MENU

Available from 11:30AM – 04:00PM

SNACKS

Antigua Salt Fish Croquettes (SD) (L)
honey chipotle mayo dip

Crispy Calamari
tartar dip

Edamame
(DF) (GF) (V) (VG)

Rasta Fries (V) (DF) (GF)
chipotle aioli

Yuca Fries (V) (VG) (DF) (GF)
avocado aioli

House Guacamole Crispy Taco
(DF) (GF) (V) (VG)
corn chip tortilla, pico de gallo, lime chipotle

Sweet Potato Fries (V) (VG)
avocado aioli

Spring Rolls (V)
sweet chili mayo dressing

RAW KITCHEN

(Sauces may contain Gluten)

Jumby Bay Ceviche (DF) (GF)
whitefish, tomato, red onion, roast corn, sweet potato, leche de tigre

Passionfruit & Hamachi Tiradito (DF) (GF) (L)
aji amarrilo and passionfruit tiger milk, red onion, chili oil

Poke Bowl
(V) (VG) (DF) (GF)
cucumber, scallion, avocado, onion, daikon, wakame, edamame

Served with Tuna or Salmon

SUSHI MAKI

Spicy Tuna (DF) (GF)
spring onion, spicy mayo, togarashi

Salmon Avocado (DF) (GF)
inside out, sesame seeds

FUTO MAKI

Shrimp Tempura Roll (DF)
crispy battered shrimp, cucumber, avocado, Japanese mayo, sesame seeds, unagi sauce

Vegetable Futomaki (DF) (GF) (V)
avocado, cucumber, carrot, bell pepper

SPECIALTY

Sand Bar Roll (DF) (GF)
cucumber, avocado, whitefish, jalapeno, spicy mayo, siracha

Dragon Roll (DF)
avocado, cucumber, eel sauce, sesame

Rainbow Roll (DF) (GF)
ebi, avocado, cucumber, white fish, yellowfin tuna, salmon

NIGIRI & SASHIMI

(2pcs) (DF) (GF)

White Fish

Yellow Fin Tuna (L)

Salmon

Ebi (Shrimp)

TO START

Farm Salad (GF) (VG) (V)
artisan leaves, roasted bell peppers, grilled heart of palm, caramelized walnuts, passionfruit dressing, tomato chips

Grilled Plantain & Avocado Salad (GF) (VG) (V) (L) (DF)
mixed leaves, roasted cherry tomato, pickled red onion, lemon dressing

Thai Rib Eye Noodles Salad (DF)
rice noodles, bell peppers, tomato, cilantro, edamame, sesame seeds, red onion, Asian dressing

Cobb Salad (GF)
bacon, boiled eggs, diced grilled chicken breast, tomato, red onion, ranch dressing

Wasabi Prawns (DF) (GF) (SD)
wakame salad, wasabi mayonnaise

Grilled Adobo Octopus Salad (GF)
anchovies, baby roasted potatoes, chicharron, radish, adobo dressing

Crispy Coconut Prawns
wasabi mayonnaise, wakame salad

TACOS & MORE

Baja Taco (DF) (SD)
crispy beer-battered mahi mahi, red cabbage slaw, smoked lime chipotle sauce

Diabla Prawn Taco
grilled spicy adobo prawns, pico de gallo, avocado, garlic aioli

Cheese Quesadilla (V)
sour cream, cheese, guacamole, pico de gallo

Vegan Cauliflower Taco (VG) (GF) (V) (DF)
shaved white cabbage, pink radish, red onion, smashed avocado

Vegetarian Quesadilla (V)
Julienne bell peppers, onion, cheese

CLASSICS

Jumby Beef Burger
Angus beef, cheddar cheese, tomato, bacon-onion relish, pickles, lettuce

Turkey Club Ciabatta
Dijon-honey, turkey, ham, lettuce, mozzarella, cheese, bacon

Impossible Burger (V)
tomato, onion marmalade, pickles, guacamole

Grilled Vegetable Baguette (V)
zucchini, bell peppers, sundried tomato, pesto, blue cheese, arugula

Wadadli Fried Chicken Burger (SD)
lettuce, tomato, onion relish, siracha

SPECIALTIES

Jerk Red Snapper (GF) (DF) (L)
roasted baby potatoes, crushed local butternut squash, lemon wedge, jerk sauce

Shrimp Wrap
lettuce, tomato, Swiss cheese, avocado, red onion, chipotle mayo

Teriyaki Smoked Short Rib (DF)
brussel sprout, edamame, snow peas, Asian sauce

Chicken Supreme (DF) (GF)
rice, grilled vegetables

Please do not hesitate to discuss your special dietary requirements or food allergies with our team.
A selection of vegan dishes is available, and we offer the option of gluten-free pasta and gluten-free bread.

(GF) Gluten Free | **(V)** Vegetarian | **(VG)** Vegan
(DF) Dairy Free | **(SD)** Signature Dish | **(L)** Local

SANDBAR
Jumby Bay Island