

# RHUM

ISLAND INSPIRED CUISINE & RUM BAR

EST ★ 2016

## Starters

<b>DUCK EMPANADAS</b> .....	11
Duck, peppers, spicy queso, spicy horseradish sauce	
<b>DOUBLE DIP</b> <sup>G</sup> .....	11
Guacamole & jalapeño, pimento cheese, fresh chips	
<b>SEARED AHI TUNA</b> * <sup>G</sup> .....	13
Grade A tuna, island slaw, ginger soy vinaigrette	
<b>DOMINICAN RIBS</b> <sup>G</sup> .....	13
Sweet chili ginger soy glaze, fresh herbs	
<b>CARIBBEAN WINGS</b> .....	13
Sriracha coconut sauce, Danish blue cheese	
<b>POKE</b> * <sup>G</sup> .....	15
Grade A tuna, strawberries, macadamia nuts, avocado, mango, pineapple pesto, tortilla chips	
<b>CRABITIZER</b> .....	12
Fresh lump crab cake, stone-ground mustard sauce	
<b>BUFFALO SHRIMP</b> .....	13
Sriracha coconut breaded shrimp, Danish blue cheese, slaw	

## Salads

<b>BARBADOS JERK CHICKEN SALAD</b> <sup>G</sup> .....	16
Romaine, roasted garlic dressing, jack cheese, reggiano cheese, croutons	
<b>WITHOUT CHICKEN</b> .....	12
<b>AHI TUNA SALAD</b> * <sup>G</sup> .....	18
Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds	
<b>SUNSET CRAB CAKE SALAD</b> .....	19
Jumbo lump crab cake, avocado, mango, papaya, red onion, arugula	

### Small Salads

<b>ORGANIC MIXED GREENS</b> <sup>G</sup> .....	6
Mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese	
<b>BARBADOS CREAMY ROASTED GARLIC CAESAR</b> <sup>G</sup> .....	6

## Burgers + Sandwiches

<b>CHEESEBURGER IN PARADISE</b> * <sup>G</sup> .....	12
CAB chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion, fries	
<b>ISLAND BURGER</b> * <sup>G</sup> .....	13
Island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli, fries	
<b>ST. MAARTEN BURGER</b> * <sup>G</sup> .....	13
CAB chuck, gruyere cheese, dijonaise, bibb lettuce, caramelized onions, fries	
<b>SHRIMP BOAT</b> <sup>G</sup> .....	13
Sage-breaded shrimp, rémoulade sauce, lettuce, tomato, avocado, slaw	
<b>AHI TUNA BURGER</b> * <sup>G</sup> .....	14
Freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion, slaw	
<b>VEGGIE BURGER</b> .....	14
House-made quinoa, lentil, black bean burger with apricot glaze, guacamole, lettuce, tomato, slaw	

## Sides

\$5 EACH

<b>COCONUT RISOTTO • ISLAND SLAW</b> <sup>GF</sup> • <b>FRENCH FRIES</b> <sup>GF</sup>
<b>ROASTED SWEET POTATOES WITH PISTACHIOS</b> <sup>GF</sup>
<b>FRIED PLANTAINS</b> <sup>GF</sup> • <b>GARLIC MASHED POTATOES</b> <sup>GF</sup>
<b>VEGGIE OF THE DAY</b>

## Entrées

<b>JERK CHICKEN PLATTER</b> <sup>G</sup> .....	19
Coconut risotto, mango papaya honey salsa	
<b>SOY AND SUGAR CANE SALMON</b> * <sup>G</sup> .....	25
Coconut risotto, veggie of the day	
<b>JUMBO LUMP CRAB CAKES</b> .....	26
Stone-ground mustard sauce, garlic mashed potatoes, veggie of the day	
<b>DOMINICAN RIBS</b> <sup>G</sup> .....	26
Roasted sweet potatoes with pistachios, fresh herbs	
<b>NOLA SHRIMP</b> <sup>G</sup> .....	26
Worcestershire reduction sauce, garlic mashed potatoes, toasted ciabatta	
<b>THE MAMPIE</b> <sup>G</sup> .....	27
Cajun-grilled Atlantic fish, fried shrimp, Creole reduction sauce, garlic mashed potatoes, veggie of the day	
<b>ISLAND RIBEYE</b> * .....	29
Ginger pineapple soy marinade, roasted sweet potatoes with pistachios	
<b>WAILER FILET</b> * <sup>G</sup> .....	34
10 oz CAB filet mignon, garlic mashed potatoes, veggie of the day, worcestershire reduction sauce	

