...or get it JERKed !!!

You can order a full platter to share...:

Chicken (two whole chickens)...	only $19.95
Two Meaty Pork Chops...	only $19.95
Two Whole Fish (bone in)	only $24.99
Jumbo Shrimp (1/2 pound)	only $24.99
Deep Fried Jerk Ribs (full rack)	only $24.99
Two Lobster Tails (in season)	only $24.99

All these dishes are served with heaping helpings of Jamaican rice & peas; tossed green salad; and Coco Bread

Hot Soups $4.95

Curried mushroom and potato soup
Jerk Chicken soup
Red peas and dumpling soup
Fish Tea soup

The Sides $3.95

Pan-roasted corn –on the cob Fried plantain Coco Bread Jamaican rice & peas
Tossed green salad Seasoned tu'n cornmeal Buttery grits

Cold Beverages, Herbal Teas and Coffee $3.00

Peppermint, Orange Pekoe, Berry-Berry, Green tea, Peach splash, Apple spice

Soft Drinks, Nectars and Tropical Punches $3.00

Sodas, Nectars [Mango, Guava, Pineapple and Peach], Punches

Assorted Desserts $7.95

The Real Rum cake
Sweet Butter Pound cake [topped with warm cinnamon-apples]
Fried Bananas with Rum Cream

Wines, Rum Cocktails and Beer!

Ask your server... We'll help you get your favorite drink...!

= Vegetarian dishes = Spicy dishes

Please call ahead for reservations! 202 . xxx . xxxx

Pelican's Rum

...on U Street

Appetizers

7^{95} per person

~Fire cracker shrimp and grits... a finger-licking jumbo shrimp, buttery grits and hot peach chutney

~wonderfully seasoned Cocktail fish balls... deep fried and served with a sweet pineapple dipping sauce

~spicy Mango tango... stewed peaches, mangoes and chopped red onion. On golden Coco Bread toast

~Delicate dumplings... stuffed with sweet fried plantains; and topped with sautéed garlic spinach

~pickled onions, peppers and carrots ...with beautifully seared Black pepper crusted fish

~Jamaican shrimp pasta salad... deliciously seasoned bow-tie pasta; filled with large, peppery shrimp

''''''''''' ooo '''''''''''

Dinner

17^{95} per person

1**VeggieMan Burgoo...

delightful cabbage rolls ...filled with a mouth-watering vegetable stew [chopped onions, carrots, potatoes, chickpeas, cherry tomatoes and garlic] ...served with a simple helping of white hominy

2**Krazy Kabobs...!!!

these skewers are loaded with the works ...chunks of chopped jerk chicken, seasonal vegetables and sweet fruit ...neatly placed on warm Coco Bread ...with a little pitcher; full of our piquant Caribbean pepper sauce

3**Oracabessa...

tender pieces of slow-cooked oxtail ...simmered with brown sugar, crushed pimento and butter beans ...served with boiled flour dumplings and roasted corn—[on the cob]

4**Curry-be-an Fish... (bone in)

succulent white potatoes, onions, garlic, thyme and thick slices of King Fish ...cooked in a delicious coconut-curry roux ...and served with steaming, buttery grits

5**Salmon Devon...

crisply crusted salmon ...stuffed with spinach, grated ginger, red peppers, garlic and scallion ...drizzled with a red wine and guava gastrique ...and add to that, a tasty side of Jamaican rice &peas

6**Adat mi se

tender pieces of seasoned goat meat ...slowly simmered in a thick pimento and curry puree ...with chopped onions, potatoes, garlic and thyme ...you will enjoy this with white rice

= Vegetarian dishes = Spicy dishes