



YOUR CHOICE OF ONE
SMOKEYS BBQ

NACHO STACKS

PULLED BBQ PORK

SHREDDED JERK CHICKEN

HASH CATCH

All choices are topped with cheese mix, tomato salsa, sour cream, and jalapeños, served with assorted nacho chips

QUESADILLA

SMOKED JERK CHICKEN

CAJUN SHRIMP

(S)

BLACKENED MAHI

(S)

MUSHROOM

All choices made with bell peppers, onion, cheese mix, salsa, guacamole and sour cream

BURGERS

BLUE CHEESE BEEF BURGER

Beef patties topped with blue cheese sauce, BBQ aioli, and caramelized onions, served with French fries

GRILLED CHICKEN BURGER

Grilled chicken breast with grilled pineapple, jalapeño, lettuce, tomato, cheese, jerk aioli, and pickles, served with French fries

BLACKENED FISH BURGER

Blackened mahi mahi with old bay aioli, smoked peppers, lettuce, tomato, and pickles, served with French fries (DF, S)

VEGGIE BURGER

Veggie patty with lettuce, tomato, cheddar cheese, jerk aioli, and pickles, served with French fries (V)

DESSERTS

DOUBLE CHOCOLATE BROWNIE

Freshly baked chocolate brownie paired with a scoop of ice cream

SMOKEY'S VANILLA CHEESECAKE

Served with a wild berry compote and vanilla cream



Please inform your server of any allergies or dietary restrictions.

Dairy Free (DF) Contains Seafood (S) Vegetarian (V)

THE TRUCK STOP

TACOS & CEVICHE

YOUR CHOICE OF ONE

SALADS

APPLE & ICEBERG

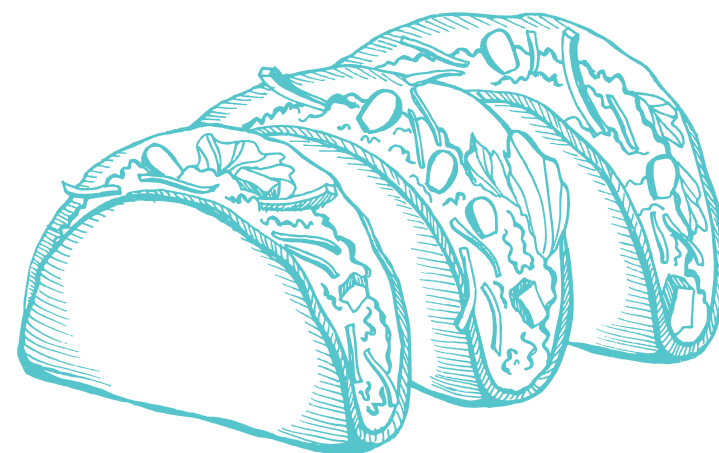
Crisp apples, iceberg lettuce, celery, caramelized pecans, and arugula, served with blue cheese ranch dressing (GF, N, V)

CITRUS & BEETS

Grapefruit, orange, and beets, pumpkin seeds, crumbled feta, and balsamic (GF, V)

MANGO & AVOCADO

Sweet mango, avocado, cilantro, red onion, and lettuce, with a chili-lime and garlic vinaigrette (DF, GF, VE)



CEVICHE

TUNA TANGO

Ahi tuna with shaved red onion, citrus, organic coconut oil, cilantro, and crispy shallots (DF, GF, S)

CITRUS SHRIMP

Juicy shrimp with tomato, red onion, avocado, bell pepper, pineapple, jalapeño, and cilantro, with fresh lime (DF, GF, S)

GARDEN ZEST

Pickled spring vegetables and French lentils, tossed in Chardonnay vinegar, Dijon mustard, orange juice, citrus zest, finished with charcoal oil (DF, GF, VE)

TACOS

SHRIMP DELICIOUS

Cajun-spiced shrimp with crisp lettuce, creamy avocado, fresh coriander, and chipotle aioli (S)

GOLDEN CATCH

Hash mahi served with pikliz, mango, garlic aioli, and fresh cilantro (S)

GARDEN CRUNCH

Crusted tofu with pickled vegetables, cabbage slaw, pineapple chutney, and burnt jalapeño mayo (V)

CARIBBEAN KICK CHICKEN

Original jerk BBQ chicken tenders served with island slaw and fresh tomato salsa (DF)

TENDER BEEF

Lightly spiced tender beef strips served with shredded iceberg lettuce, pickled red onion, and cheese crumble

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Dairy Free (DF) Gluten Free (GF) Contains Nuts (N) Contains Seafood (S) Vegan (VE) Vegetarian (V)



SUGAR CANE BAR

SOLE DAIQUIRI

Bambarra rum, fresh lime and lemon juice, and sour mix

HAITIAN DROPS

Bambarra rum, pineapple juice, orange juice, with grenadine syrup

JAMAIGAN MULE

Appleton rum, lime juice, ginger beer, and a splash of bitters

DOMINICAN DRUM

Brugal rum, Campari, sweet vermouth

COCONUT DROP

Bambarra coconut rum, vodka, pineapple juice

ASU

Bambarra rum, coffee liqueur, piña colada syrup, and milk

GUYANA SUNSET

Margaritaville spiced rum, sour mix, and honey

ST LUCIAN JULEP

Bambarra rum and mint

TRINIDAD SOUR

Jim Beam bourbon, sour mix and a splash of bitters

RUMBA BAR

Bambarra white rum, Bambarra dark rum, triple sec, sour mix, grenadine, with orange and pineapple juice