Reggae Fest Meals

All meals are served with Steamed Vegetables and Fried Plantains with your choice of (Spinach Rice, White Rice, or Rice & Peas).

* Escovitch Fish

A whole snapper is deep fried then topped with our homemade pickling sauce made from vinegar, onions, peppers, bell peppers, and carrots. 25

Curry Chicken

Like the curry goat, this dish is full of flavor after being marinated with herbs and spices. Prepared with Jamaican curry. Lunch: 14 Dinner: 16

Jerk Chicken Wings

Need an Island escape? Our jerk seasoning blend adds a spicy kick to these Caribbean wings. You will be begging for more. 15

Grilled Jerk Chicken

We marinated the breast of the chicken with fresh traditional Caribbean herbs and spices then grilled until it is tender and juicy then base with a Teriyaki sauce. Lunch: 14 Dinner: 16

Brown Stew Chicken

Marinated in herbs and spices such as garlic, thyme, pimento seeds and a dash of brown sugar then slow cooked to give it that rich delicious gravy. Lunch: 14 Dinner: 16

Caribbean Style Fry Chicken

Freshly marinated with traditional Caribbean herbs and spices then deep-fried. 15

Island Flava Oxtail

Caribbean favorite! Prepared with fresh Caribbean's herbs, spices and vegetables. 25

Caribbean Jerk Pork Ribs

These tender ribs are finger licking good, made to perfection with Caribbean spices and specially made jerk sauce. Half Rack: 18 Full Rack: 22

Curry Goat

This dish is full of flavor, seasoned with herbs and spices and slow cooked in Jamaican curry for tenderness. Lunch: 17 Dinner: 22

* Brown Stew Fish

Freshly deep-fried whole snapper then sautéed with herbs and vegetables in a brown sauce. 25

*Caribbean Jerk Shrimp

Jumbo shrimp marinated in Caribbean herbs and spices and then tossed in our homemade jerk sauce. Lunch: 17 Dinner: 20

* Curry Shrimp Pasta

Juicy shrimp simmered in a choice of (Tomato or Cream Sauce), infused with garlic, thyme, ginger, curry spice tossed with Penne pasta. Lunch: 17 Dinner: 19

Grilled Chicken Breast

Boneless chicken breast marinated with Teriyaki sauce. 15

Sweet & Sour Chicken

Boneless chicken breast chunks battered and deep-fried topped with a sweet & sour sauce. Lunch: 12 Dinner: 14

* Steamed Snapper

Seasoned with onions, carrots, okra, peppers, herbs and spices. 25

* Island Flava Baked Salmon

Marinated in herbs and spices, coated with eggs and coconut, served with fruit sauce.

* Salmon

Island flavor served choice of (Jerk or Grilled). 20

* Grilled Snapper Fillet

Fresh Snapper fillet grilled to perfection and served with lemon butter sauce. 19

* Shrimp Mofongo

Sautéed jumbo shrimp served with mashed green plantains and gourmet broth. 18

Curry Chicken or Goat & Roti

Choice between boneless (Chicken or Goat) mixed with Jamaican spices then use the roti to scoop up the curry. No silverware required. Chicken: 17 Goat: 20

*Tender By Design Sirloin

8 oz of USDA choice beef cooked to order and only served compound garlic butter with home style gravy and mashed potatoes. 20

Sweet Endings

Caribbean Rum Cake

Rich flavor, incredibly moist texture and deeply satisfying. Add a scoop of ice cream for +1.5 extra. 5

Jamaican Carrot Cake

Sweet carrot cake loaded with spices waiting for you to indulge! Add a scoop of ice cream for +1.5 extra. 5

Chocolate Chocolate Cake

This one is for the chocoholics!. A moist chocolate cake with more chocolate icing on top. Add a scoop of ice cream for +1.5 extra. 5

Strawberry Cheesecake

A sweet combination of strawberries and New York cheesecake nestled in a graham cracker crust. Topped with a strawberry glaze. 5.5

New York Cheesecake

Gourmet New York cheesecake extra light and creamy with a thick buttery graham crust.

Jamaican Sweet Potato Pudding

Fresh local sweet potatoes mixed with coconut milk, vanilla extract, brown sugar with fragrant spices and baked to perfection. 4.5

2000 Owen Dr. Fayetteville, NC 28306

* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish
Or Eggs May Increase Your Risk Of Food borne Illness.
Please Advise Your Server If You Have
Any Allergy Requirements. Prices And Offerings Subject To Change



Dine- In Curbside Pickup Delivery

(910) 491-6153

Standout Starters

Caribbean Chicken Wings

Jerk, Teriyaki Glazed, Sweet & Spicy, Dry Lemon Pepper. (10) PCs 14 (20) PCs 22 (50) PCs 48

* Grilled Shrimp

Medium shrimp grilled and served with a light garlic sauce. 13

Jerk Chicken Quesadilla

This quesadilla is stuffed with jerk chicken, vegetables, pepper jack & cheddar cheese and cilantro. Served with sour cream & salsa. 14

3 Cheese Chicken & Chili Dip

Tender chicken blended with cream cheese, cheddar cheese and Romano Cheese. This tangy, smoky, spicy dip includes harissa style seasonings with chipotle and cayenne peppers. 10

