

1035 Clear Lake City Blvd, Houston, TX 77062 * (281) 410-2233 * LuciansCaribbeanGrill.com Regular Dining Hours: Tuesday – Saturday 11am – 9pm, Sunday 11am – 7pm

WEEKLY SPECIALS

Wednesday:	Stew Chicken Entrée or Roti Dark meat slow cooked in a savory brown sauce.	\$14
Thursday:	Curry Goat Entrée or Roti Slow cooked curried goat pieces	\$18
Saturday:	Jerk Pork Entrée or Roti Grilled pork marinated in a spice jerk seasoning	\$16
-	Jerk Pork Sandwich Served with a side of chips**	\$12

\$10

Bowls

ditional cost.
\$10 go, and crispy
\$12 and Creole
\$12 Ifredo sauce

Jerk Chicken Sandwich

Boneless jerk chicken with lemon aioli, lettuce, tomato, and pickled onions on a brioche bun. Served with a side of chips.

HANDHELDS

◆ JP Jerk Burger* \$12 Jerk seasoned 1/2 pound beef patty with sriracha aioli, lettuce, tomato, and pickled onions on a brioche bun. Served with a side of chips**

Jamaican Patties

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Flaky stuffed pastry served with spicy BBQ or Guava Jerk sauce

Spicy beef + curry chicken + mixed veggie + spinach

Single-\$4 Set of 3-\$8 Set of 6-\$14 Mix and match

RΟΤΙ

Curried potatoes and your choice of filling wrapped in a dahl poori skin.

Chicken Roti	\$12
Beef Roti	\$14
Veggie Roti	\$10

ENTRÉES

Entrées are served with white rice OR rice and peas and two additional sides. Ask your server for "just the meat" pricing.

\$14

\$14

Jerk Chicken

Grilled dark meat marinated in a spicy jerk seasoning and served with our signature guava jerk sauce.

Jerk Wings

Grilled jumbo wings marinated in a spicy jerk seasoning and served with our signature guava jerk sauce.

Curry Chicken Dark meat slow cooked in a mild coconut curry sauce.	\$14
Stew Beef Tender pieces of beef braised in a mild savory brown sauce.	\$16
Oxtail	\$22

Bone-in beef tails slow cooked in a savory brown sauce.

Caribbean Style Fish* \$Market Price Cooked to order your way: jerked, grilled.

SIDES (\$3 a la carte)

Fried Plantain, Sautéed Cabbage, Greens, Cole Slaw, Side Salad

PREMIUM SIDES (Sub +\$2 OR \$5 a la carte) Macaroni Pie, Coco Bread, Curry Potatoes, Roti Skin

EXTRA SAUCE

Hot Sauce - \$0.50, Curry, Oxtail, BBQ or Guava Jerk - \$1

TI MANMAY MENU For children under 12	
Chicken Tenders served with chips**	\$8
Burger* beef burger served with chips**	\$8
Hot Dog All beef hot dog served with chips**	\$6
Mac & Cheese Creamy macaroni & cheese	\$5
Pasta Penne with marinara, or alfredo	\$6

*This item is cooked to order. Whether dining in or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

** Substitutions available for additional charge

DRINKS

R	Fresh Homema	de Juices\$5	
<u>لە</u>	Mint Infused Lemo	onade	
	Sorrel (Hibiscus Tea)		
Jama	ican Bottled Dr	inks\$3	
	Ting grapefruit soda		
	Pink Ting grapefruit soda		
	Ginger Beer		
	Pineapple Ginger Soda		
	Pineapple Soda		
	Grape Soda		
	Kola Champagne		
	Cream Soda		
	Tropical Rhythms Juices (various flavors)		
	Vita Malt non-alcoho	olic malted energy drink	
Bottled Drinks\$2 - \$3			
	Topo Chico	Orange Juice	
	Sweet Tea	Apple Juice	
	Unsweet Tea	Water	
	Root Beer		
Cann	ed Sodas ask your	server for options\$1.50	
	Pepsi	Manzanita Sol (apple soda)	
	Pepsi Zero	Coke	
	Dr. Pepper	Diet Coke	
	Diet Dr. Pepper	Sprite	
	Ginger Ale		
Coffee or Tea\$2			

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ALCOHOLIC BEVERAGES Must be At Least 21 to Purchase

Beer		Bottle \$3	Bucket \$12
	Corona	Bud Light	
	Dos Equis	Budweise	r
	Shiner Bock	Michelob Ultra	
Premi	ium Beer	Bottle \$5	Bucket \$20
	Red Stripe - crisp pale lager from Jamaica		
	Carib - full-bodied pale lager from Trinidad & Tobago		
	Presidente - pilsner from Dominican republic		
	Guinness - Irish dry stout popular with Caribbeans		
	Heineken - Dutch pale lager		
	Heineken Zero - Alcohol free option		
Carib	Shandy Sorrel, Gir	nger, or Lime	\$5

COCKTAILS

wine-based

Tropical Margarita	\$5
Piña Colada	\$5
Mimosa sparkling wine and orange juice	\$7
Section Science Punch	\$7

WINE

Wine by the GlassGlass \$5			
	Cabernet Sauvignon	Pinot Grigio	
	Chardonnay	Pinot Noir	
	Moscato	Zinfandel	
	Prosecco Brut Champagne\$7		
	Sparkling Moscato Rosé\$		
Wine by the BottleBottle \$20 - 30			
	Kendall Jackson Chardonnay		
	Conte Priola Pinot Grigio		
	Beringer Founder's Estate Cabernet Sauvignon		
	Sailor's Superstition - Rum Barrel Aged Red Blend		
	ReLusso Rosso Frizzante - Sparkling Red		
	Rivata Prosecco - Champagne		
	Bellini - Sparkling Peach Wine		

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