

OU LA

SIGNATURE SALADS

CARTERET KALE CAESAR

Chopped Kale, Romaine, Croissant Croûtons & Aged Parmesan

8/16

BEET SALAD

Beets, Watercress, Arugula, Candied Walnuts, Gorgonzola & Pickled Mustard Vinaigrette

8/16

Add Grilled Chicken - \$8, Salmon - \$14, or Shrimp - \$10

TI GOUTE

GRILLED NEW ZEALAND LAMB CHOPS

Haitian Marinated

30

MUSSELS

Red or White Sauce

18

OU LA CHICKEN WINGS

Garlic-Parmesan Butter or Barbancourt Rum Mango Chipotle Sauce

14

OU LA SHRIMP

Sriracha, Sweet Thai Chili Sauce

16

COLOSSAL CRAB CAKE

Remoulade Sauce

28

HAITIAN MEATBALLS (BEEF)

Creole Sauce, Peppers & Onion

16

VEGGIE TACOS

Corn Tortillas, Haitian Pikliz, & Avocado
Chicken \$6 / Shrimp \$8 / Griot \$7

16

RASTA PASTA

Jerk Rigatoni, Bell Peppers & Parmesan

16

EPIS SHRIMP

Haitian Epis & Garlic-Thyme Mash

18

GRILLED OCTOPUS

Citrus, Herbs, Fried Capers, Calabrian Chilli & Potatoes

25

MINI GRIOT CUPS

Fried Pork, Plantain Cups, Remoulade Sauce & Pikliz

14

SIGNATURE MAINS

BRAISED OXTAIL LAKAY

Epis Gravy, Djon Djon Rice & Sweet Plantains

46

GRILLED BRANZINO

Lemon Herb Butter, Garlic-Thyme Mash & Seasonal Vegetables

39

FAROE ISLAND SALMON

Creole Sauce, Garlic-Thyme Mash & Seasonal Vegetables

40

SLOW ROASTED PETITE CHICKEN

Au jus & Seasonal Vegetables

32

14OZ PORK CHOP

Au jus, B&G Pepper, Onions & Herb Potatoes

38

CHICKEN PARM

Chicken Cutlet, Mozzarella & Rasta Pasta

34

LOBSTER SCAMPI RIGATONI

Wine Garlic Blush Sauce & Calabrian Chili

44

PARMESAN-CRUSTED LAMB CHOPS

Garlic-Thyme Mash & Seasonal Vegetables

38

WHOLE RED SNAPPER

Fried, Djon Djon Rice, Sweet Plantains & Salad Russe

MP

BIKINI HEADS ON PRAWNS

Djon Djon Rice, Sweet Plantains & Shrimp Sauce

30

SMOKED HERRING SPAGHETTI

Tomato Cream, Herring Haitian Marinade & Fresh Basil

32

ISLAND CHEDDAR BURGER

Cheddar Cheese, Spicy Pikliz, Mayo on Brioche Bun & Truffle Fries

24

HONEY SRIRACHA CHICKEN SANDWICH

Haitian Remoulade & Pikliz on Brioche Bun & Truffle Fries

22

GRIOT (FRIED PORK)

Djon Djon Rice, Salad Russe

30

8OZ FILET MIGNON

Herb Butter & Red Wine Reduction, Garlic-Thyme Mash & Seasonal Vegetables

60

14OZ PRIME NY STRIP

Herb Butter, Garlic-Thyme Mash & Seasonal Vegetables

65

Make it a Surf & Turf

+\$10 for Garlic Shrimp

+\$20 for Lobster Meat

ON THE SIDE

GARLIC-THYME MASH

12

PEPE CRISPY POTATOES

13

TRUFFLE FRIES

14

DJON DJON RICE *MADE WITH COCONUT MILK

16

MACARONI AU GRATIN

14

MIXED VEGETABLES

14

SALAD RUSSE

12

SWEET PLANTAINS

10

18% GRATUITY will be added to ALL CHECKS. NJ sales is applied to all checks. **3.5% credit card processing fee** will be added to card payments; cash payment option available. **Raw/undercooked food warning:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.