Lorna's Caribbean & American Grille MIAMI GARDENS | MENU

STARTERS

COCONUT SHRIMP *crispy shrimp with spicy orange dipping sauce* 17

BAHAMIAN CONCH SALAD *with fresh vegetables and freshly squeezed limes and oranges* 19

REGGAE WINGS *Fried or 🌶 Jerk, with a choice of our signature sauces* 15

BAHAMIAN CONCH BALLS *conch fried in a savory batter, with island dipping sauce .....* 18

BAHAMIAN CRACKED CONCH *tender conch fried to perfection, with island sauce* 22

BAHAMIAN CONCH TACOS *fried conch, with a Bahamian coleslaw on a tortilla* 20

CLASSIC CAESAR SALAD *crisp chopped romaine lettuce, herb croutons, parmesan cheese* 14

Jerk Chicken|7 *Shrimp*|9 *Salmon*|12

HOUSE SALAD *cheese, romaine lettuce, plum tomatoes, croutons, served with your choice of dressing* 14

Balsamic Vinaigrette| *Ranch*| *Blue Cheese*

Jerk Chicken|7 *Shrimp*|9 *Salmon*|12

BURGERS & SANDWICHES (served with fries and coleslaw)

BURGER *angus ground beef patty, romaine lettuce, tomato, red onion, buttered brioche bun* 16

Add Bacon| 2.50 *Add Cheese* |1.50

GRILLED CHICKEN SANDWICH *citrus marinated chicken breast crisp romaine lettuce, tomato, red onion* 17

Add Bacon| 2.50 *Add Cheese* |1.50

FISH SANDWICH *crispy fried catfish, lettuce, tomato, onion, buttery brioche bun, island sauce* 18

Add Bacon|2.50 *Add Cheese* |1.50

SLIDERS *your choice of beef or chicken, buttery brioche bun* 16

Add Cheese|1.50

HOUSE SPECIALTIES

SALMON *generous portion cooked your way, paired with white rice and broccoli* 28

🌶 Blackened| *Grilled* | *Honey Glazed*

ATLANTIC SNAPPER *whole snapper done your way, paired with French fries and coleslaw* 33

🌶 Escovitch| *Stewed* | *Fried (Breaded or Unbreaded)*

ISLAND SNAPPER *hand-filleted in house, paired with white rice and plantain* 28

🌶 Blackened | *Fried* | *Grilled*

CRACKED CONCH *paired with French fries, coleslaw with Bahamian sauce* 29

Fried | *Stewed(1 lb) 35*

SHRIMP LOVERS *large-sized shrimp done your way, paired with French fries and coleslaw* 26

Fried | *Grilled* | *Coconut*

OXTAILS *authentic Jamaican style braised cooked beef, paired with rice & peas and steamed cabbage* 31

CURRY CHICKEN *stewed in a curry sauce with potatoes and carrots, paired with white rice and coleslaw* 22

BROWN STEW CHICKEN *stewed in brown gravy sauce, blended veggies, paired with rice & peas and broccoli* 22

STEW BEEF *stewed succulent hearty pieces of meat, paired with rice & peas and steamed cabbage* 24

CURRY GOAT *spiced Caribbean dish of goat meat slow-cooked, paired with white rice and coleslaw* 23

JERK CHICKEN *smoked with a hint of spice, paired with rice & peas and plantains* 22

SIDES

Mac & Cheese 8 |*Steamed Broccoli* 6 |*Steamed Cabbage* 6 |*Corn off the Cob* 6 |*Coleslaw* 6 |*Rice & Peas* 8 |*Plantains* 4 White Rice 6 |*French Fries* 6 |*Sweet Potatoe Fries* 8 |*Salad (Caesar or House)* 7 | ***Available on Weekends**: Collard Greens* 8 | Corn Bread 4

We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Good Vibes Only!

— VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER ACCEPTED | NO APPLE PAY OR GIFT CARDS —

Lorna's Caribbean & American Grille

MIAMI GARDENS | MENU

— 18% Gratuity Added Tuesdays | Parties (5+) | (Special Events/Game Day)

SWEET TREATS

CARIBBEAN RUM CAKE a moist cake infused with rum & butter syrup sauce *7*

KEY LIME CAKE *fluffy moist cake with infused lime zest*..... *6*

CHOCOLATE LOVERS triple chocolate cake with fudge *6*

RED VELVET CAKE a crimson-colored layered cake with a butter cream frosting *6*

With Nuts | ADD 1.00

ADD A SCOOP OF VANILLA ICE CREAM *2*

KIDS MENU

CHICKEN TENDERS *deep fried to perfection with ranch dressing* *10*

SHRIMP *your choice of golden fried or off the grill*..... *10*

MOMMY MACARONI & CHEESE our famous the way mommy makes it mac & cheese *8*

CHOICE OF: *French Fries, broccoli, fresh pineapples*

COCKTAILS

STRAWBERRY HENNY 18
Hennessy, strawberry puree, triple sec, fresh lemon juice

LORNA'S PARADISE 15
Coconut rum, black raspberry liqueur, light rum, banana puree, OJ, pineapple and cranberry juice

CLASSIC CADILLAC 20
Patron tequila, Grand Marnier, agave and lime juice

PEACH PARADISE 14
Tito's, peach schnapps, sweet and sour

TROPICAL MINI CAR 20
Mango infused Remy 1738, triple sec, lemon juice

PINEAPPLE PARADISE 18
Remy Martin VSOP, peach schnapps, pineapple juice

TROPICAL OASIS 15
Coconut rum, gold rum, peach schnapps, grenadine, orange juice and pineapple juice.

WHITE WINE

Moscato, *California* 10/32
White Zinfandel, *California* 10/32
Chardonnay, California 10/32
Pinot Grigio 10/32

RED WINE

Cabernet Sauvignon, California 10/32
Pinot Noir, California 10/32
Merlot, California 10/32
Plum Wine 10/32

CHAMPAGNE & SPARKLING

Lamarca Prosecco 10/32

PLEASE DRINK RESPONSIBLY

Lorna's Caribbean & American GRILLE EST 2006