






# LUNCH AT JAMMERS

## SALAD

<b>CAESAR SALAD</b>	<b>13</b>
Baby gem lettuce, crispy bacon, fresh croutons, homemade dressing	
<b>BOMBAY CHICKEN SALAD</b> 	<b>15</b>
Organic mixed green, mango chutney, garlic aioli	
<b>WATERMELON SALAD</b>  	<b>15</b>
Hoisin sauce, mint and coriander leaves	
<b>CHOISEUL MIXED GREEN SALAD</b> 	<b>12</b>
Cucumber, tomatoes, kalamansi dressing	

## SMALL BITES

<b>DEEP FRIED CALAMARI</b>	<b>16</b>
Spiced mix, garlic aioli	
<b>COCONUT SHRIMP</b> 	<b>17</b>
Chili sauce and sesame seeds	
<b>CHICKEN WINGS</b>	<b>17</b>
Bourbon sauce, coleslaw, sesame seeds	

## SANDWICHES

<b>WINDJAMMER HEARTBREAKER</b>	<b>22</b>
Jammer's classic burger, topped with crispy bacon, an over easy boiled eggs and cheddar cheese	
<b>JAMMER BEEF BURGER</b>	<b>18</b>
Homemade patty, secret sauce, lettuce, tomato, onion rings, dill pickles	
<b>GROS ISLET FISH BURGER</b>	<b>24</b>
Pan seared mahi mahi, tartar sauce, lettuce, red onion	
<b>FALAFEL BURGER</b>	<b>15</b>
Chickpeas, romaine lettuce, red onion, cumin and fennel seeds	
<b>TRADITIONAL CLUB SANDWICH</b>	<b>18</b>
Chicken breast, bacon, hard boiled eggs, mayonnaise, lettuce	
<b>STEAK SANDWICH</b>	<b>25</b>
Sirloin steak, caramelized onions, salsa Verde, aragula leaves	


## POKE BOWL

<b>HAWAIIAN POKE</b>	<b>35</b>
Pacific spiced chicken with sushi rice, corn, pineapple, cucumber, crispy fried onions, radish with a spicy	
<b>RAINBOW POKE</b>	<b>30</b>
Papaya, peas. Pickled cabbage, sushi rice avocado, roasted corn, orange mayo	


<b>TUNA POKE</b>	<b>35</b>
Tuna, cucumber, chives radish, corn, sesame seeds, crispy onions, with ahi sauce.	



<b>SALMON POKE</b>	<b>40</b>
Salmon, mango, corn, radish, ikura, kizami nori, sushi rice, sesame seeds.	

## MAIN COURSES


<b>CATCH OF THE DAY</b> 	<b>38</b>
Rice special, vegetables, souski sauce	

<b>PITON BEER BATTER FISH AND CHIPS</b>	<b>20</b>
Mahi mahi, French fries, homemade tartar sauce, lime wedge	

<b>STEAK- FRITES</b> 	<b>30</b>
Grilled beef striploin, béarnaise sauce, cherry tomatoes, sautéed greens beans	

<b>VEGETABLES COCONUT CURRY</b>  	<b>18</b>
Zucchini, potatoes, pumpkin, local okra , bell pepper ,carrots ,basmati rice	




<b>CHRISTOPHINE GRATIN</b> 	<b>18</b>
Sautéed ground provision ,spicy tomato sauce, fresh herbs salad	

<b>CAULIFLOWER POPCORN</b> 	<b>20</b>
Honey-soy sauce, sesame seed, fresh chives	

<b>GOAT ROTI</b>	<b>19</b>
Island reared goat tosses in our curried spices, potatoes and served in a roti	

<b>CHICKEN ROTI</b>	<b>18</b>
Island reared spring chicken tosses in our curried spices, potatoes and served in a roti	

## SIDES 6


French fries 
Fried plantain
Steam vegetables 
Mixed green salad 

## DESSERTS 10

<b>SEASONAL FRUIT PLATE</b>
Selection of sliced seasonal fruits with coulis

<b>COCONUT CHEESECAKE</b>
Mango Sauce infused tropical salsa

<b>DARK CHOCOLATE TARTE</b>
Passion fruit sauce and cinnamon puff

<b>CHOCOLATE AND WALNUT BROWNIE SUNDAE</b> 
Vanilla Ice Cream, Chocolate Brownie Pieces and Chocolate

 VEGETARIAN

 VEGAN

 GLUTEN-FREE

 CONTAINS NUTS

 CONTAINS-SHELLFISH

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

All prices are in US dollars and are inclusive of 10% VAT. A 10% service charge will also be added to the base price and will reflect on your final bill. All Prices are subject to change without notice.