

# MIX MINGLE & BRUNCH!

## STARTERS

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Seasonal Fruit Bowl	\$6
Coconut Shrimp	\$8
Jerk Salmon Hush Puppies	\$13
Cajun Seafood Hush Puppies	\$12
<i>crab meat and salmon topped with butter poached lobster</i>	\$15
Jerk Wings	
Taste of ZaZ Brunch Sampler	\$16
<i>Chef's Sunday favorites!</i>	\$40

## BRUNCH

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Shrimp & Grits	\$21
<i>optional smoked chicken sausage (+\$3) and fried egg (+\$3)</i>	
Kaleb's Chicken & Waffles	\$14
<i>chicken tenders or jerk chicken (+\$2)</i>	
Vegan French Toast (v)	\$10
<i>caramel banana with a Grand Marnier berry compote</i>	
Spice Isle French Toast	\$10
<i>Grenadian nutmeg and house-made cocoa berry whip</i>	
Seafood Sliders	\$17
<i>shrimp, crab, salmon and butter poached jerk lobster</i>	
Chipotle Chicken Sliders	\$13
Vegan Sliders (v)	\$13
<i>guac, sun-dried tomato spread, &amp; roasted smoked veggies</i>	
Mojito Crispy Chicken Sandwich	\$12
Zalin's Jerk Salmon Wrap	\$12
Quinoa Tofu Wrap (v)	\$11
ZaZ Seafood Mac & Cheese	\$25
<i>shrimp, crab and lobster meat</i>	
Fried Snapper	\$22
Ginger Teriyaki Salmon	\$22
Jerk Chicken	\$20
Asian Salad	\$10
<i>choice of shrimp(+8), salmon (+8), chicken (+5) or tofu (+5)</i>	

## SIDES

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Thai Basil Fried Rice	\$6
Coconut Rice	\$6
Side Salad	\$6
Sweet Chili Crispy Jack Fruit (v)	\$10
Hasselback Sweet Potatoes (v)	\$8

(v) Vegan Preparation

Before placing your order please inform your server if a person in your party has a food allergy