SPICE THINGS UP!

Scotch Bonnets

RESTAURANT & CATERING

Authentic Jamaican Cuisine

DESTINATION

JAMAICA

Amazing, isn't it? That such a small, impoverished country can contribute so much to the world. From alluring white sand beaches and cascading waterfalls, to the towering Blue Mountains, Reggae music, the legendary Bob Marley and many famous foods. Year after year, travelers from all over the globe playfully make their way to our tiny island in the Caribbean to partake in what is the Jamaican experience.

At Scotch Bonnets we celebrate the experience, for there is nothing else like it.

As you flip through our menu, you'll perhaps recognize famous fare like Jerk Chicken, Rice & Peas, Rum Cake and gourmet Blue Mountain Coffee. You will also find enticing eats like Cod Fish Cakes and Stewed Red Snapper, and plenty of sweet treats of pomegranate, pineapple, mango and more.

So sit back and relax amidst our vibrant tropical décor and waves of cool calypso music and rocking reggae sounds. At Scotch Bonnets, there's good music, good vibes and most especially, great food to be had.

Remember, Life's More Fun When You Spice Things Up!

Starters

Jam Down Jerk Wings $7
Marinated in Jerk Seasoning, slow-baked then grilled to perfection

Calypso Cod Fish Cakes $8
Salted Cod, Tomato and Scallion in Seasoned Flour Batter, Pan-Fried

Plantation Pastry Patties (Veggie or Beef) $8
Sauteed Ground Beef or Shredded Veggies Baked in Flaky Puff Pastry

Soca Swing Coconut Shrimp $9
Jumbo Shrimp Encased in Sweet Coconut Flakes and Fried until Crunchy

Caribbean Crab Cakes $10
Lump Crabmeat Tossed in Select Seasonings and Spices then Pan Seared

Dunn's River Dumplings $5
Fried bite-sized Corn Dumplings

Elshire Escoveitch Catch of the Day $9
Crisply Fried Fish Smothered with Onions, Carrot and Scotch Bonnets in Spicy Vinegar

ScotchBo Sampler $14
Jerk Wings, Cod Fish Cakes, Veggie Puff Pastry and Dumplings

Field of Greens

Cool Runnings Cucumber Salad $7
Chilled Diced Cucumber, Tomato and Scallion in Tart, Vinegar Dressing

Castleton Garden Salad $8
Mixed Greens, Tomato, Carrot, Cucumber, Tossed in Citrus Vinaigrette and Topped with Avocado

Pomegranate Garden Salad $9
Mixed Greens, Tomato, Shredded Carrot, Cucumber Drizzled in sweet-tart Pomegranate Balsamic Vinaigrette and Topped with Fresh Pomegranate Seeds

**Add Jerk Chicken $3 / Jerk Shrimp $5 / Lemon-Grilled Salmon $5*

Soups

Sunsplash Chicken Soup $3.5
Chicken, Chayote, Pumpkin, Turnip, Carrot and Celery Simmered in Herbs and Spices

Bustamante Beef Soup $4
Chunks of Beef, Potato, Dumplings, Kidney Beans Simmered in Herbs and Spices

Fiery Fish Tea $5
Fresh Fish, Turnip, Okra, Scotch Bonnets, Simmered in Herbs and Spices

Ask About our Soup of the Day!

The Dish

Junkoono Jerk Chicken $16
Marinated in Jerk Seasoning, Slow-Baked then Grilled to Perfection. Served with Rice and Peas.

Garvey Curry Goat $17
Seasoned in Curry Powder and Spices, then Simmered with Potato, Scallion, Thyme and Scotch Bonnets. Served with Steamed White Rice.

Ocho Rios Oxtails $18
Marinated in Select Spices, Cooked until Tender and Finished with Scallion, Thyme, Scotch Bonnet Peppers and Butter Beans. Served with Rice and Peas.

Scotch Bonnets Stewed Red Snapper $20 (Whole/Fillet)
Dressed in Select Spices and Simmered with Scallion, Tomato, Peppers in Brown Tomato Sauce. Served with Rice and Peas.

Country Time Curry Chicken $14
Seasoned in Curry Powder and Spices and Cooked with Potato, Carrot, Scallion, Thyme and Scotch Bonnets. Served with Steamed White Rice.

