



CASA AFRIK MENU



STARTERS

Coconut Shrimp **\$14**

Butterfly golf shrimp coated in coconut flake crust, fried and served with spicy honey/sweet chili dipping sauce.

Cabbage Spring Rolls **\$10**

Steamed cabbage, carrot, herbs and spices, fried to crisp with sweet chili dipping sauce. (V)

Wings

8 wings in your choice of spicy honey, BBQ, mango habanero, Appleton glaze, buffalo, casa dry rub, or plain with bleu cheese/ranch.

8 for \$15 | 16 for \$24

MORE STARTERS

Jamaican Patty **\$10**

Beef, curry chicken, or vegetable

Cocobread **\$8**

Warm cocobread with honey butter and blueberry jam

STREET TACOS

Shrimp

Jumbo golf shrimp, shredded lettuce, Queso Fresco, mango corn salsa, spicy chipotle aioli on corn tortilla.

2 for \$13 | 3 for \$15.50

Grill Chicken Tacos

Grill chicken, shredded lettuce, Queso Fresco, mango corn salsa, spicy chipotle aioli on corn tortilla.

2 for \$10 | 3 for \$12

FRESH SALADS

House Salad

Mixed green vegetables with ranch dressing or balsamic vinaigrette. (V)

\$10 | Add shrimp \$8 | Add chicken \$5

Classic Caesar Salad

Romaine lettuce hearts with Caesar dressing and herb croutons.

\$11 | Add shrimp \$8 | Add chicken \$5



PASTA PERFECTION

Grilled Chicken Alfredo

Fettuccine pasta with grilled chicken in creamy garlic alfredo sauce, topped with fresh grated parmesan and herb oil.

\$17 | Add shrimp \$19

Chicken Parmesan

al dente spaghetti tossed in garlic olive oil, topped with house made marinara sauce and parmesan crusted chicken breast

\$19

Creamy Rasta Pasta

Gemelli pasta with roasted tri-color bell peppers, spinach, red onions, cherry tomatoes in creamy coconut sauce. (V)

**\$15 | Add chicken \$8 |
Add shrimp \$10 | Add Oxtail \$15**

Mac & Cheese

Elbow macaroni in creamy 5-cheese sauce.

**\$8 | Baked \$3 extra |
Add chicken \$5**

Oxtail Baked Mac

Elbow macaroni in creamy 5-cheese sauce, topped with tender caramelized oxtails and baked.

\$18





SIGNATURE ENTRÉES

Oxtail and Beans **\$28**

Slow cooked oxtail cuts with butter beans, simmered to tender. Served with rice and beans, steamed cabbage.

Curry Goat **\$25**

Slow cooked goat cubes with baby carrots and diced potatoes, simmered to tender. Served with rice and beans or dirty rice and steamed cabbage.

Street Fried Chicken **\$18**

Served with dirty rice and beans, coleslaw.

BBQ Fried Chicken **\$18**

Served with dirty rice and coleslaw.

Goat Soup **\$15**

Salmon Served with mashed potatoes **\$23**

Lamb Chop served with mashed potatoes **\$25**





LUNCH MENU

SANDWICHES & WRAPS

Grilled Chicken Wrap \$15

Romaine lettuce, grilled chicken, chipotle mayo, mango pineapple salsa with onion and pepper.

Crispy Chicken Wrap \$16

Romaine lettuce, panko coconut crusted chicken, chipotle mayo, mango pineapple salsa with onion and pepper.

Crispy Chicken Sandwich \$15

Romaine lettuce, sliced tomato, red onions, cilantro aioli.

BBQ/Fried Chicken Sandwich \$15

Romaine lettuce, BBQ chicken breast, sliced tomato, red onions, chipotle aioli.

