



LOOSE CANNON



PRIX FIXE

Starters

JD's Conch Fritters

Deep-fried conch meat served with a sweet and spicy mayo

. D . S .

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Vee's Jerk Shrimp Taco

Served with jerk mayonnaise on a flour tortilla

. D . S . G .

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Sasha's Loaded Johnny Cakes

Stuffed with Jamaican beef and shredded jack cheese

. D . G .

Mains

Clay's Conch Burger

'Cracked Conch' (deepfried in a light batter), served with a brioche bun and triple cooked chips

. S . D . G .

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Jerk Chicken

Served with Jamaican festival and jerk sauce

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Escovitch Fish

Deep-fried Snapper served with Jasmine rice and escovitch sauce

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DayDay's Antiguan Zen Bowl

Par boiled rice, roasted sweet potatoes, local spinach, red kidney beans, red & yellow bell-peppers, Julienne carrots, white cabbage and soy eggs

. G . V .

Desserts

Abi's Black Pineapple Crème Brûlée

Served in a freshly sliced local black pineapple and gently torched to perfection

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Chocolate Delice

A nutty buttery, crisp biscuit base, topped with velvety chocolate custard

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RESTAURANT WEEK MENU

**3 COURSES
50USD
PER PERSON**

ALLERGENS:
G. Gluten D. Dairy
S. Shellfish N. Nuts