

SAPODILLA'S

Dinner

STARTERS

Crispy Brussels Sprouts **V** 18
fish sauce, cilantro crema

Codfish Fritters 20
w. arind geerah sauce

Wings 18
Jerk, Mango Habanero or Tamarind BBQ
cilantro crema

Scotch Bonnet Ceviche 22
White fish, served w. plantain chips

Gerah Lamb Sliders **D** 25
Tomato jam, tzatziki

Jerk Broiled Oysters **S D** 28
Jerk garlic butter, parmesan bread crumbs

Warm Buttery Coco Bread 4

SALADS & PASTAS

Kale Caesar Salad **V D**
15

Fresh kale, shaved parmesan,
heirloom tomatoes, cilantro
crema

Chowmein **V**
25

Traditional Guyanese stir fried
noodles, fresh vegetables

Your choice of protein can be added to any salad or pasta dish - Chicken 8 | Salmon 12 | Shrimp 10 **S**

MAIN COURSE

Balsamic Jerk Lamb Chops 40
w. Guyanese style fried rice, broccolini

Stewed Oxtails 40
Braised traditionally w. Pimento, w. Rice & peas

Curry Goat with Roti 35
Traditional slow cooked goat w. our famous
dhal phouri roti or paratha (plain roti)

New York Strip **D** 40
Jerk infused butter, mashed potatoes,
broccolini

Ginger Creole Branzino **D** 38
Seared fillet, Guyanese style fried rice, sauteed
spinach, ginger tomato cream

Escovitched Red Snapper 65
Two lb snapper, rice & peas,
Caribbean cabbage

Half Jerk Chicken 32
Slow Roasted in Sapodilla's jerk seasoning

Chicken & Shrimp Rasta Pasta **S D** 35
Penne pasta, jerk infused cream sauce, peppers

Vegetable Platter **V** 25
Rice & Peas or Roti
cabbage, spinach, channa, curry potatoes

Jerk Salmon & Shrimp **S** 32
Jerk marinated, served with rice & peas and
cabbage

Scotch Bonnet Lobster Pasta **S D** 60
Bucatini pasta, heirloom tomatoes, scotch bonnet cream
sauce, Parmesan

SIDES **V**

Spicy Lemon Butter Broccolini 8

Rice & Peas **V** 8

Chef Tiff's Mac and Cheese **D** 10

Sauteed Caribbean Cabbage **V** 6

Channa **V** 7

Fried Plantains **V** 8

Old Bay Fries 6

Sauteed Spinach 6

Mashed Potatoes 6

D - Dairy

V - Vegetarian

S - Contains Shellfish

GF - Gluten Free Upon Request

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BRUNCH

STARTERS

JERK BROILED OYSTERS	28
SCOTCH BONNET CEVICHE W. PLANTAIN CHIPS	18
KALE SALAD W. CILANTRO CREMA	15
ROASTED BRUSSELS W. CILANTRO CREMA	17

MAINS

CHICKEN & SHRIMP RASTA PASTA	35
SHRIMP & CRAB GRITS	32
STEAK & EGGS W. POTATOES	35
CHICKEN & CROFFLE W. EL DORADO BERRY COMPOTE	29
CHESAPEAKE OMELETTE W. POTATOES	30
TRADITIONAL BREAKFAST EGGS, BREAKFAST MEAT & POTATOES	22
BUSS UP SHUT & PUMPKIN W. SHRIMP	32
CURRY GOAT ROTI	35

SIDES

MINI CROFFLE	10
MAC & CHEESE	10
TURKEY SAUSAGE	6
CHICKEN APPLE SAUSAGE	6
BACON	6
OLD BAY FRIES	6
SIDE EGGS	6