Falmouth Ackee & Salt Fish $20
Ackee Sautéed with Salted Cod, Onion, Tomato and Peppers. Served with Fried Dumplings.

Coastal Curry Shrimp $19
Cooked in Spicy Curry Sauce with Bok Choy, Onions and Peppers. Served over Steamed White Rice.

Bayside Brown Stewed Chicken $14
Marinated in Select Spices, Pan-seared then Finished with Onion, Tomato and Green Pepper in a Rich Brown Sauce. Served with Rice and Peas.

Rasta Man Roast Fish $22
Whole Red Snapper Stuffed with Callaloo, Okra and Water Crackers, then Wrapped and Roasted.

Festival French Fried Chicken $13
Seasoned in Select Spices and Deep-fried. Served with ScotchBo Sauce and Fried Dumplings.

Port Royal Jerk Pork $15 (Fridays & Saturdays)
Marinated in Jerk Seasoning, Slow-baked then Finished on the Grill. Served with Rice and Peas.

Extras Extras

Reggae Rice & Peas $5
White Rice and Plump Kidney Beans Simmered in Seasoned Coconut Milk

Steamed Veggies $4
Chopped Bok Choy, Cabbage and Carrots Lightly Steamed

Sunshine Sweet Plantains $3
Sweet Yellow Plantains Fried to a Golden Brown

West Indian White Rice $3

Kids Menu

Chicken in Tomato Sauce, with Rice, Vegetables and Fruit Juice $6
Grilled Chicken, Steamed Vegetables and Fruit Juice $5
Fried Chicken, Dumplings and Fruit Juice $5
Fresh Fruit Bowl $3

18% Gratuity will be included for parties of six or more.

Quenchers

Tropical Fruit Punch $4
Tropical Syrups, Pineapple, Orange and Lemon Juice Blend over Ice.

Pomegranate Lemonade $3.5
Fresh Lemon Juice Infused with Rich Pomegranate, Sweetened and Stirred .

Floating Island Lemonade $3.5
A Refreshing Mix of Zesty Lemon, Lime and Fresh Mint.

Jamaican Sodas $2
Ginger Beer, Pineapple, Kola Champagne, Cream Soda & Ting (Grapefruit).

Gourmet Jamaican Blue Mountain Coffee $2.75
Decaffinated Costa Rican Coffee $2.25
Herbal Teas $1.50
Perrier Sparkling Water $1.75
Bottled Spring Water $1.25

