

APPETIZERS

 **The Best Asian Wings** \$12
Crispy fried wings tossed in our own Asian sauce

THIS CAN BE SUBSTITUTED FOR BUFFALO SAUCE FOR THOSE WHO LOVE IT HOT!


 **Coconut Tiger Shrimp** \$18
Served with our Homemade Mama's Secret Sauce

 **Cashew Brussels Sprouts** \$14
Tossed in our Famous Homemade Asian Sauce

 **Jerk Shrimp Grilled Avocado Crostini** \$18
Caribbean spiced jumbo shrimp on our version of guacamole

 **Homemade Dutch Gouda Rings** \$14
Fried, crispy, Dutch cheese rings

 **Butter Chicken Tikka Kebabs** \$18
Marinated chicken breast in Indian homemade spices, grilled to perfection
(Add Rice or Fries to make it a meal - at an additional cost)

 **Tempura Tofu Satay** \$16
Crispy fried pieces of tofu served with the best homemade, spicy, crunchy peanut sauce

Crispy Salt Pepper Calamari \$18
Served with our Homemade Sweet Chili Sauce

ADD CRISPY PARMESAN FRIES FOR AN ADDITIONAL \$6 OR TRUFFLE FRIES FOR \$7




SMALL PLATES



Jerk Chicken Salad \$22
A fiery Jamaican twist on a classic salad. Sliced chicken breast marinated in spicy jerk seasonings, served on a bed of fresh greens with a tangy mango-lime dressing

 **Tempura Fish 'n' Chips** \$25
A pub favorite featuring crispy beer-battered fish fillets served with fluffy French fries and a side of tartar sauce


 **Spicy Coconut Pineapple Chicken Tacos** \$20
Panko fried chicken warm tortillas topped with a spicy coconut-pineapple salsa, fresh cilantro, and a drizzle of lime juice

Grilled Pineapple Mango Fish Tacos \$22
Mahi fish fillets grilled to perfection and served in warm tortillas with a sweet and tangy pineapple mango salsa and a side of jalapeno aioli

 **Pineapple Habanero BBQ Jumbo Shrimp Tacos** \$24
Grilled jumbo shrimp marinated in a pineapple habanero barbecue sauce, served in warm tortillas with a creamy avocado slaw

VEGETARIAN MEALS



 **Tofu Steak** \$18
A delicious vegetarian option featuring grilled sesame tofu tatak, served with your choice of sauce, grilled vegetables, and basmati coconut rice

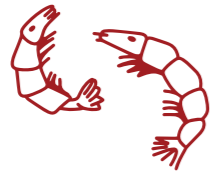
 **Tropical Vegetarian Linguine** \$20
A vibrant and flavorful dish featuring a medley of tropical vegetables tossed in a creamy garlic parmesan sauce, served over al dente linguine



*** SERVED FROM 11 AM TO 4 PM FOR YOUR MIDDAY INDULGENCE ***


 VEGETARIAN

 MUST TRY




FRESH CATCH & CLASSIC FAVORITES

SAUCES:
GARLIC LEMON BUTTER
RED WINE TRUFFLE
MISO GINGER SESAME
CREAMY LEMON DILL
INDIAN TANDOORI SAUCE
MUSHROOM CHARDONNAY
LEMON AIOLI

 **Fresh Lobster**
(price varies by weight)
Indulge in the freshest lobster, prepared to your liking: grilled, tossed in our homemade garlic butter lemon sauce, or the classic thermidor with a side sautéed vegetables. Choose from a side of **rice** or **parmesan fries**

 **Whole Red Snapper**
(price varies by size)
Experience the delicate flavor of a whole grilled / crispy fried red snapper, served with a side of steamed vegetables and flavorful coconut basmati rice

Yummy Curry Chicken \$20
A Caribbean-inspired curry with tender chicken, served with fragrant basmati rice

 **Jumbo Cajun Shrimp Linguine** \$24
Succulent shrimp cooked in a spicy Cajun sauce, served over creamy linguine for a hearty and satisfying meal

Jumbo Curry/Creole Shrimp Meal \$25
Tender shrimp cooked in a rich, fragrant curry or creole sauce, served over flavorful basmati rice and accompanied by a medley of grilled vegetables

Spinach Stuffed Salmon \$34
Fresh wild caught salmon fillet stuffed with a savory spinach mixture. Choose from a homemade **lemon butter** or **red wine truffle sauce**, served with basmati rice

 **Panko Crusted Mahi Mahi** \$28
A crispy and flavorful dish featuring mahi mahi coated in panko breadcrumbs and served with a sweet mango salsa, coconut basmati rice, and golden-brown tostones



Fresh, Wild-caught Grilled Salmon (8oz) \$32
A classic grilled salmon fillet, served with a side of basmati coconut island rice, tangy lemon garlic butter sauce, and steamed vegetables

Fresh Lobster Roll \$35
A classic lobster roll served **WARM** with sautéed lobster in garlic butter OR **COLD** with a refreshing lemon aioli dressing with crispy straight fries

 **Bold Buddha Signature Lobster Linguine** \$44
A luxurious dish featuring tender lobster chunks in a rich and creamy garlic parmesan sauce, served with linguine and topped with truffle

Lobster Tail \$42
A succulent lobster tail cooked to perfection in your choice of seasoned garlic butter, tandoori, Cajun, or thermidor. Served with sautéed vegetables and basmati coconut rice

 **Burnt Garlic Rib Eye with Red Wine Mushroom Sauce** \$45
A juicy rib eye steak with a smoky burnt garlic flavor, and a decadent red wine mushroom sauce, served with your choice of **crispy fries** or **fragrant coconut rice**

All bowls made with coconut basmati rice



CARIBBEAN BUDDHA BOWLS

 **Coconut Grilled Tofu Bowl** \$20
Coconut basmati rice, grilled tofu simmered in coconut milk with tomatoes, spinach, and Caribbean spices. Topped with bell peppers, sliced avocado, cherry tomatoes, and microgreens

Jerk Chicken Rice Bowl \$22
Coconut rice with a hint of thyme and scallions, grilled jerk chicken breast marinated in a blend of allspice, scotch bonnet peppers, ginger, garlic, and herbs. Topped with Fresh mango salsa, shredded cabbage, grilled pineapple, and avocado slices

Jumbo Curry Shrimp Rice Bowl \$24
Turmeric and coconut milk-infused basmati rice, curried shrimp cooked with a blend of curry powder, garlic, onions, bell peppers, and coconut milk. Topped with roasted sweet potatoes, diced tomatoes, carrots, and sizzled onions



 **Island BBQ Ribs Rice Bowl** \$28
Basmati rice cooked with coconut milk and a dash of cinnamon, slow-cooked ribs in a tangy island-style BBQ sauce with pineapple, brown sugar, and spices. Topped with corn, diced cucumbers, fresh cilantro, and fried tostones