

MENU



APPETIZERS / STARTERS

WINGS (8) \$12

Wings freshly season lightly breaded and fried perfectly toasted in sauce of choice Jerk, Barbecue, Buffalo, Glazed Chili, Lemon Pepper

JERK CHICKEN FRITTERS \$12

Jerk Chicken House Seasoned Flour Dough, Bell Peppers, Scallions, Onions

ARTICHOKE DIP \$15

Creamy Artichoke Dip with a perfect balance of flavors served with crispy chips

CALAMARI \$19

Tender calamari ring lightly breaded and fried served with homemade sauce, sweet mi Dip or vinaigrette

ASK ABOUT OUR SOUP OF THE DAY \$10

Island Vibes

JERK CHICKEN \$24

Marinated in our house made Jamaican Jerk Sauce served with Choice of One Side

JERK CHICKEN PASTA \$22

JERK SHRIMP PASTA \$28

JERK SALMON PASTA \$30

Sautéed in our house made Creamy Alfredo Parmesan Jerk Sauce with Penne Pasta al dente, Bell Peppers

RASTA PASTA (NO MEAT) \$15

JERK CHICKEN SANDWICH \$20

Pan Jerk Chicken top with lettuce, tomato, and onion to finish with mango aïoli. Serve on a warm potato bun Served with Fries





ENTREES

OMG OXTAIL \$35

Seasoned and cooked to perfection with a soft tender touch. Served with your choice of two sides

BLACKENED SALMON \$32

8 oz Pan Seared served with your choice of one side

GARLIC HERB SHRIMP \$28

6 Butterfly Shrimp in a White Wine Butter Garlic Sauce. Served with your choice of one side

JERK SHRIMP \$28

Marinated in jerk seasoning, grilled or sautéed to perfection. Served with sautéed mixed vegetables with choice of sides.

CURRY SHRIMP \$28

Seasoned and cooked in our creamy, coconut curry sauce with bell peppers and onion. Serve with sautéed mixed vegetables with choice of side.

FRIED LOBSTER TAIL \$45

Cooked in home-made beer batter with your choice of two sides.

FRIED WHOLE SNAPPER \$47

Seasoned and fried to perfection served with escovich sauce. Served with your choice of two sides

ISLAND INSPIRED CHEESEBURGER \$20

Cook to temperature of choice serve lettuce, tomato and onion on a warm toast potato bun. Served with fries.

12 OZ RIBEYE STEAK \$38

Served with your choice of two sides

LAMB CHOPS \$45

Served with Chef Whyte's homemade blossom brown sugar sauce. Served with your choice of two sides

BUTTERFLY SHRIMP \$35

6 butterfly shrimp made in a creamy home-made white wine butter sauce. Served with garlic mashed potatoes and steamed veggies.



ENTREES



Surf and Turf

12 Oz Rib Eye Steak Served with Your choice of Shrimp or Beer Battered Lobster your choice of one side

SHRIMP **\$58**

LOBSTER **\$62**

AURA STAR SHRIMP TRIO (SHAREABLE) **\$65**

Jerk, Curry, Garlic Herb Shrimp served with two sides

Salads

TRADITIONAL CAESAR **\$12**

ADD CHICKEN: \$5 ADD SHRIMP: \$9 ADD SALMON: \$12

Romaine Lettuce, Croutons, Shaved Parmesan, House Made Caesar Dressing

AURA CHOPPED SALAD **\$14**

ADD CHICKEN: \$5 ADD SHRIMP: \$9 ADD SALMON: \$12

Iceberg Lettuce, Cherry Tomatoes, Garlic Breadcrumbs, Dried Cranberries, Basil, EVOO, Red Onion, House Made Aura Dressing

Sides

BAKED MAC & CHEESE: \$9

GARLIC MASHED POTATOES: \$7

SEASONED VEGETABLE MEDLEY: \$7

RICE & PEAS: \$9

TRUFFLE FRIES: \$11

SWEET POTATO FRIES: \$9

COATED FRIES \$9

Desserts

RED VELVET RUM CAKE \$13

RUM CAKE \$13