Specialty Desserts

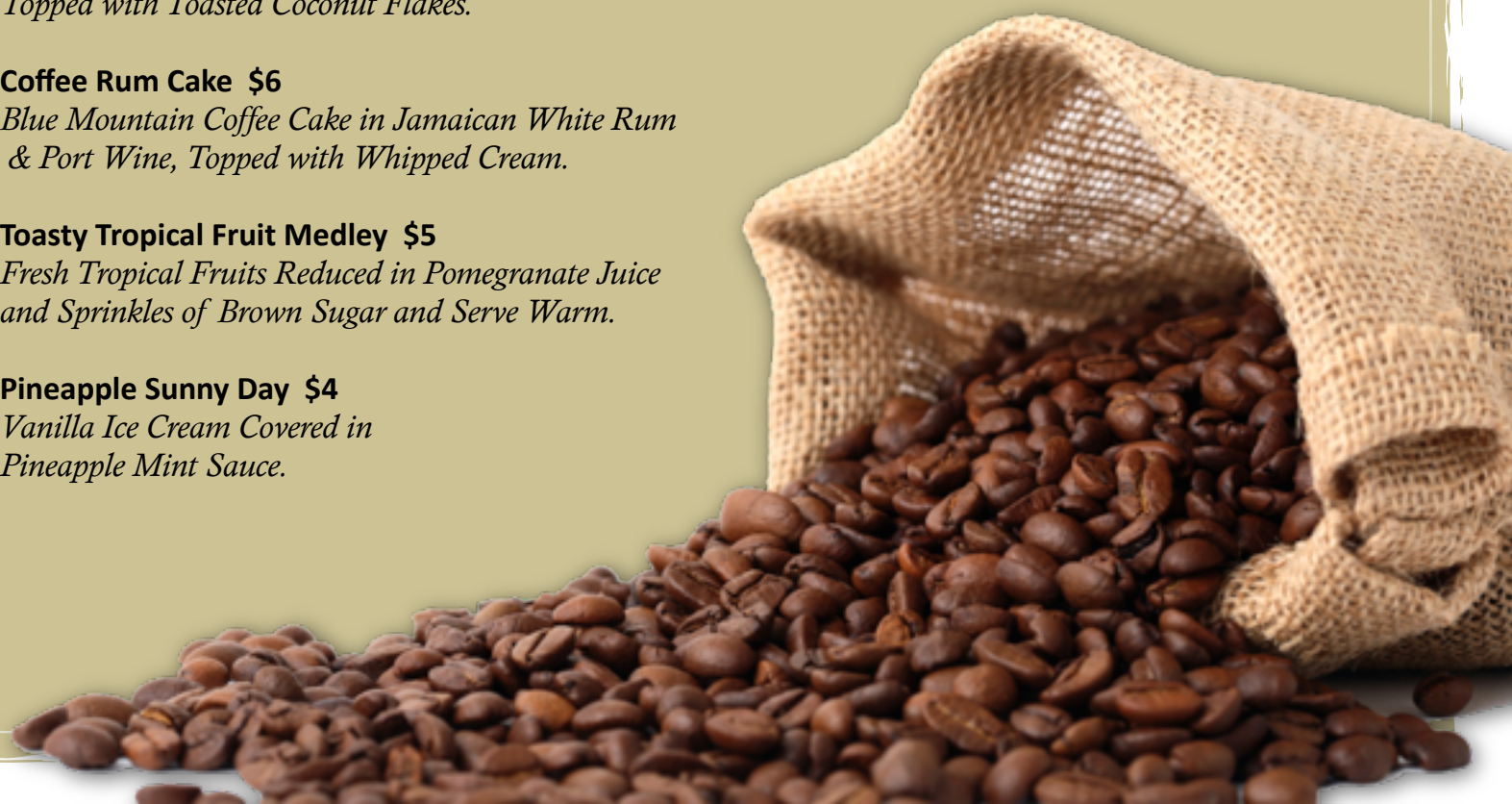
Rum Cake $6
Rich, Dark Fruit Cake Layered in Jamaican Rum,
Port Wine, Topped with Decadent Icing.

Coconut Rum Cake $6
Moist Coconut Cake in Jamaican Rum & White Port Wine,
Topped with Toasted Coconut Flakes.

Coffee Rum Cake $6
Blue Mountain Coffee Cake in Jamaican White Rum
& Port Wine, Topped with Whipped Cream.

Toasty Tropical Fruit Medley $5
Fresh Tropical Fruits Reduced in Pomegranate Juice
and Sprinkles of Brown Sugar and Serve Warm.

Pineapple Sunny Day $4
Vanilla Ice Cream Covered in
Pineapple Mint Sauce.



Lunch Menu

Junkoono Jerk Chicken $10
Marinated in Jerk Seasoning, Slow-Baked then Grilled to Perfection. Served with Rice and Peas.

Coastal Curry Shrimp $12
Cooked in Spicy Curry Sauce with Bok Choy, Onions and Peppers. Served over Steamed White Rice.

Ocho Rios Oxtails $11
Marinated in Select Spices, Cooked until Tender and Finished with Scallion, Thyme, Scotch Bonnet Peppers and Butter Beans. Served with Rice and Peas.

Bayside Brown Stewed Chicken $9
Marinated in Select Spices, Pan-seared then Finished with Onion, Tomato and Green Pepper in a Rich Brown Sauce. Served with Rice and Peas.

Seaside Jerk Chicken Salad $9
Tender Jerk Chicken Slices atop Salad Greens, Tomato, Carrot, Cucumber and Avocado in Citrus Dressing.

Sizzling Jerk Shrimp Salad $11
Jerk Shrimp atop Salad Greens, Tomato, Carrot, Cucumber and Avocado in Citrus Dressing.

Port Royal Jerk Pork Sandwich $10 (Fridays & Saturdays)
Juicy Jerk Pork Slices Layered with Avocado Spread on Hard Bread and a Side of Green Plantain Chips.

Country Time Curry Chicken $9
Seasoned in Curry Powder and Spices, then Simmered in Potatoes, Carrot, Scallion and Thyme. Served with Steamed White Rice.

Soup & Salad $8
Soup of the Day and a Side of Castleton Garden Salad.

Lunch served until 4pm!