

NEGRIL VILLAGE

DINNER

STARTERS

Warm Corn Bread	6
Guava butter	
Soup of The Day	7
Empanadas	6
Oxtail * Chicken	
Salmon- Crab Croquettes	9
Roasted corn remoulade	
Collard Green Spring Rolls	7
Soy-Chili dip	
Codfish Fritters (4)	7
Avocado cream	
Ackee Tostones	10
Ackee, saltfish, crispy plantains	
Jerk Wings	12
Spicy grilled jumbo wings	

ENTREES

Jerk Chicken N' Waffles	20
Spicy grilled, pineapple infused waffle	
Negril's Oxtails	24
Slow braised beef, rice & peas, sautéed cabbage	
Curry Shrimp	22
Jumbo shrimp, Jasmine rice, wilted greens	
Shrimp & Grits	21
Shrimp Creole sauce, Island grits	
Red Snapper (whole)	28
Jamaican style house red sauce OR Escoveitch (pickled onions and peppers) choice of side	
Curried Goat	22
Jasmine rice, sautéed cabbage, sweet plantain	
Oxtail Pasta	17
Shredded oxtail, sautéed mushrooms rigatoni, oxtail cream sauce	
Jerk Salmon	22
Rum glazed, whipped sweet potatoes sautéed asparagus	
Jerk Chicken	20
Spicy grilled chicken, rice & peas sautéed cabbage, sweet plantains	
Surf N' Turf	36
Thyme grilled Ribeye, Jerk Shrimp, beef jus garlic mashed potatoes, asparagus	
Ackee & Saltfish	20
Jamaica's traditional dish served with yard food. (boiled banana, dumpling, plantain, bammie)	

ROTI

Trinidadian wrap filled with:	
Calabash Stew (Vegetarian)	16
Curried lentils, split peas, collard greens seasonal vegetables	
Curried Chicken	18
Curried Goat	20

SIDES

Mac & Cheese	8	Tostones	4
White Rice	3	Rice & Peas	4
Steamed Cabbage	4	Sweet Plantains	5
Island Grits	4	Market Vegetables	5
Garlic Mashed Potatoes	5	Whipped Sweet Potatoes	5
Waffles & Cream Cheese	8		

*** No Substitutions ***

*** Ask about our gluten free**

*** 20% gratuity will be added to parties of 5 or more * * There is a 1 check limit on all parties ***

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

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