



LIVE THIRSTY™

PUB GRUB \$3.33

Wisdom from The Frog: When you've gotta eat, grub it up.



COCONUT SHRIMP

Always golden brown and sweetened with a piña colada dipping sauce.

GROUPEY FINGERS

Piled high, never far from The Frog's own Trinidadian-inspired tartar sauce.

FIRECRACKER JAMAICAN WINGS

Tossed in The Frog's secret spices and a rum-molasses BBQ sauce.

BAHAMIAN CONCH SALAD

Red-hot lime- and chili-marinated conch, with cool celery, tomatoes and onion.

CARIBBEAN SLIDERS

Island-seasoned beef topped with onion crisps and honey ginger aioli.

KICKED-UP CONCH FRITTERS

Crispy fritters fired with spicy tropical-island dipping sauce.

JAMAICAN JERK PULLED PORK SANDWICHES

Done just right in two homemade sweet rolls – served with plantain chips.

WEST INDIES ROTI ("RAO-TEE")

Steamed curried chicken* pockets with tropical chutney for dipping. *Vegetarian if preferred.



SWEET TREATS

Wisdom from The Frog: Treat every bite as though it's your first.

ICKY STICKY COCONUT CAKE \$2.22

Soaked coconut cake and nut crumbles in rich caramel-rum sauce. Would you like to "Frog it up?" Add a scoop of ice cream. Just ask your server.

BLENDED CARIBBEAN RUM CREAM COCKTAIL* \$7.25

Kahlua, Brogans Irish Cream, Crème de Cacao and Cruzan Vanilla Rum.

*Add a floater of Jägermeister for \$2.00

PUB GRUB &
SWEET TREATS