

Pastries (Sweet Sensations)

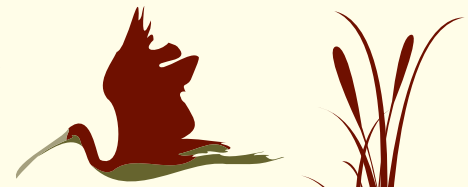
Current Roll	\$2.49
Small raisins and spices are rolled into flaky pastry	
Coconut Roll	\$2.49
Grated coconut mix rolled into a flaky pastry	
Sugar Cake	\$0.99
A coconut chip delight	
Tamarind Balls	\$1.85
Cassava Pone	\$2.49
Yucca roots (cassava) grated with a coconut mix and baked	
Pound Cake	\$1.99
Sweet and delicious	
* All Pastries add ice cream	add \$0.50

Drinks

Sorrel	\$0.99
Caribbean iced tea made of hibiscus leaves, ginger and cinnamon)	
Mauby	\$0.99
Caribbean drink made from the bark of the Mauby tree and sweetened with sugar	
Solo - Trinidad & Tobago soda pop	\$0.99
Kola Champagne, Cream Soda, Sorrel, Banana	
D & G - Jamaican soda pop	\$0.99
Ginger Beer, Cream Soda, Kola Champagne	
Iced Tea	\$0.99
Local Sodas (Regular and Diet)	\$1.00
Bottled Water	\$1.49
Coffee	\$1.29

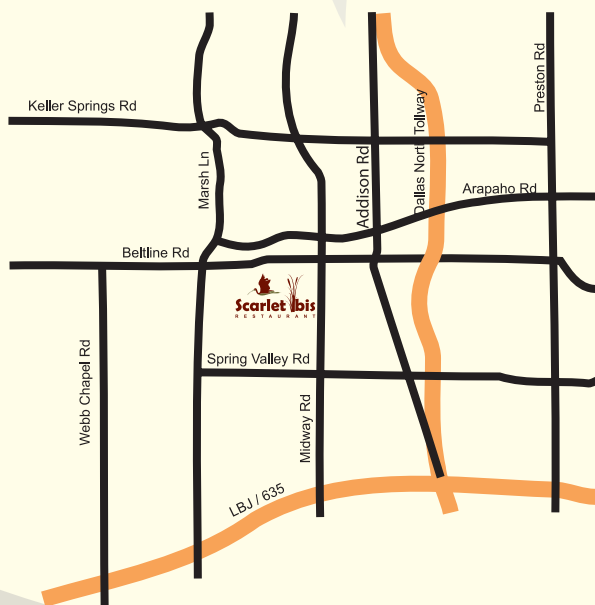
Specialty Drinks

Apple J	\$1.19
Ginseng Up	\$1.19
Peardrax	\$1.69
Ting	\$1.49
Irish Moss	\$1.29
Mauby	\$1.49
Vita Malt	\$1.49
Coconut water	Short - \$0.99 Tall - \$1.75
Nutrament	\$2.99



Scarlet Ibis

R E S T A U R A N T
C A R I B B E A N & A M E R I C A N C U I S I N E



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Appetizers

Doubles	\$3.00
Phoulorie with Dip	\$2.00

Soup

Soup of the Day		
	Cup - \$2.49	Bowl - \$4.49
Jerk Chicken Soup		
	Cup - \$2.49	Bowl - \$4.49

*Ask your server which soup is available.

Salad

House	\$5.99
Prepared with fresh veggies & herbs	
Jerk Chicken	\$8.99
Grilled white or dark meat seasoned with jerk	
Shrimp	\$8.99

Non-Meat/Vegetarian

Veggie Roti	\$5.99
Vegetable Pattie	\$2.25
Meal with tomato, lettuce and French Fries	
Doubles	\$2.99
Phoulorie (with Dip)	\$2.00
House Salad	\$5.99

A-La-Carte

Fried Plantain	\$2.99
Dhalpuri Rotiskin	\$2.99
available with entrée only	
Fries	Regular \$2.59 Large \$3.89
Caribbean Pattie - Beef, Curry Chicken, or Vegetable	\$2.25
Meal with tomato, lettuce and French Fries	
	\$4.49

Rotis - wrapped

Curried Vegetable	\$5.99
Curried Beef	\$6.99
Curried Chicken	\$6.99
Curried Goat	\$7.99
Curried Shrimp	\$7.99
Stewed Oxtail	\$7.99
Additional side of rice & peas, fried plantain, or mixed vegetables \$1.99 each	

Descriptions

Doubles – A Trinidad & Tobago sandwich specialty comprising of two crispy pieces of small fried bread with a curry chickpea filling.

Phoulorie – Small deep-fried balls consisting of flour, cornstarch and split peas served in a basket with a side of tamarind sauce.

Dhalpuri Rotiskin – A flatbread with a stuffing of ground yellow split peas.

Curried Entrees - The curried entrees are "Scarlet Ibis" specialties. Curries are highly seasoned gravy-based dishes originating from India. They are prevalent in Caribbean countries, such as Trinidad & Tobago, Jamaica, Guyana and Suriname. Curry dishes include spices such as coriander, cumin, turmeric, black and cayenne peppers among others. Curries dishes are a mildly spicy food of the Scarlet Ibis Restaurant.

Blackened Entrees – A specialty of Cajun Louisiana, blackened seasoning is used on many types of meats, seafood and vegetables. Generally a 10 spice seasoning, it is a mildly spicy food of the Scarlet Ibis Restaurant.

Jerk Entrees – Jerk seasoning, created by the Maroons in Jamaica, consists of 9 to 21 different spices. Spices include pepper, scallions, salt, garlic, onion and pimento. It is considered to be the hot and spicy food of the Scarlet Ibis Restaurant.

Stewed Entrees – A time honored cooking technique in the Caribbean, stewed seasoning has evolved from the Carib native pepper pot stew to stewed dishes with the flavors of Africa, India, China, Europe and America. Spices include garlic, onion, salt and black pepper. This seasoning is the mildest food of the Scarlet Ibis Restaurant.

Items on the menu that indicate Made to Order take approximately 15-20 minutes to prepare.

Lunch

Jerk Chicken Sandwich		\$6.49
Caribbean Pattie		\$2.25
Meal with Fries or Mixed Veggies		\$4.49
Burgers		\$6.99
with Fries or Mixed Veggies		
Jerk Chicken Soup	Cup - \$2.49	Bowl - \$4.49
Soup du Jour	Cup - \$2.49	Bowl - \$4.49
Salads		
House		\$5.99
Prepared with fresh veggies & herbs		
Jerk Chicken		\$8.99
Grilled white or dark meat seasoned with jerk		
Shrimp		\$8.99

Main Course

FISH		SHRIMP	
Salmon	\$11.99	Curried Shrimp	\$11.99
Tilapia	\$11.99	Shrimp Scampi	\$11.99
		Shrimp Orleans	\$11.99
BEEF		CHICKEN	
Curried Beef	\$ 9.99	Curried Chicken	\$ 9.99
Stewed Beef	\$ 9.99	Stewed Chicken	\$ 9.99
Ribeye Steak	\$13.99	Jerk Chicken	\$ 9.99
BURGERS		SPECIALTIES	
Jerk Burger	\$6.99	Stewed Oxtail	\$11.99
Beef Burger	\$6.99	Curried Goat	\$11.99
		Sample Plate	\$14.99

All of the above are served with your choice of two sides: rice and peas, plantain, french fries, curried potato, baked potato, mashed potato or mixed vegetable.

Please ask your server for suggested sides for each entrée.