

# SAUCESALICIOUS RESTAURANT



## IGNITE YOUR PALATE WITH CARIBBEAN FIRE By El Caribe Restaurant

**CODFISH FRITTERS WITH REMOULADE SAUCE (5 PCS) — \$13**  
*Crispy saltfish fritters served with our house remoulade sauce*

**CHICKEN BREAST FINGERS — \$15**  
*Hand-breaded chicken strips served golden and crispy*

**FISH FINGERS WITH MANGO SAUCE — \$15**  
*Lightly fried fish strips paired with a tropical mango dipping sauce*

**POT OF CLAMS — \$18**  
*Fresh clams steamed in your choice of Creole, Garlic, or Ginger sauce*

**FRIED CALAMARI RINGS — \$16**  
*Fried to golden perfection, crisp yet tender, served with house-made remoulade*

PEPPER SAUCES  
AVAILABLE FOR PURCHASE

**STEAK KABOB WITH RASPBERRY BBQ SAUCE — \$19** *coming soon*  
*Tender steak skewers glazed with our signature raspberry-infused BBQ sauce*

**CURRY SHRIMP BRUSCHETTA WITH AVOCADO — \$19** *coming soon*  
*Toasted baguette topped with curried shrimp and creamy avocado*

**CRAWFISH IN CREOLE SAUCE — \$24**  
*Louisiana-style crawfish simmered in a rich Creole sauce*

**FRIED (BASS) FISH CEVICHE — \$16**  
**SHRIMP CEVICHE — \$15**  
**SHRIMP AVOCADO — \$22**  
**SERVED WITH PLANTAIN CHIPS**



APPETIZERS



Jamaican Jerk Pineapple Ginger Honey Garlic Jamaican Thai **Spicy Honey BBQ Blue Cheese Tamarind Ghetto Jack Daniel Glaze** **\$14**

## SOUP

Fish Tea **SMALL \$9**  
Cow Foot **LARGE \$14**  
Mixed Seafood  
Red Peas Soup with Pigtail

## SALAD

Callaloo with Carrots Salad \$15  
Steamed Cabbage Salad \$15  
Salmon or Grilled Chicken with Avocado \$19  
Vegetarian Run Down in Coconut Milk \$19

## SANDWICHES

Avocado Salmon Wrap \$19  
Jerk Chicken Avocado Sandwich \$19  
Jerk or BBQ American "Smash" Burger \$19  
Steak & Cheese on Sourdough Toast \$22  
*SERVED WITH GREEN PLANTAINS OR FRENCH FRIES*

**OXTAIL GRANDMA STYLE & DUMPLINGS \$24**  
*Slow-braised in rich brown gravy, served with dumplings*

**BABY BACK RIBS — \$28**  
*Tender ribs glazed in our signature smoky-sweet BBQ or Jerk sauce*

**BRAISED SHORT RIB — \$26**  
*Fall-off-the-bone short ribs cooked in a raspberry savory reduction*

**RASPBERRY-GLAZED JERK PORK — \$24**  
*A fusion of Caribbean jerk heat and sweet raspberry glaze*

**PORK CHOPS WITH GRILLED CARAMELIZED ONIONS — \$18**  
*Juicy pork chops(2) seared and topped with sweet onions*

**PRAWNS WRAPPED IN BACON WITH JERK SAUCE — \$24**  
*Juicy prawns wrapped in crispy bacon, finished with jerk sauce*

**WHOLE FISH TOPPED WITH MIXED SEAFOOD — \$32**  
*Fresh fish stuffed and topped with octopus, calamari, prawns, mussels, and squid in coconut or garlic sauce*

**WHOLE FRIED FISH IN YOUR FAVORITE SAUCE — \$28**  
*Choose: Coconut, Garlic, Escovitch, Curry, Brown Stew, or Creole*

**PRAWNS OR OCTOPUS OR SALMON IN COCONUT OR GARLIC SAUCE — \$17**  
*Prawns or octopus or salmon in velvety coconut or garlic sauce.*

**GRILLED BABY OCTOPUS IN GARLIC SAUCE — \$29**  
*Tender baby octopus seared to perfection in garlic butter.*

**CRISPY FRIED CHICKEN — \$18**  
*Crisp, golden perfection, tender and juicy*

**JERK BONED CHICKEN LEG & THIGH — \$21**  
*Authentic Jamaican-style jerk chicken grilled over open flame*

**PASTA WITH PRAWNS & LOBSTER TAIL — \$33**  
*Spaghetti served in a creamy white sherry sauce with prawns, lobster tail, and fresh herbs*

**CODFISH WITH GREEN BANANAS — \$24**  
*Traditional island favorite served with boiled green bananas*

**COCONUT CURRY CONCH — \$28**  
*Tender conch simmered in coconut curry sauce*

**T-BONE STEAK — \$38.00 SKIRT STEAK — \$32.00**

### ENTREES SERVED WITH (1):

Coconut White Rice \$6  
Coconut Rice & Peas \$6  
French Fries \$6  
Green Plantains \$6  
Sweet Plantain \$7  
Mashed Potatoes \$8  
Spaghetti Garlic & Olive Oil \$8

### DESSERT

*\*A la mode: with a scoop of ice cream\**

Coconut Flan  
Pecan Cheesecake  
Peach Cobbler A la Mode  
Brownie A La Mode

**\$14**

