shrimp | \$15

BIG EYE TUNA POKÉ BOWL | \$26 (GF) (AI)

Dressed Quinoa, Avocado, Toasted Nori, Sesame Seeds, Tomatoes, Red Onions, Edamame, Chives

HANDLE WITH CARE

BBQ PAN CHICKEN WINGS | \$18 (GF) (AI)



Sweet Chili Guava BBQ Sauce Pickled Vegetable Jar

SMOKED PULL PORK TACOS | \$26 (AI)

Orange Ginger Sauce, Scotch Bonnet Mayo, Fruit Salsa, Curry Caraway Seed Coleslaw

BREADFRUIT, SALTFISH AND PLANTAIN CROQUETTES | \$19 (AI)

Pickled Cucumber

SHRIMP TEMPURA | \$27

Wasabi Mayo, Tempura Sauce

HANDHELDS

BLACKENED FISH WRAP | \$27 (AI)

Scotch Bonnet Aioli, Green Leaves, Carrots, Tomato Jam, Capers, Seasoning Peppers, Cilantro

CALLALOO CHEESEBURGER | \$22 (AI)

8 oz. Beef Patty, Brioche Bun, Caper Mayo, House Made Pickle, Red Onion Chutney Add Smoked Bacon | \$5

SMOKED BEEF BRISKET SANDWICH | \$30 (A1)

Green Leaves, Pickled Cucumber, Chili Mayo, Curry Caraway Seed Coleslaw

HANDHELDS CON'T

VEGAN BURGER | \$19 (v) (A) Lettuce, Tomato and Onion, Petite Greens, Cabbage and Carrot Slaw

GRILLED VEGETABLE WRAP | \$19 (V)(AI) Jalapeño Peppers, Yellow Split Pea Hummus,

Goat's Cheese

CALLALOO SPECIALTIES

COCONUT CURRIED CHICKEN | \$34 (GF) (AI) Basmati Rice, Curry Pumpkin and Okra, Coriander

TIGER SHRIMP CREOLE | \$43 (GF) Grilled Vegetables, Basmati Rice

STIR FRY RICE NOODLES | \$19 (V) (GF) (AI)

Carrots, Peppers, Cabbage, Ginger, Garlic, Sweet Chili

ADD PROTEIN TO STIR FRY Beef **\$36** | Chicken **\$34** | Shrimp **\$43**

FISH AND CHIPS | \$36 (AI)

Piton Beer Tempura Fish, Sweet Potato Fries, Cilantro Remoulade, Curry Mayo, Lime, Mushy Peas

SIDES & EXTRAS \$8 Per Side (AI)

French Fries | Sweet Potato Fries Garden Salad | Basmati Rice | Coleslaw

DESSERTS (A)

Spiced Syrup, Fresh Mint

CHOCOLATE BROWNIE CHEESECAKE | \$14 Strawberry Coulis, Whipped Cream, Tuile

PINEAPPLE UPSIDE DOWN CAKE | \$12 Soursop Ice Cream

NOVELTY ICE-CREAM | \$5 (V) GF)

Vanilla, Chocolate, Strawberry

SORBET | \$5 VOV GF Please Ask Your Server About Our Daily Flavours

GF GLUTEN FREE (VG) VEGAN (V)VEGETARIAN

(AI) ALL INCLUSIVE

All prices are in US Dollars and subject to a 10% VAT and a 10% Service Charge.

Please consult a member of our service team if you have food allergies

RESTAURANT