APPETIZER

CRAB CAKES US\$9.00

4 crab cakes deep fried golden brown served with a spicy mayo sauce.

TOMATO & BLUE CHEESE BRUSCHETTA

USD\$7.00

Perfectly toasted baguettes, topped with marinated tomatoes and blue cheese ,drizzled with a red wine reduction

ACKEE & SALTFISH TORTELLINI

USD\$10.00

Ackee and saltfish sauteed in a medley of herbs and spices stuffed in a wonton skin, smothered with our Chef's special sauce

SHRIMP COCKTAIL

USD\$10.00

Shrimp served on a bed of lettuce with a spicy cocktail sauce

SOUPS

SOUP DU JOUR USD\$5.00

PUMPKIN SOUP USD\$5.00

SALADS

BANG BANG SHRIMP SALAD

USD\$12.00

Salad greens with carrots, onions, dried cranberries tossed in a sweet chili lime dressing , topped with 3 grilled shrimp

TOSSED SALAD USD\$6.00

Lettuce, tomato & cucumbers tossed and served with your choice of dressing

PASTA

SERVED WITH GARLIC BREAD

Ask your waiter for the pasta shape of the day

PASTA DONE YOUR WAY

USD\$13.00

Pasta tossed in Chef's special Marinara Sauce , Creamy Alfredo , Rose Sauce or Coconut Jerk Alfredo

Add Shrimp USD\$16.00 Add Lobster USD\$20.00 Add Chicken USD\$7.00

The Almond Tree Restaurant

The Almond Tree Restaurant

10% Gratuity will be added to all bills

FROM THE GRILL

BACON WRAPPED PORK LOIN

USD\$30.00

8 oz pork loin wrapped in bacon cooked to perfection served with a pimento port wine sauce

US SIRLOIN STEAK

USD\$44.00

Prime US Sirloin Steak topped with Maître' D special herbed butter

CHICKEN SUPREME

USD\$16.00

Crispy skin 8 oz airplane chicken breast with a classic supreme sauce

ALMOND TREE SPECIALITIES

PLANTATION RICE

USD\$22.00

Curried rice topped with chicken, fish, shrimp, sweet peppers, onions, pineapple and ripe banana sauteed

in special herbs and spices

PESCATORE HIBISCUS

USD\$34.00

Grey Snapper fillet breaded and crisply fried-topped with a creamy callaloo sauce

CHICKEN SCALLOPS HIBISCUS

USD\$23.00

Chicken breast wrapped with bacon, sauteed in white wine and finished with a cheese au gratin

STEAK DIANE

US\$36.00

3 small steaks sauteed and finished In a delicate brandy cream sauce and fresh peppercorns

FROM THE SEA

SALMON STEAKS

USD\$30.00

Salmon steak seasoned with a special jerk sauce, grilled and served with a tropical fruit salsa or grilled with a special teriyaki sauce or crab crusted and grilled to perfection

CARIBBEAN SHRIMP OF YOUR CHOICE

USD\$32.00

Curried, grilled, run dung style, coconut crusted or creamy garlic

CARIBBEAN LOBSTER OF YOUR CHOICE (In Season only)

USD\$44.50

Curried, Broiled, Grilled, Thermidor, or our infamous Lobster Almond Tree

ALL ENTREES ARE SERVED WITH CHOICE OF FRENCH FRIED POTATOES, GARLIC MASHED POTATOES, BAKED POTATO OR RICE OF THE DAY AND VEGETABLES

10% Gratuity will be added to all bills

The Almond Tree Restaurant

YARDIE SPECIALS

OXTAIL WITH BEANS USD\$27.00

Braised oxtail with broad beans simmered in Jamaican herbs & spices

BACK A YARD CURRIED GOAT

USD\$18.00

Curried goat (spicy) served with mango chutney

FISHERMAN'S CHOICE— ask your waiter "what's the catch of the day?"

PER LB USD\$_

Fish done your way: Grilled and topped with onions or Steamed with vegetables & local herbs & spices, or done escovitched style.

VEGETARIAN/VEGAN OPTIONS

RASTA PASTA USD\$16.00

Rigatoni pasta topped with ackee, callaloo and tomatoes sautéed with herbs and spices

CURRIED CHICK PEAS AND POTATOES

USD\$18.00

Chick peas and potatoes sauteed in a special curry sauce simmered in coconut milk served on a bed

of couscous

ESCOVITCHED TOFU

USD\$22.00

Chunks of tofu, lightly breaded and fried ,served with Escovitched sauce

KIDS MENU

CHICKEN TENDERS

FISH FINGERS

USD\$7.00

Succulent chicken tenders breaded and fried served with French fries

USD\$9.00

Delicate fish fingers served with French fries

MACARONI & CHEESE

USD\$6.00

Rigatoni pasta tossed in a herb cream sauce with a three cheese blend

ALL ENTREES WITH THE EXCEPTION OF THE KIDS MENU ARE SERVED WITH CHOICE OF FRENCH FRIED POTATOES, GARLIC MASHED POTATOES, BAKED POTATO, RICE OF THE DAY AND VEGETABLES

The Almond Tree Restaurant



SCOTCH BONNET CHEESECAKE	USD\$6.50
Velvety Cheesecake with a twist of fiery excitement . A delightful surprise topped with rum infused caramelized pineapple	
TORTUGA CAKE A LA MODE W/SALTED CARAMEL SAUCE	USD\$8.00
Rum cake topped with vanilla ice cream drizzled with a salted caramel sauce	
OOEY GOOEY CHOCOLATE BROWNIE	USD\$6.50
A melt in your mouth fudgy brownie – pure chocolate bliss	4
SWEET POTATO A LA MODE	USD\$6.50
A rich dense moist pudding with warm spices, deep and comforting served with a scoop of coconut ice cream	4
STUDIES .	USD¢4 FO
ICE CREAM	USD\$4.50
Ask your waiter for the flavor of the Day	
COFFEE OR ASSORTED TEA	USD\$3.50

Freshly brewed Jamaican coffee or Assorted Teas

