



APPETIZERS

(V) VEGAN

(VO) VEGAN OPTION AVAILABLE,
PLEASE ASK YOUR SEVER

Chicken Wings

Jerk, Last Lick buffalo, Honey Curry or Bourbon Barbecue

8 Wings\$18

Jumbo Shrimp Cocktail.....\$18

Cocktail Sauce and Tartar Sauce

Coconut Shrimp with Roasted Pineapple Sauce...\$18

Fire Stick Pepper Shrimp.....\$18

Burger Sliders with Caramelized Onions & Pickles*..\$16

Vegetable Spring Roll.....\$16

Serve with sweet chili Guinness sauce

Cooking with Love sampler plater.....\$53

3 Jerk wing / 4 Coconut shrimp / 4 Cod fish cake

3 Honey curry wing / 4 Vegetable spring roll / 3 Buffalo wing

VEGETARIAN

Veggie Sliders\$18

Beyond Burger (VO).....\$19

Brioche Bun, Lettuce, Tomato ★ Add Cheese \$1

Pasta Marinara with Mixed Vegetables(V).....\$19

Curried Veggie Chicken\$24

Serve with white rice and Seasonal Vegetables,
texturize soy protein cooked in rich curry sauce with
onions, pimento, potatoes and ginger

Brown Stewed Veggie Chicken\$24

Pan fried, then smothered in a rich brown gravy w/onions

Barbecue Veggie Chicken.....\$24

Seasoned overnight, then grilled this texturizes soy
protein will be a surprising delight

SALADS

Classic Caesar Salad\$18

Romaine lettuce heart with Caesar dressing and herb croutons ★

Market Green Salad\$18

Cherry Tomato, Roasted Corn, Cucumber, Carrots
with Balsamic Dressing

★ Add Chicken \$8 ★ Add Salmon \$10

★ Add blackened shrimp \$12

Jerk Chicken Taco or Jerk Shrimp Taco.....\$15

Serve with chunky salsa and guacamole

SIDE ORDERS

Rice and Peas \$12 • Sweet Plantains \$14 • Seasonal Vegetables \$14 • Baked potato \$10

Bammy \$12 • Macaroni & Cheese \$14 • Jumbo French Fries \$10

Loaded Baked Potato \$12 • Roasted Breadfruit \$12 • Maple Mashed Potato \$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



ENTREE

Walkerswood Pan Jerk Chicken\$30 Slow Smoked Jerk Chicken served with Rice & Peas and Seasonal Vegetables	Jerk Shrimp\$35 Served with rice and beans and Seasonal Vegetables
10oz Maine Lobster Tail\$40 Choice of Curry, Jerk, Coconut Curry or Broiled Served with Rice & Peas and Seasonal Vegetables	St. Louis Bourbon BBQ Ribs\$30 Loaded Baked Potato and coleslaw
Slow Braised Oxtail and Butter Beans\$38 In Rich Gravy, Served with Rice & Peas and Seasonal Vegetables	Jerk Salmon\$33 Rice & Peas and Seasonal Vegetables
Curry Goat Stew\$35 White White Rice & Seasonal Vegetables	Coconut Curry Salmon\$33 Rice and Peas and Seasonal Vegetables
Pimento Jerk Pork\$30 Served with Breadfruit or Bammy and Seasonal vegetables	13oz. Burger*\$25 Lettuce, Tomato, and Caramelized Onions ★ Add Cheese \$1
Curry Shrimp\$35 Rice & Peas and Seasonal Vegetables	20 oz. Dry Aged Cajun Bone-in Ribeye*\$45 Loaded Baked Potato and Seasonal vegetables
Ackee & Saltfish with Seasonal Vegetables\$30 Served with your choice of Roasted Breadfruit or Bammy	Jerk Oxtail over Macaroni & Cheese pie\$38
Escovitch Red Snapper\$40 Served with bammy or festival and seasonal vegetable	Bourbon jerk baby lamb chop\$35 Serve with garlic maple mashed potato
Hennessy FriedShrimp\$35 French Fries and mango coleslaw	Jerk pork fried rice\$30 / Shrimp\$35 Jerk chicken ..\$30 / Lobster ...\$37 / Oxtail ..\$35 (V) Vegan / Vegetarian option\$25 - No meat, No fried eggs", white rice - mixed veg - Asian sauce spinach - pepper flakes - pickled scallion
Brown Stew Red Snapper\$40 Served with rice and peas and seasonal vegetable	

