



# TACOS

\$7.50 EACH (GLUTEN FREE OPTION + \$1)

## CARIBBEAN CHICKEN

AVOCADO MOUSSE, CORN & PINEAPPLE SALSA

## PULLED BEEF BRISKET

PICKLED BEETS

## PULLED PORK

GREEN APPLE & PICKLED CABBAGE SLAW

## GRILLED FISH

PICO DE GALLO & SHREDDED ICEBERG

## SPICY BEANS

JALAPENO SALSA

# PO'BOYS

## SOUTHERN FRIED CALAMARI

SHREDDED ICEBERG & A CHIPOTLE & LIME MAYO D  
\$12.00

## POP-CORN SHRIMP

SHREDDED ICEBERG & MANDARIN MAYO D  
\$12.00

## THE CUBAN

PULLED PORK SHOULDER, SWISS CHEESE,  
PICKLES, HABANERO MUSTARD & STEWED APPLES  
\$12.50

# Specials

## CORN ON THE COB (3)

W/ MANCHEGO CHEESE & CREOLE BUTTER G  
\$9.00

## CONFIT DUCK

CIDER BRAISED PAPAYA & ROOT VEGETABLES.  
PARSNIP PURÉE & CRISPY KALE G  
\$28.00

## CHILLED CARIBBEAN COCONUT PUDDING

W/ A PINEAPPLE GAZPACHO & FRESH MANGO G  
\$10.00



# PLATES

## CEVICHE

MARKET FISH, COCONUT CREAM, TOMATO, RED  
ONION, SHALLOTS, CELERY HEART, CORIANDER  
& AVOCADO CREAM G  
\$18.50

## GREEN EGG OMELETTE

ROASTED RED PEPPER PESTO  
& CRISPY CACTUS G  
\$16.00

## SOUTHERN FRIED JERK CHICKEN

CHIPOTLE & LIME MAYO  
\$17.00

## 200G SIRLOIN STEAK

CHIMICHURRI & GRILLED WITLOOF G D  
\$28.00

## JAMBALAYA

PRAWNS, CHICKEN, ANDOUILLE SAUSAGE, RICE,  
MIXED VEG W/ CREOLE BUTTER G  
\$26.00

## YA YA GUMBO

PRAWNS, CHICKEN, ANDOUILLE SAUSAGE, CRAB,  
OKRA & CORNBREAD CRUMBLE D  
\$24.50

## BLACKENED MARKET FISH

\$31.50

## 400G BRAISED BEEF SHORT RIBS

BOURBON BBQ SAUCE G D  
\$32.50

## GUAJILLO PORK BELLY

MIXED GREEN BEAN & GREEN OLIVE SALAD  
W/ A BUTTERNUT SQUASH & APPLE PUREE G D  
\$29.50

MISS CLAWDY BELIEVES THAT THE BEST WAY TO ENJOY HER  
FINE CUISINE IS TO SHARE AMONGST YOUR TABLE.

ALL PLATES COME OUT WHEN THEY ARE READY SO PLEASE SIT  
BACK AND LET OUR KIND STAFF TAKE CARE OF Y'ALL

G GLUTEN FREE      V VEGAN      D DAIRY FREE

CHICKEN IS FREE RANGE / BEEF IS GRASS FEED / FISH IS SUSTAINABLY CAUGHT



# Salads

## BABY BEETROOT & QUINOA

GOAT'S CURD & PISTACHIO G  
\$18.00

## LAWDY GARDEN SALAD

MIXED LEAF, SEASONAL VEG W/ CANDIED PECANS  
& PUMPKIN SEEDS G D V  
\$15.50

## ICEBERG WEDGE

RADISH, CELERY, GODDESS DRESSING & HOUSE MADE  
PIMENTO CHEESE G  
\$12.50

# SIDES

## GUACAMOLE

CORN CHIPS G D V \$12.00

## TURTLE & BLACK EYED BEAN DIP

PAPRIKA YOGHURT \$9.00

## HAND CUT CHUNKY STREET FRIES

BLACKENED GARLIC  
AIOLI G D \$9.00

## SEASONAL VEGETABLES G

\$9.00

## MISS CLAWDY SLAW G D V

\$7.50

## HUSH PUPPIES

CORN & JALAPENO W/ SPICY  
TOMATO RELISH \$8.50  
SHRIMP & OKRA W/  
REMOULADE SAUCE \$11.00

## CHARGRILLED BABY KUMARA

MACADAMIA NUT CRUMBLE,  
ORANGE OIL & PARSLEY G D V  
\$8.00

## CORNBREAD

CHILI OIL \$9.50

# Desserts

## CHOCOLATE & ORANGE PAVÉ

PECAN PRALINE, ORANGE & CHOCOLATE CHIP  
ICE CREAM \$13.00

## COOKIE & ICE CREAM SANDWICH

SIDE OF MILK (ASK STAFF FOR FLAVOURS) \$8.00

## KEY LIME PIE

SCORCHED MERINGUE \$13.50

## BEIGNETS

PLAIN \$11.00 VANILLA CUSTARD FILLING \$13.00  
FRUIT COMPOTE FILLING \$13.00 CHOCOLATE FILLING \$13.00

