

OU LA

Restaurant & Bar

SIGNATURE SALADS

CARTERET KALE CAESAR	8/16	TRIO BEET SALAD	8/16
Chopped Kale, Romaine, Croissant Croûtons & Aged Parmesan		Beets, Watercress, Arugula, Candied Walnuts, Gorgonzola, Pickled Mustard Vinaigrette	

Add Grilled Chicken - \$8, Salmon - \$12, or Shrimp - \$10

SOUP

BOUILLION	15	SOUP JOUMOU (SUNDAYS ONLY)	12
Beef, Dumplings, Yams, Plantains, Potatoes & Spinach		Beef, Squash, Potatoes & Cabbage	

TI GOUTE

SHRIMP DELIGHT	16	OXTAIL TACOS	16
Mashed Sweet Plantain & Creole Sauce		Corn Tortillas, Haitian Pikliz, & Avocado	
COLOSSAL CRAB CAKES (2)	22	OU LA CHICKEN WINGS	12
Arugula & Remoulade Sauce		Hot Cherry Pepper Glaze	
GRILLED OCTOPUS	22	HAITIAN MEATBALLS	12
Citrus, Herbs, Calabrian Chilli & Pepe Potatoes		Creole Sauce, Peppers & Onion	
MINI GRIOT CUPS	14	LAMBI (CONCH)	20
Fried Pork, Plantain Cups, Remoulade Sauce & Spicy Pikliz		Fried Plantains & Spicy Pikliz	
CALAMARI FRITO	16	SHORT & SWEET EMPANADAS	14
Fried & Cherry Pepper Sauce		Short Rib, Sweet Plantain & Cilantro Crema	

SIGNATURE MAINS

RASTA PASTA	20	WHOLE RED SNAPPER	MP
Jerk Rigatoni, Bell Peppers & Parmesan <i>Chicken \$6 / Shrimp \$8 / Oxtail \$10</i>		Fried, Djon Djon Rice & Fried Plantains	
BRAISED OXTAIL	38	12OZ PORK CHOP	30
Epis Gravy, Djon Djon Rice & Fried Plantains		Black Eyed Peas, Nueske's Bacon & Calabrian Chili	
NEW ZEALAND LAMB CHOPS	38	GRIOT (FRIED PORK)	27
Haitian Marinated, Garlic-Thyme Mash & Seasonal Vegetables		Djon Djon Rice, Salad Russe	
YIN & YANG SEA BASS	40	ISLAND CHEDDAR BURGER	18
Miso Cane Sauce, Garlic-Thyme Mash & Asparagus		Cheddar Cheese, Spicy Pikliz, Mayo on Brioche Bun, Lettuce, Tomato, Onion & Truffle Fries + \$3 for Bacon Jam	
FAROE ISLAND SALMON	32	CABRIT EN SAUCE (HAITIAN STEWED FRIED GOAT)	28
Creole Sauce Garlic-Thyme Mash & Seasonal Vegetables		Fried Plantains, Rice & Bean	
SLOW ROASTED PETITE CHICKEN	25		
Garlic-Thyme Mash & Seasonal Vegetables			
LOBSTER SCAMPI RIGATONI	35		
Wine-Garlic Blush Sauce & Calabrian Chilli			

12OZ ANGUS NY STRIP	50
White Truffle Steak Sauce, Garlic-Thyme Mash & Seasonal Vegetables	
Make it a Surf & Turf	
+ \$10 for Garlic Shrimp	
+ \$20 for Lobster Meat	

ON THE SIDE

GARLIC-THYME MASH	10	MIXED VEGETABLES	12
TRUFFLE FRIES	10	BRUSSELS SPROUTS	10
DJON DJON RICE *MADE WITH COCONUT MILK	12	SWEET PLANTAINS	10
MACARONI AU GRATIN	10	SPICY PIKLIZ	3

An 18% service charge is applied to ALL CHECKS This fee supports fair compensation for our service team in accordance with New Jersey law. Additional gratuity is always optional and goes directly to your server or bartender. NJ sales is applied to all checks.
Raw/undercooked food warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please note: All dishes are prepared fresh to order. Kindly allow extra time during peak hours.