



CASA AFRIK

LOUNGE

STARTERS

Coconut Shrimp — 14

Butterfly jumbo shrimp coated in coconut flake crust, served with spicy honey sweet-chili dipping sauce.

Cabbage Egg Rolls (V) — 10

Steamed cabbage, carrot, herbs, and spices, fried crisp and served with sweet chili dipping sauce.

Fire Cracker Shrimp — 15

Fresh tiger shrimp butterflied and breaded, tossed in our signature fire cracker sauce with assorted peppers.

Wings

8 for — 15 | 16 for — 24

Spicy Honey • BBQ • Mango Habanero • Buffalo • Casa Dry Rub • Casa Smoke Pepper • Plain

Served with blue cheese or ranch.

Coco Bread — 8

Warm coco bread served with garlic butter.

Jamaican Patty — 10

Beef, Jerk Chicken, Curry Chicken, or Vegetable.

Late-Night Item — requires an additional 15 to 20 minutes.

STREET TACOS

Shrimp Tacos

2 for — 12 | 3 for — 15.50

Jumbo shrimp, shredded lettuce, queso fresco, mango corn salsa, spicy chipotle aioli on corn tortillas.

Grilled Chicken Tacos

2 for — 10 | 3 for — 12

Grilled chicken, shredded lettuce, queso fresco, mango corn salsa, spicy chipotle aioli on corn tortillas.

SALADS, WRAPS & QUESADILLAS

Classic Caesar Salad (V) — 11

Romaine hearts with Caesar dressing and herb croutons.

Add shrimp 4 | Add chicken 3

Grilled Chicken Wrap — 15

Chicken, romaine lettuce, chipotle mayo, mango pineapple salsa, onion and pepper.

Grilled Veggie Quesadilla — 13

Tri-color bell peppers, mushrooms, mixed cheese, sour cream, mango pineapple salsa.

Chicken Quesadilla — 15

Grilled chicken, tri-color bell peppers, mixed cheese, sour cream.

Grilled Shrimp Quesadilla — 17

Tri-color bell peppers, grilled gulf shrimp, mixed cheese, chipotle aioli, sour cream.

PASTAS

Grilled Chicken Alfredo — 17

Creamy Alfredo sauce tossed with fettuccine pasta and grilled chicken. Substitute shrimp 2

Creamy Rasta Pasta (V) — 15

Penne pasta with tri-color bell peppers in a creamy jerk-style sauce.

Add: chicken 3 | shrimp 4 | oxtail 6 | lobster 15

Mac & Cheese — 8

Classic creamy macaroni and cheese. Baked 2 | Add chicken 4

Oxtail Baked Mac — 21

Cavatappi macaroni in creamy 5-cheese sauce, topped with slow-braised oxtail meat, baked.

SIGNATURE SELECTIONS

Oxtail & Beans — 29

Slow-cooked oxtail with butter beans, served with rice and beans and steamed cabbage.

Suya — 25

Served with jollof rice, steamed cabbage or fried sweet plantains.

Goat Pepper Soup — 26

Burnt Goat meat, slow cooked with African spices, served with jasmine rice

Casa Pepper Lamb Chops — 27

New Zealand lamb, grilled, tossed in African smoked pepper sauce, served with jollof rice and sautéed veggies.

Grilled Lamb Chops — 27

New Zealand lamb, grilled, served with truffle mashed potatoes, sautéed veggies, and side of demi-glace red wine reduction.

BBQ Lamb Chops — 27

New Zealand lamb, grilled, tossed in housemade red wine barbecue reduction, served with truffle mashed potatoes and sautéed veggies.

New York Strip Steak — 28

Pan-seared sirloin finished with herb butter, served with truffle mashed potatoes, chive coleslaw, and red wine reduction.

Cajun Salmon — 25

Fresh Atlantic salmon fillet, served with rice & beans, creamy cajun sauce, steamed cabbage.

Lobster Thermidor — 40

Lobster sautéed with bell peppers and shiitake mushrooms in a cream béchamel, topped with melted parmesan and mozzarella. Served with truffle mashed potatoes and sautéed veggies.

Curry Lobster Tail — 37

Caribbean lobster tail simmered in coconut curry sauce, served with rice and beans and steamed cabbage.

Escovitch Lobster Tail — 37

Pan-fried Caribbean lobster tail with spicy escovitch pickle, truffle mashed potatoes, garlic butter, and steamed cabbage.

Escovitch Red Snapper — 28

Caribbean red snapper, fried, served with scotch bonnet and carrot pickle. Served with rice and beans.

Coconut Curry Shrimp — 19

Jumbo shrimp simmered in Indian-style coconut curry sauce, served with rice & beans.

SIDES

Sides — 8 each

Jollof Rice • Rice & Beans • Fried Sweet Plantains • Sweet Fries • Regular French Fries • Truffle Cheese Fries • Truffle Mashed Potatoes

SWEET ENDINGS

Blueberry Cheesecake — 14

Rich and creamy with blueberry-infused compote.

Chocolate Mousse Cake — 11

Layered chocolate cake with rich chocolate mousse.

