

The Whistling Bird



Appetizers

Chips & Tropical Fruit Salsa

Tortilla Chips, homemade salsa with fresh Mango & Pineapple fruit

8.95

Chicken Wings

Jumbo Wings golden-fried to perfection Choose - Jamaican Jerk, Sweet Chili
Meyers BBQ Rum, Buffalo, Honey Ginger Soy

12.95

Bacon Wrapped Shrimp

Mexican Shrimp wrapped with Bacon, basted with sweet Thai Chili then caramelized on open
Flame with grilled Pineapple medallion.

15.95

Pork Potstickers

Pork, Ginger & Wasabi in crisp Wonton Rolls and Honey Ginger Soy sauce.

11.95

Jerk Pulled Pork Flatbread

Roasted Red peppers, Red Onion, Mozzarella, Cilantro, Garlic with Pyrate Rum BBQ sauce

12.95

Fried Plantains

Golden-fried Plantains, tossed with fresh Lime, Hawaiian pink salt and fresh Cilantro

10.95

Crab & Cream Cheese Wontons

Crab with Mornay cheese stuffed in Wontons, golden-fried with a Thai Sweet Chili sauce

12.95

Jerked

Served with Bread and choice of Soup, Garden Salad, or Caesar

Jamaican Jerked Chicken

Marinated & grilled half Spring Chicken with Jamaican Rice & Beans & Hush Puppies

~ Jerk Style ~
Original or Spicy

18.95

Jamaican Jerked Shrimp

Shell on Mexican Shrimp marinated then charboiled with Jamaican Rice & Beans & Hush Puppies

24.75

Jamaican Jerked Pork Tenderloin

Charbroiled 8oz marinated Pork Tenderloin wrapped in Bacon with Jamaican Rice & Beans & Hush Puppies

23.95

Negril Jerk Platter

Sampling of Jamaican Jerked Chicken, Pork Tenderloin and Shrimp with Jamaican Rice & Beans & Hush Puppies

27.95

Jamaican Jerked Mahi Mahi

8oz. Mahi Plet marinated and flame broiled with Jamaican Rice & Beans & Hush Puppies

20.95

What the Heck is Jerk ?

Jerk is a cooking style native to Jamaica. The method is traditionally used to cook Chicken, Pork and Seafood by using a highly spiced combination of Thyme, Scallions, Onions, Cinnamon Nutmeg, Scotch Bonnet pepper, and Jamaican Pimento. It's an unpredictable favor that in spite of its peppery heat you'll come back for more.



Served with Bread and choice of Soup, Garden Salad, or Caesar
Accompanied with choice of Baked Potato, Fries
Chef Vegetable or Jamaican Rice & Beans

Black & Bleu Sirloin

8oz Cajun Seasoned Sirloin with Gorgonzola Cream sauce

23.95

Gaucha Ribeye

Argentinian Chimichurri grilled 16oz Ribeye Steak

32.95

Add Garlic Sautéed Mushrooms & Onions ~ 2.99

Caribbean Coconut Shrimp

Mexican Jumbo Shrimp, Coconut Tempura
with Wasabi Orange Marmalade

23.95

Sesame Encrusted ~ Ahi Tuna

Sushi grade Saku block seared rare with Wasabi Aioli

23.95

Blackened Mahi Mahi

Blackened Mahi with fresh Mango & Pineapple fruit Salsa

22.95

Pasta

Served with Bread and choice of Soup, Garden Salad, or Caesar

Rasta Pasta

Mild - Medium - Hot

Bell Peppers, Red Onion, Mushroom, Spinach with
Coconut Lime Curry

Chicken - 19.95 | Shrimp - 20.95

Wild Mushroom Ravioli

Sautéed Mushrooms, Asparagus, Roasted Red Pepper with
Garlic Gorgonzola cream. Finished with toasted Almonds

18.95

Garlicky Shrimp & Langostino Lobster

Sauteed in Garlic Butter and rolled with cheesy Parmesan sauce.

23.95

Kiddos

Corn Dogs & Fries

Pasta Alfredo

Wings & Fries

Grilled Chicken & Veggies



Dessert

Xangos

Fried Cheesecake, Whipped Cream & Housemade
Strawberry Topping or Chocolate

8.25