PASTA

5 Cheese Baked Macaroni Pie\$19	★ Add Jerk Chicken \$8	★ Add Salmon \$10
Simpson's Reggae Pasta\$17	★ Add Blackened Shrimp \$12	★ Add Oxtail \$16
Penne pasta tossed with sautéed vegetables and Jamaican spices in rich cream sauce		

THANK YOU FOR CHOOSING THE SIMPSON! A GRATUITY OF 20% IS PLACED ON PARTIES 8 OR MORE



KIDS MENU

\$12

Double Dipped Chicken Fingers with Fries
Truffle macaroni and cheese bites with or without bacon

Brick Oven Pizza
Choice of Jerk Chicken, Pepperoni, or Cheese
Mozzarella cheese sticks with marinara sauce

DESSERTS

Jamaican Black Fruit Cake
Served with vanilla rum sauce

Caramel Cheesecake / Hennessy Cheesecake / Red Velvet Cake

Blue Mountain Coffee Tiramisu

A taste of Italy! Layers of yellow cake get the traditional deep soak treatment of Blue mountain coffee and dark rum and are sandwiched with a light mascarpone mousse.

Chocolate Tuxedo Bombe

A rich chocolate cake base is layered with milk chocolate & white chocolate mousse and covered in handcrafted chocolate ganache drizzled with white chocolate.

Chocolate explosion ala mode

Warm melted German chocolate cake served with vanilla ice cream.
chocolate mousse and covered in handcrafted chocolate ganache drizzled with white chocolate.

Ice cream

Vanilla, Chocolate, Strawberry, Rum and Raisin



COCKTAILS

THE 673\$16

Spread Love the Brooklyn Way! A sweet & colorful cocktail layered with orange juice, Alize red passion, blue curacao and topped with Casa Migos tequila

THE NOTORIOUS\$17

Spiked Iced tea with a Brooklyn Twist- Gin, Tequila Vodka, Triple Sec and Tequila topped with Melon Liqueur and guava juice

ULTRA\$16

Taste of the Caribbean, Malibu Rum base, Cranberry and Blue Curacao mix, splash of soda water and topped with Honey Jack

THE BARCLAY\$16

Elevate your classic cocktails with Hennessy, with fresh blueberry, Hennessy sour and a splash of ginger ale

SIMPSON HYPE\$17

Rich, bitter and aromatic blend of Hennessy, grand Mariner liqueur, Disaronno Amaretto, with a splash of lime juice

PASH ISLAND\$16

Strong, sweet and exotic vodka, gin, rum, tequila and triplesec topped with tropical passion fruit juice

THE SIMPSON RUM PUNCH!.....\$15

Simpson Rum Punch with Wray & Nephew White Rum

ISLAND LIFE\$9

Coco Lopez, Pineapple Juice

*Add Wray & nephew Rum \$6

GUAVA MINT LEMONADE\$9

Guava Juice, Mint Leaves, Fresh Lemon Juice

*Add Wray & nephew Rum \$6

THE CARROT COCKTAIL\$9

Carrot Juice, Vanilla Syrup w/ and nutmeg

Condensed Milk

*Add Wray & nephew Rum \$6

WINE

PRICES ARE
BY THE BOTTLE

WHITE

House Chardonnay\$36

House Pinot Grigio\$42

Reisling\$44

RED

House Cabernet Sauvignon\$35

House Argentinian Red Blend\$40

DIGESTIF Dessert Wine

Moscato\$44

SPARKLING WINES

Prosecco\$76

Dom Perignon\$480

Moet Nectar Rose\$220

LIQUORS

COGNAC

Hennessey VS\$220

Remy Martin XO\$390

Courvoisier\$200

VODKA

Grey Goose\$200

Ciroc\$180

Ciroc Ccoconut\$210

Apple Ciroc\$210

Stolichnaya\$140

Titos's\$150

Absolut\$160

Absolut Citron\$160

RUM

Appleton Estate 8 YR Old\$110

Appleton Estate 12 YR Old\$140

Appleton Estate 21 YR Old\$450

Wray & Nephew White Rum 750 ML\$100

TEQUILA

Don Julio REPOSADO\$236

Patron ANEJO\$250

Casamigos BLANCO\$200

Don Julio SILVER\$176

FROZEN BEVERAGES AVAILABLE

Non Alcoholic & Alcoholic beverages