Mahi Mahi Sandwich \$18

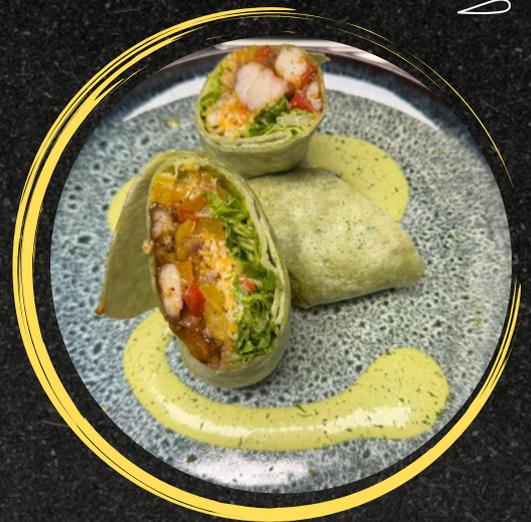
Romaine lettuce, grilled mahi mahi, chipotle mayo, mango pineapple salsa, sauerkraut.

Grilled Veggie Quesadilla \$13

Tre-color bell pepper, mushroom, mixed cheese, sour cream, mango pineapple salsa.

Chicken Quesadilla \$15

Tre-color bell pepper, grilled chicken, mixed cheese, sour cream.





Seafood Specialties



PAN SEARED LOBSTER TAIL **\$35**

Caribbean lobster tail, pan seared with truffle mashed potato, garlic butter, and steamed cabbage.

CURRY LOBSTER TAIL **\$35**

Caribbean lobster tail seasoned to perfection and slow simmered with market veggies and our signature curry coconut sauce then topped off with jasmine white rice and garlic butter seasonal veggies

ESCOVITCH LOBSTER TAIL **\$35**

Caribbean lobster tail, pan fried with truffle mashed potato, garlic butter, spicy escovitch pickle, and steamed cabbage.

BOURBON HONEY GLAZED SALMON **\$23**

Fresh Atlantic salmon seasoned and seared to perfection then slow simmered in a bourbon bbq reduction and peaked with our signature truffle mash potato and garlic butter seasonal veggies

COCONUT CURRY SHRIMP **\$19**

Jumbo golf shrimp simmered in creamy red Indian curry sauce, served rice and beans.

ESCOVITCH FRIED RED SNAPPER **\$27**

Caribbean red snapper seasoned to perfection and deep fried and served with escoviech pickled market veggies paired with fried tostones

STEAMED RED SNAPPER **\$27**

Caribbean red snapper steamed in a smooth pumpkin okra broth, carrot, bell pepper herbs and spices.

Premium Steaks & Chops

NEW YORK STRIP STEAK **\$27**

Pan seared sirloin with herb butter. Served with truffle mashed potato and chive coleslaw, paired with red wine reduction.

BRAISED LAMB CHOPS **\$25**

New Zealand lamb, seared and slow cooked in rich vegetable stock, red wine reduction, carrot, celery, red onion, rosemary garlic aroma. dirty rice, sauce green beans and carrot.

½ RACK BBQ RIBS **\$22**

Spare ribs with BBQ sauce, served with truffle fries/ dirty rice and coleslaw.





BURGERS & SIDES



Burgers

Wagyu Burger

12oz Wagyu burger patty with bacon strips, lettuce, onion, tomato slice on sweet bun topped with melted cheese and caramelized onions.

\$18

Black Bean Burger

Vegan sweet potato and black bean patty with soft smoky BBQ aroma, lettuce, tomato, onion, pickle, and side of sweet fries.

\$16

Sides

\$7

- Fried Sweet Plantains
 - Sweet Fries
 - Regular French Fries
 - Truffle Cheese Fries
 - Truffle Mashed Potato
 - Dirty Rice
 - Jollof Rice
 - Rice and Beans
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Sweet Endings



Purple Cheesecake / \$9

Rich and creamy with a vibrant purple hue



Chocolate Mousse Cake / \$10

Decadent layers of chocolate perfection



Ice Cream / \$6

Classic frozen treat to complete your meal