



Signature

AUTHENTIC CARIBBEAN CUISINE
MODERN ISLAND EXPERIENCE



FIRST IMPRESSIONS & SMALL PLATES

AN INQUIRY INTO ACID-FAT-SALT BALANCE PRECISE
FRY , TECHNIQUE, AND FERMENTED BRIGHTNESS

- AKRA FRITTERS — \$9**
MALANGA FRITTERS WITH A CRISPY SHELL AND TENDER CRUMB,
SERVED WITH HOUSE PIKLIZ.
- HAND CUT PAPITA CHIPS — \$8**
HOUSE-CUT CRISPY GREEN PLANTAINCHIPS WITH HOUSE PIKLIZ.
- EMPANADAS — \$10**
FLAKY PASTRY FILLED WITH SEASONED BEEF AND CHEESE.
- BUFFALO WINGS — \$14**
CRISPY WINGS TOSSED IN HOUSE BUFFALO SAUCE.
- CALAMARI—\$12**

- SUGAR KANN WINGS — \$15**
CANE SUGAR GLAZE WITH CHILI REDUCTION.
- JERK CHICKEN WINGS — \$15**
GRILLED WINGS WITH JAMAICAN JERK MARINADE.
- OKRA & TOMATOES — \$9**
- AKRA AND TOMATOES—\$10**
- MARINADE AND TOMATOES—\$10**
- CONCH FRITTER— \$18**
- COCONUT SHRIMP—\$12**

GOURMET BURGERS

- CLASSIC AMERICAN ANGUS BURGER — \$15**
ANGUS PATTY, LETTUCE, TOMATO, ONION AND SECRET HOUSE SAUCE.

PASTA & HERITAGE GRAINS

MEDITERRANEAN TECHNIQUE MEETS WEST
AFRICAN GRAINS IN LAYERED AROMATICS

- BAYOU PASTA — \$25**
SHRIMP, ANDOUILLE, COCONUT CREAM AND PENNE.
- SHRIMP SCAMPI — \$25**

- LOBSTER LINGUINI — \$30**
BUTTER-POACHED LOBSTER, GARLIC CREAM SAUCE AND LINGUINI.
- FUTTUCCINE ALFREDO/ROSA— \$25**

SOUPS & GARDEN OFFERINGS

BROTHS AND FIELD GREENS COMPOSED FOR CONTRAST, REFRESHMENT, AND LIFT.

- ISLAND CONCH CHOWDER — \$16**
COCONUT BROTH, TENDER CONCH, BACON AND POTATO.
- ROASTED PUMPKIN LOBSTER BISQUE — \$18**
VELVET ROASTED CALABAZA PUMPKIN AND LOBSTER BISQUE FINISHED
WITH A DELICATE DRIZZLE OF CHIVE OIL.
- SIGNATURE SALAD — \$12**
SPRING MIX, AVOCADO, TOMATO, CUCUMBER AND PASSION FRUIT VINAIGRETTE.

- ROASTED BEET SALAD — \$13**
RUBY BEETS, CANDIED WALNUTS, STRAWBERRY AND CITRUS GLAZE.
- CAESAR SALAD — \$12**
ROMAINE HEARTS, PARMESAN FRICO, GARLIC CROUTONS
AND CLASSIC EMULSION.

PRIME CUTS & STEAKS

CLASSICAL BUTCHERY WITH CONTROLLED
MAILLARD REACTIONS FOR MEASURED SUCCULENCE.

- FILET MIGNON (9 OZ)**
USDA PRIME TENDERLOIN, RED WINE DEMI-GLACE **\$35**
- DRY-AGED NEW YORK STRIP (14 OZ)**
USDA PRIME STRIP STEAK, HERB COMPOUND BUTTER **\$39**



SEA & LAND CENTERPIECES

LONG BRAISES, AROMATIC CURRIES, AND SEARED SEAFOOD STRUCTURED FOR BALANCE AND LENGTH

HALF CHICKEN DE LA MAISON — \$25

HERB-BRINED ROAST CHICKEN, BLACK RICE AND SEASONAL VEGETABLES.

CARIBBEAN SALMON — \$27

PAN-SEARED SALMON, ROOT VEGETABLES AND CREOLE SAUCE.

JERK LAMB CHOPS — \$28

TENDER LAMB CHOPS MARINATED WITH JERK SPICES AND GRILLED TO PERFECTION.

CURRY GOAT — \$30

FRAGRANT CURRY, TENDER GOAT, RICE AND PLANTAINS.

BRAISED OXTAILS — \$35

SLOW BRAISED OXTAILS, ROOT VEGETABLES AND SWEET PLANTAINS.

CONCH CREOLE — \$35

TENDER CONCH SIMMERED IN A RICH CREOLE SAUCE WITH ISLAND HERBS AND SPICES.

WHOLE RED SNAPPER — \$45+

WHOLE CARIBBEAN RED SNAPPER, DEEP FRIED UNTIL CRISPY OR GRILLED.

ACCOMPANIMENTS & SIDES

A COLLECTION OF OUR DELICIOUS SIDES TO COMPLEMENT YOUR MEAL.

DJONDJON RICE — \$9

WHITE RICE — \$7

FRIED PLANTAINS — \$9

FRIED BREADFRUIT — \$9

MASHED POTATOES — \$9

MARINADE — \$9

FRIED YUCCA — \$7

SWEET PLANTAINS — \$7

CARIBBEAN VEGETABLES — \$7

GRILLED VEGGIES — \$9

MARCARONI AND CHEESE — \$12

AKRA — \$9

KALALOU SIGNATURE PLATTERS

CRAFTED FOR SHARING • PERFECT FOR FAMILY & FRIENDS

SERVES 4+ GUESTS

CHOOSE YOUR FAVORITE COMBINATION OF:

PROTEINS:

OXTAILS • GOAT • GRIYO • JERK CHICKEN • SALMON • CONCH • RED SNAPPER (FILLET)

SERVED WITH: DJONDJON RICE • BREADFRUIT • AKRA FRITTERS • YUCCA

PLANTAINS • SEASONAL SIDES • HOUSE PIKLIZ

STARTING AT \$75+

ASK YOUR SERVER FOR PLATTER OPTIONS.

DESSERTS

A CLOSING SEQUENCE THAT EMPHASIZES TEXTURAL CONTRAST AND AROMATIC LIFT

CHEESECAKE — \$10

CREAMY CHEESECAKE SERVED WITH STRAWBERRY GLAZE.

RED VELVET — \$12

CLASSIC RED VELVET CAKE TOPPED WITH COCONUT WHIPPED CREAM AND FRESH STRAWBERRIES.

MOLTEN CHOCOLATE CAKE — \$13

CHOCOLATE CAKE SERVED WITH HOUSE-MADE RHUM RAISIN ICE CREAM AND RUM CARAMEL SAUCE.



Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness.

ALLERGEN WARNING: Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soy, Peanuts, Tree nuts, Fish & Shellfish.

GS Denotes Gluten-Sensitive Menu Item. We are not a gluten-free environment. Please notify your Cashier if you have any food allergies. Denotes a vegetarian Menu Item.

Caution- some food items may contain olive pits, bones, or shells