

Appetizers

Seafood Martini \$2,400

Jumbo Lump Crabmeat, Jumbo Shrimp, Bay Scallops with Soba Noodles & Cilantro Lime Remoulade

Calypso Shrimp \$2,400

Pan-seared Shrimp with garlic, Fresh herbs, Shallots, Jerk seasoning, Pernod, Capers, Lemon zest, Tomato concasse

Soft Shell Crab \$2,880

Batter and seasoned with our own spices to lock in the flavours, and deep fried, served on a bed of fresh leaves, and sauce marinere

Mussels meet Escargots, Shrimp & Scallops \$1,800

Scallops, Escargots and Mussels in champagne and herb sauce Marinere on garlic Toast, Shallots dry figs, Truffle oil.

The Bistro \$2,400

Fresh vine-ripened tomato, Fresh mozzarella, prosciutto ham, Asparagus, Sliced navel orange, drizzled with basil vinaigrette.

Lobster Ravioli \$2,400

Lobster Ravioli topped with Parmigiano Reggiano, fresh Basil

Seafood Bisque \$2,400

Rich cream soup topped with succulent crayfish etouffee, sherry wine

Pumpkin Bisque \$2,400

From the Farm, homemade creamy pumpkin soup with a hint of wine

From the Bowl

Cavatappi Pasta with Alfredo Sauce

Jerked Chicken \$2,700

Shrimp \$3,300

Vegetable \$1,900

Cajun Pasta \$3,300

Light and spicy Cajun flavour served chicken and shrimp flavoured to perfection



Things with Buns

Oola's Classic Burger \$2,400

Juicy Jerked Patty, Lettuce, Tomato, Onions, American Cheese, served on House Bun with a Side of Fries

Oola's Chicken Sandwich \$2,500

Buttermilk Fried Chicken, Spicy Mango Slaw OR Lettuce, Tomato & Onions.

Oola's Fried Fish Sandwich \$2,400

Southern Fried White Fish, Spicy Mango Slaw OR Lettuce, Tomato & Onions.

All entrees are served with our house salad and a basket of bread and butter. If you have any special requests, our staff will be happy to accommodate you. An eighteen percent gratuity will be added to all parties of seven or more.

Menu items are subject to change.

Entrees

Yellowtail Snapper \$5,600

Coconut and macadamia nut encrusted yellowtail snapper served with mushroom risotto and asparagus mango-papaya sauce

Pork Loin Chop \$4,000

A fourteen-ounce parmesan-crust pork loin chop, caramelized apples, braised red cabbage, and mushroom risotto and asparagus mango papaya sauce

Imperial Crab Cakes \$4,800

Pan-seared jumbo lump crab cakes with twice-baked potato, seasonal veggies

Bang Bang Salmon \$5,600

Buttermilk fried with Asian heat sauce, Truffle mash potato

Bourbon Steak \$4,600

Marinated strip steak served with a side of tobacco potatoes and fresh vegetables

Two Great Minds Mixed Grill \$6,400

A four-ounce prime USDA-certified Black Angus beef steak and our own signature pan-seared Jumbo lump crab cake with Appleton cream sauce

From The Nest the Oolas Yawd Bird \$2,500

Marinated juicy oven roasted stuffed chicken breast filled with creamy garlic herb cheese, Au Gratin potatoes

Soy Glazed Lamb \$5,600

Three extra thick of our finest lamb glazed to perfection with our soy ginger glaze, served with Garlic mashed potatoes

BBQ Spare Ribs \$3,850

Dry Rub Spices & Herbs, Grilled to Perfection, Brushed with Fresh herbs with Fries / Slaw





Starters

Soup Of the Day

16oz	\$750
32oz	\$1,500

Spicy *Ackee and Avocado Dip

Served with Crispy Chips

\$1,800

Oola's Wings

(Classic BBQ Honey Garlic Sweet Scotch Bonnet) - Served with Ranch Dressing

6pcs	\$1,900
12pcs	\$3,800
20pcs	\$6,400

Quesadillas

Shrimp	\$2,750
Jerk Chicken	\$2,000

Sides

Garlic Mash Potato	\$600
Twice Baked Potato	\$600
Potato Wedge	\$600
Fries	\$600
Truffle Mac and Cheese	\$1,000



It has been said that a true dining experience is accompanied by an intimate, casually elegant atmosphere that encompasses both the menu and the dining space. We pride ourselves on offering just that a casually elegant dining experience rooted in classical elements of menu preparation and service.

Here at The Oola's Restaurant, we are proud to hand-cut our own steaks, fillet our own fish, bake our own breads, and prepare many of our sauces from scratch to complement each dish perfectly. If, for any reason, you are not completely satisfied, please let us know.

Best Regards,

Albert Parkes

Executive Chef

