



# MENU

## STARTERS

### STEAMED CLAMS

LOCALLY SOURCED CLAMS  
SIMMERED IN GARLIC & WHITE  
WINE WITH FRESH PARSLEY

### LAMB-STUFFED WONTONS

SLOW COOKED CURRY MARINADE  
LAMB STUFFED WITH PLANTAINS  
SERVED W/SRI LANKAN PINEAPPLE  
CHUTNEY

## MAIN COURSE

### JERK CHICKEN

SLOW-ROASTED CHICKEN  
LEG IN JERK MARINADE  
SERVED W/CALYPSO RICE,  
FRIED PLANTAINS &  
REFRESHING SALSA

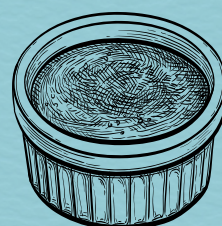
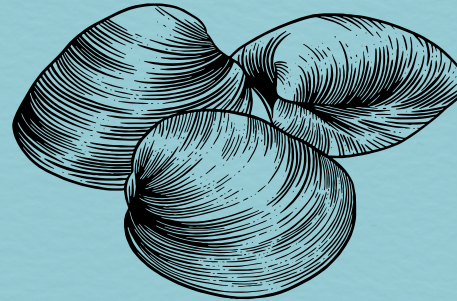
### FISHERMAN'S CATCH

SEASIDE RED SNAPPER  
SERVED W/FUNGEE,  
MASHED LOCAL YAM &  
CREOLE SAUCE

## DESSERT

LEMON- GRASS CRÈME BRÛLÉE  
PASSION FRUIT & VANILLA CUSTARD

\*COMPLIMENTARY GLASS OF WINE SERVED WITH MENU; feel  
free to indulge in additional glasses of our fine wines for just  
\$12ECD per glass.



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