* Ackee & Saltfish Roll

Ackee and codfish in a flour tortilla deep-fried and served with a light fruit sauce. 9

* Conch Fritters

Sautéed conch battered and deep-fried served with a spicy dipping sauce. 14

Spinach Artichoke Dip

Spinach, artichoke hearts, garlic cream cheese, sour cream and bacon blended with Mozzarella cheese. Add a creamy Parmesan cheese sauce. Served with fried tortilla chips. 8

CoCo Bread

Soft coconut baked bread. 3

Empanada

Meat pie pocket pastry dumpling filled with special savory (Beef or Chicken) with spinach and more. 6

Calamari Ala Arrabiata

Deep-fried, sautéed with curry chili peppers in a rich and spicy plum tomato sauce. 15

Jamaican Patties

Handmade pastries that contain various fillings and spices baked inside a flaky shell, often tinted golden yellow with an egg yolk mixture or turmeric. It is made like a turnover but is more savory. Choice are (Jamaican Spicy Beef, Curry Chicken, Vegetable). 3.5

* Spicy Crab Cakes

Two hand-breaded, pan seared crab cakes served with choice of one side. 25

Soups & Garden Greens

Jamaican Soup Of The Day

Ask your server about our daily prepared soup. Add a house salad for +2 extra. Bowl: 8.3

Island Flava House Salad

Mix greens, cucumbers tomato, peppers, onions, pineapple and mango. Served with your choice of dressing. 12

Caesar Salad

Fresh Romaine lettuce tossed with a creamy Caesar dressing & croutons topped with Parmesan cheese. Add Chicken Breast or Jerk Chicken for +3 extra. 12

Crispy Tofu Salad

Mixed greens, tomatoes, cucumbers, sweet peppers, crispy tofu lightly drizzled with Italian dressing. 15

* Grilled Salmon Salad

Grilled wild caught salmon topped on a bed of mixed greens with tomatoes, cucumbers, sweet peppers. Served with a mango vinaigrette dressing. Substitute jumbo grilled shrimp for the same price. 16

Caribbean Bowls

* Jerk Chicken Or Jerk Shrimp Bowl

Choice of marinated jerk chicken breast or jerk jumbo shrimp served over a bed of stir fry vegetables with your choice of (Spinach Rice, White Rice, or Rice & Peas). Chicken: 13 Shrimp: 16

*Curry Chicken Or Curry Shrimp Rice Bowl

Choice of boneless chicken strips or jumbo shrimp simmered with red and green pepper, corn, ginger, garlic, yellow curry powder, Thai red curry paste, basil, spices, chicken broth and coconut milk. Chicken: 13 Shrimp 16

Sweet & Sour Rice Bowl

Chicken chunks is seasoned with soy sauce and spices, then coated with cornstarch and pan-fried until crispy. Then mixed with sautéed peppers, onions and pineapple topped with sweet and sour sauce. Served over a bed of white rice. 13

* Caribbean Jerk Fish Bowl

Choice between (Salmon or Snapper) pan-seared with spices served over a bed of white rice and beans with fresh mango and avocado salsa. 17

Vegetarian Menu

Jerk Tofu

Marinated with Jamaican jerk seasoning and grilled on open flame. 15

Curry Vegetable Roti

This fried bread folds around a filling of zucchini, okra, chickpeas, tomato and spinach in a creamy, tangy curried yogurt sauce. 12

Vegetarian Penne Pasta

Penne pasta tossed in a coconut tomato sauce. 14

Brown Stew Soy Chunks

Soy chunks simmered in a light brown sauce with beans. 15

Plantain Mofongo

Green plantain mashed with sea salt, garlic, onions, served with a gourmet sauce and sliced avocado. 12

Caribbean Veggie Chow Mein

A twist on a traditional Asian dish with stir fry vegetables (broccoli, pepper, carrots, snow peas, onions) served over lo mien egg noodles in a chow mein sauce. 13

Vegan Meatballs

Served in a choice of (Curry or Brown Stew). 13

Calaloo & Saltfish

Stewed Saltfish, onions, peppers & calaloo. 14

Ackee & Saltfish

Nutty taste of lobes of Ackee complemented with season pepper, onions and Saltfish. 16

Side Orders

Mac & Cheese

Fried Plantain

Rice & Peas

White Rice

Mashed Potatoes

Fried Yucca

French Fries

Bammy

Steamed Vegetables

Boiled Provision

4

Coco Bread

Roti

Pickney Meal

All kid's meal served with choice of a side item.

Fried Chicken

Lightly breaded chicken that is deep-fried. 6

BBQ Chicken

Infused with our homemade BBQ sauce. 6

Chicken Tenders

Three pieces of juicy tenderloins. 6

Thirst Quenchers

Coffee

.59

Iced Tea (Sweet or Unsweetened)

1.00

Hot Chocolate

1.75

Hot Tea

1.59

Passion Fruit

3.45

Mango Carrot

3.45

Pineapple Guava

3.45

Reggae Medley

Tropical Fruit Punch Mix 3.45

Sorrel

3.45

Fountain Drinks

Free Refills 2.50