



TACOS & CEVICHE

CEVICHE

RED SNAPPER CEVICHE

Red snapper, quinoa, aji amarillo, marinated red onion, cilantro, chips (DF)

TUNA CEVICHE

Raw tuna, red onion, coriander, chipotle, yuzu, coconut, chips (DF, GF)

GROUPEL CEVICHE

Grouper fish, cherry tomato, red onion, bell peppers, lime, cilantro, chips (DF, GF)

SHRIMP CEVICHE

Octopus, red onion, cherry tomato, bell pepper, lime, cilantro, chips (DF, GF)

SPIGY CONGH CEVICHE

Conch, tomato, red onion, avocado, bell pepper, pineapple, lime, cilantro, scotch bonnet, chips (DF, GF)

TACOS

SHRIMP TACO

Blackened shrimp, avocado, coriander, chipotle agave, flour tortilla (DF)

CAJUN MARINATED FISH

Mahi-mahi, pickled red onion, chipotle honey mayo, flour tortilla (DF)

CAULIFLOWER TACO

Cauliflower al pastor, onions, cilantro, pineapple, corn tortilla (DF, GF, V)

QUESO PANELA CON AQUACATE

Cheese, avocado, radish, pumpkin seeds, coriander, flour tortilla (V)

LETTUCE CEVICHE TACO

Marinated seafood, quinoa, crispy malanga, lettuce wrap (DF, GF)

TACO DE MILANESA CON RAJAS

Steak milanese, sautéed caramelized rajitas, flour tortilla

SALADS

VEGAN ROASTED CAULIFLOWER

Lentils, kale, baked sweet potatoes, grapes, arugula, balsamic vinaigrette (GF, VE)

COLD PASTA

Tuna, cherry tomatoes, capers, arugula, roasted zucchini, bell pepper, pickled red onion, pesto, Parmesan cheese

WATERMELON & KALE SALAD

Baby kale, fresh watermelon, basil, Feta cheese, cherry tomatoes, black olives, red onions, with thyme vinaigrette (VE)

ROASTED BEET & CARROT

Orzo, goats cheese, candied walnuts, arugula, honey and thyme vinaigrette (V)

BLACKENED MAHI-MAHI

Lettuce, mahi-mahi, mango, pineapple, melon, green and red onion, celery, cilantro, herb vinaigrette (GF)

GREEK SALMON

Baked salmon, crispy lettuce, tomatoes, cucumber, olives, red onion, feta, tangy vinaigrette (GF)

CHOPPED SALAD

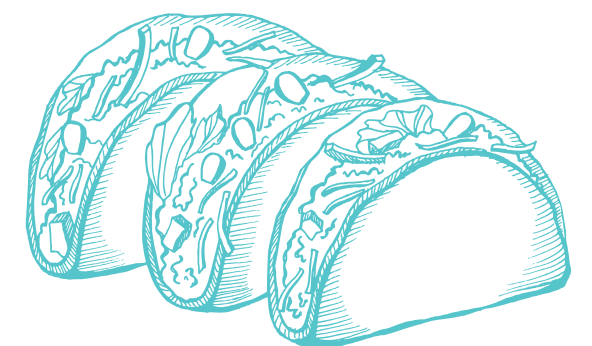
Lettuce, cherry tomatoes, cucumbers, bell peppers with roasted tomato dressing (VE)

BBQ TOFU SALAD BOWL

Hearty BBQ sliced tofu, brown rice, broccoli, red kidney beans, spiced baked pumpkin, green onion, ranch dressing (V)

GRILLED SHRIMP & CABBAGE

Farro, kale, roasted almonds, bacon, bits, Pecorino cheese dressing





SMOKEYS BBQ

HANGING SKEWERS

GRILLED BEEF TENDERLOIN

Beef tenderloin skewers with pineapple BBQ sauce (DF, GF)

JUMBO SHRIMP

Cajun marinated jumbo shrimp skewers with tamarind BBQ sauce (DF, GF)

JERK CHICKEN

Jerk chicken skewers with guava BBQ sauce (DF, GF)

GRILLED SPICY SAUSAGE

Spicy sausage skewers with sweet chili BBQ sauce

ISLAND SPICY VEGGIES

Herb marinated vegetable skewers with mango BBQ sauce (DF, GF, V)

MAHI-MAHI

Herb marinated mahi-mahi skewers with citrus BBQ sauce (DF, GF)

SMALL BITES

JERK FISH QUESADILLAS

Marinated jerk fish, cilantro, peppers, jack cheese, salsa, guacamole

SMOKED PULLED PORK NACHOS

Nacho chips, cheese, sour cream, Jalapeños, topped with pulled pork

SMOKED PULLED PORK SANDWICH

Topped with pineapple salsa

SMOKED PULLED BUFFALO CHICKEN SANDWICH

Topped with blue cheese and fresh tomato salsa

SIDES

JERK CHICKEN MAC

SPICY SHRIMP MAC

PIGGY MAC

SMOKED BEANS

(DF, GF, VE)

OVEN ROASTED VEGETABLES

(DF, GF, VE)

DESSERTS

CHOCOLATE BROWNIE

DESSERT OF THE DAY

Ask your server for our special!





★ THE TRUCK STOP ★



SUGAR CANE BAR

SOLE DAIQUIRI

Bambarra rum, fresh lime and lemon juice, and sour mix

HAITIAN DROPS

Bambarra rum, pineapple juice, orange juice, with grenadine syrup

JAMAICAN MULE

Appleton rum, lime juice, ginger beer, and a splash of bitters

DOMINICAN DRUM

Brugal rum, Campari, sweet vermouth

COCONUT DROP

Bambarra coconut rum, vodka, pineapple juice

ASU

Bambarra rum, coffee liqueur, piña colada syrup, and milk

GUYANA SUNSET

Margaritaville spiced rum, sour mix, and honey

ST LUCIAN JULEP

Bambarra rum and mint

TRINIDAD SOUR

Jim Beam bourbon, sour mix and a splash of bitters

RUMBA BAR

Bambarra white rum, Bambarra dark rum, triple sec, sour mix, grenadine, with orange and pineapple juice