

STRAWBERRY HILL

LUNCH

APPETIZERS

SOUP OF THE DAY

Please ask your server for today's creation.

12



ESCOVIETCH SHRIMP

Marinated in citrus and pimentos.
Julienne vegetables, red sweet pepper coulis.

19

FISH CROQUETTES

Bread coated and lightly fried.
Remoulade, pineapple & papaya salsa.

19

PLANTAIN WRAPPED CALLALOO

Lightly spiced & seasoned. Topped with melted cheddar cheese.

15



LIGHT FARE

SALAD OF FRESH GREENS

Organic Mountain greens, seasonal vegetables. Strawberry house vinaigrette.

14



Add chicken breast ~ 10 / Add shrimp ~ 12 / Add steak 15

MEDITERRANEAN STYLE CHO-CHO SALAD

Mozzarella, pesto olives, cucumber, tomato, red onion &
herbs mixed with fresh lime & olive oil.

16



CRISPY CHICKEN WRAP

Baked. Callaloo tortilla, black beans, sweet corn, red cabbage, bell pepper
& cheddar cheese. Served on a bed of lettuce. Sweet jerk sauce.

20



Vegetarian



Gluten Free

All menu prices are in USD
20% GCT & service charge will be added to your bill

STRAWBERRY HILL

JAMAICAN TASTER 17

Ackee Stamp & Go, vegetable spring roll and pressed plantain.
Blue Mountain honey & mustard dip, scotch bonnet & tamarind sauce,
garlic aioli.

OUR CLUB SANDWICH 18

Chicken, bacon, cheddar cheese, lettuce & tomato. Whole
wheat bread, with garlic aioli.
Choice of house cut Irish potato fries or green salad.

MAINS

CREOLE CHICKEN & SHRIMP JAMBALAYA 28

Sautéed with onions, peppers & tomatoes. Fluffy coconut rice.

GOURMET JAMAICAN BURGER 22

Jamaican free range beef pattie. Whole wheat house-made bun.
Red pepper & sweet pickle mayo, lettuce, red onion, tomato & cheddar cheese.
Choice of house cut Irish potato fries or green salad.

QUINOA RASTA SALAD 18

Ackee, callaloo, tomato, red onion & seasonal vegetables.
Citrus vinaigrette.

JAMAICAN DUO – GOAT AND OXTAIL 30

Curry goat stew & Oxtail stew served side by side.
Traditional Jamaican style & spices.
Cold plantain salad, steamed vegetables & rice and peas.

JERK CHICKEN 24

Slowly grilled with Jamaican spices.
Carrots, green beans, fried plantains, rice & peas.

CATCH OF THE DAY – WHOLE FISH 35

Choice of fried with escovitch or steamed in coconut and okra sauce.
Steamed vegetables and coconut rice.



STRAWBERRY HILL

LUNCH

DESSERTS

BLACKWELL GLAZED RUM CAKE	9
Choice of house made ice cream flavour.	
BLUE MOUNTAIN LEMON CHEESECAKE	10
BANANA FRITTERS	12
Piña colada whipped cream, pineapple chutney	
STRAWBERRY HILL HOUSEMADE ICE CREAM	10
Please ask your server for today's selection.	
Served with a coconut crisp.	

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