



RESTAURANT WEEK MENU
Tapas Choice of
3 plus 1 Signature Cocktail

\$25.00 USD

THE FOX HOUSE PULL PORK CRISP
Flour Tortilla, Homemade Salsa

COCONUT SHRIMP
Passion Fruit Chili Sauce

TOMATO & BASIL BRUSCHETTA

JERK CHICKEN LOLLIPOP
Spicy Mango Dipping Sauce

SALAD FISH ACCRA
Tamarind Sauce

BBQ MEAT BALLS
Topped with Pineapple
Salsa

CRISPY CALAMARI
Mango Aioli Dip

10% Service Charge will added to your bill
www.thefoxhouseantigua.com





RESTAURANT WEEK MENU
Three Courses
plus 1 Infused Cocktail

\$50.00 USD

LET'S START

CHEF'S PUMPKIN SOUP **VG**
Herb Oil, Crispy Plantain

WATERMELON CARPACCIO **GF**
Mixed Leaves, Cucumber, Walnut,
Feta Cheese, Lime Vinaigrette

CONCH BALLS
Homemade Tamarind Sauce

SALT FISH ACCRA
Spicy Mango Dip

COCONUT SHRIMP
Passion fruit Chili Sauce

JERK LOLLIPOP **GF**
Chicken Drumettes, Spiced Mango
Chutney, Micro Salad



10% Service Charge will added to your bill

GF- GLUTEN FREE V- VEGETARIAN
VG- VEGAN



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ENTRÉE

BLACK PINEAPPLE MARINATED PORK CHOP

Spicy Sweet Potato, Pumpkin
Puree, Honey-Garlic Glaze

CREOLE BAKED CHICKEN

Coconut Lentil Peas Rice and
Sauteed Spinach

**FOX HOUSE SIGNATURE
BURGER & FRIES**

Lettuce, Tomato, Cucumber,
Bacon, Onion Ring

WEST INDIAN CURRY CHOICES

Chicken, Fish, Shrimp,
Vegetables, served with Basmati
Rice and Salad

FRESH CATCH OF THE DAY

Seasoned Polenta, Signature
Creole Sauce, Okra Tempura

**VINTAGE PASTA
(ADD CHICKEN OR SHRIMP)**

Homemade Basil Creole Sauce,
Parmesan Cheese

HOMEMADE DESSERTS

PUMPKIN CHEESE CAKE
Black Pineapple Compote

CARAMELIZED BANANA CREPE
Chocolate Sauce

FOX HOUSE CRÈME BRULEE **GF**
Lemon & Coconut

ICE CREAM/ SORBETS





RESTAURANT WEEK MENU
Three Courses
Inclusive of 1 House Cocktail

\$75.00 USD

LET'S START

**LEMONGRASS INFUSED
CREOLE SEAFOOD POT**

GF

Shrimp, Fish, Cockles.
Homemade Crostini

**SWEET POTATO -
COCONUT SOUP**

VG

Herb Oil, Crispy Plantain

PLANTAIN & AVOCADO SALAD

V

Mixed Leaves, Walnuts, Feta Cheese,
Zesty Lime Vinaigrette

COCONUT SHRIMP

Passion fruit Chili Sauce

CRISPY CALAMARI

Passion Fruit Chilli Sauce

**BLACK PINEAPPLE &
JERK SHRIMP KEBAB**

GF

Pineapple Salsa

FOX HOUSE PULL PORK CRISP

Flour Tortilla, Pickled Red Onions,
Tomatoes, Fresh Cilantro

JERK LOLLIPOP

GF

Chicken Drumettes, Micro Salad, Spicy
Mango Dip

CRISPY EGGPLANT

V

Baby Greens, Goat Cheese, Romesco S
auce, Shaved Radish

ENTRÉE

**BLACK PINEAPPLE MARINATED
PORK CHOP**

Spicy Sweet Potato, Pumpkin
Puree, Honey-Garlic Glaze

LAMB CROCKPOT

Local Vegetable Stew, Fresh
Herb Influences, Puff Pastry

**BEEF TENDERLOIN STEAK, GARLIC
CREAM SAUCE**

Sweet Potato-Plantain Gratin,
House Salad

WEST INDIAN CURRY CHOICES

GF

Goat, Chicken, Fish, Chick Pea &
Potato, served with Basmati Rice
and Salad

FRESH CATCH OF THE DAY

Seasoned Polenta, Signature
Creole Sauce, Okra Tempura

GRILLED SALMON

Steamed Basmati Rice, Mixed
Green Salad, Garlic-Butter Sauce

**SOUTHSIDE GARLIC PRAWNS
(SHRIMP)**

GF

Herb Mash Potatoes, Mixed
Vegetables, Passion Fruit
Gremolata

**WARM ROASTED VEGETABLE
COUS COUS**

VG

Bell Peppers, Zucchini, Eggplant,
Onions, Carrots, & Spinach

HOMEMADE DESSERTS

**RED VELVET CHOCOLATE
FONDANT**

Vanilla Ice Cream

PUMPKIN CHEESE CAKE

Black Pineapple Compote

BREAD & BUTTER PUDDING

Rum Sauce

ICE CREAM/ SORBETS

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VG- VEGAN



Tripadvisor

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