

OU LA

Restaurant & Bar

SIGNATURE SALADS

CARTERET KALE CAESAR Chopped Kale, Romaine, Croissant Croûtons & Aged Parmesan	8/16	SUMMER SALAD Arugula, Grilled Peach, Burrata Cheese, Prosciutto, Toasted Sunflower Seeds & Balsamic Dressing	10/20
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Add Grilled Chicken - \$8, Shrimp - \$10, or Salmon - \$12

SOUP

BOUILLION Beef, Dumplings, Yams, Plantains, Potatoes & Spinach	15	LOBSTER BISQUE Butter Poached Lobster Meat, Chive Oil & Tarragon	20
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TI GOUTE

GOLDEN CURRY SHRIMP Buss Up Shut	16	OXTAIL BAO BUNS Steamed Bao Buns, Haitian Pikliz, & Fried Shallots	16
CRAB CAKES Pan-Seared & Roasted Corn Salad	22	OU LA WINGS Poached-Fried, Fresno Chili Glaze & Chicken Dust	14
GRILLED OCTOPUS Citrus, Herbs & Calabrian Chili	22	BEEF MEATBALLS Creole Sauce, Peppers & Onions	12
GRIOT SPRING ROLLS Fried Pork, Spicy Pikliz & Remoulade Sauce	14	EMPANADAS Sweet Plantain & Cilantro Crema <i>Choice of Short Rib / Chicken / Vegetable</i>	14
CALAMARI FRITO Fried & Cherry Pepper Sauce	16	LOBSTER ROLL Butter-Poached on Brioche & George Crum Chips	22

SIGNATURE MAINS

RASTA PASTA Jerk Rigatoni, Bell Peppers, Onions & Parmesan <i>Chicken \$8 / Shrimp \$10 / Salmon \$12 / Oxtail \$14</i>	24	WHOLE RED SNAPPER Fried, Djon Djon Rice & Sweet Plantains	MP
BRAISED OXTAIL Epis Gravy, Djon Djon Rice & Fried Plantains	46	GRIOT (FRIED PORK) Djon Djon Rice, Sweet Plantains & Pikliz	27
LAMB CHOPS Haitian-Marinated, Mash & Seasonal Vegetables	38	ISLAND CHEDDAR BURGER Cheddar Cheese, Spicy Pikliz, Mayo on Brioche Bun, Lettuce, Tomato, Onion & Truffle Fries + \$3 for Bacon Jam	18
CRAB STUFFED BRONZINO Saffron Beurre Blanc, Firecracker Mizuna & Roasted Asparagus	48	LEGUME Beef, Carrots, Spinach, Eggplant, Chayote, Cabbage & White Rice	38
FAROE ISLAND SALMON Miso Cane, Mash & Seasonal Vegetables	32	12OZ PORK CHOP New South Succotash	34
CHARCOAL JERK YARDBIRD Coconut Peas & Rice, Festival & Sweet Plantains	34	12OZ ANGUS NY STRIP White Truffle Steak Sauce, Mash & Seasonal Vegetables Make it a Surf & Turf +\$10 for Garlic Shrimp +\$20 for Lobster Meat	50
SEAFOOD TAGLIATELLE White White Tomato Sauce & Seafood Fumet Shrimp, Clams & Mussels	38		

ON THE SIDE

MASH	10	MIXED VEGETABLES	10
TRUFFLE FRIES	10	BRUSSELS SPROUTS	10
DJON DJON RICE *MADE WITH COCONUT MILK	10	SWEET PLANTAINS *WITH POWDERED SUGAR	6
MACARONI AU GRATIN	10	SPICY PIKLIZ	3

An 18% service charge is applied to ALL CHECKS. 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.