## Tacos

<b>JERK CHICKEN TACO</b> <sup>G</sup> .....	4.5
Topped with mango papaya honey salsa	
<b>RASTAMAN'S TACO</b> <sup>G</sup> .....	4.5
Panéed avocado, island slaw, corn salsa, rasta cream	
<b>BUFFALO SOLDIER TACO</b> .....	5
Sriracha coconut chicken, Danish blue cheese, island slaw	
<b>FISH TACO</b> <sup>G</sup> .....	5
Sage-breaded fish, island slaw, rémoulade sauce	
<b>SHRIMP TACO</b> <sup>G</sup> .....	5
Fried shrimp, island slaw, mango, passion fruit aioli, sriracha, eel sauce	
<b>SMOTHERED PULLED RIB TACO</b> <sup>G</sup> .....	5
Slow-roasted pork, BBQ sauce, fried onions, cilantro	
<b>CARNITAS TACO</b> .....	5
Braised pork shoulder, avocado lime crema, pickled red cabbage, cotija cheese, lime wedge, cilantro	

## Lil Islanders

Served with a drink, fries or fruit, and ice cream

\$7 EACH

<b>CHEESEBURGER</b> * <sup>G</sup> • <b>FRIED SHRIMP</b> <sup>G</sup>
<b>PAN-FRIED FISH</b> * <sup>G</sup> • <b>CHEESE QUESADILLA</b>
<b>JAMMIN' FINGERS</b> <sup>G</sup>

{ 12 & under only please }

## Sweet Endings

<b>AWARD-WINNING KEY LIME PIE</b> .....	10
Graham cracker crust, pecans, whipped cream	
<b>HOT FUDGE SUNDAE</b> .....	11
Homemade Belgian fudge, whipped cream, sugared pecans	
<b>SEASONAL DESSERT</b> .....	MKT

## Coffee

<b>ULTRA PREMIUM FRENCH PRESS COFFEE</b>	
<b>SMALL POT / LARGE POT</b> .....	5/9



<b>SAIL AWAY NITRO COLD BREW COFFEE CANS</b> .....	5
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{ G = Gluten Free Upon Request | GF = Gluten Free } If you have a food allergy, please speak to the owner, manager, chef, or your server.

\* The FDA advises consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne related illness. These items noted can be cooked to your liking.

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## Rhum Cocktails

<b>CARIBBEAN RUM PUNCH</b> .....	11 • CARAFE .....	39
Cruzan light and dark rum, orange curacao, pineapple, orange, lime juices		
<b>RUM SANGRIA</b> .....	11 • CARAFE .....	39
Fresh pineapple, granny smiths, merlot, Cruzan dark rum		
<b>PASSION FRUIT PIÑA COLADA</b> .....		11
Served on the rocks. Don Q Coco rum, passion fruit, pineapple, coconut, Myers's dark rum floater		
<b>DARK AND STORMY</b> .....		11
Gosling's Black Seal rum, ginger beer, lime		
<b>HOT AND STORMY</b> .....		11
House-made banana vanilla rum, jalapeño, ginger beer		
<b>KEY LIME MARTINI</b> .....		11
Cruzan vanilla, crème de cocoa, lime, graham cracker		
<b>COCONUT MARTINI</b> .....		11
Don Q coconut rum, white cream de cacao, cream of coconut, pineapple juice		

## Mojitos

<b>"EL ORIGINAL" MOJITO</b> .....		11
Don Q Limon rum, lime, mint		
<b>MANGO, PASSION FRUIT MOJITO</b> .....		12
Our signature mojito with the addition of fresh mango and ripe passion fruit		
<b>COCONUT MOJITO</b> .....		12
Don Q Coco rum, house piña colada mix, lime, mint		
<b>BAYA MOJITO</b> .....		12
Don Q Limón rum, fresh blackberries, lime, mint		

## Margaritas

<b>RHUM'S HOUSE MARGARITA</b> .....		11
Milagro Silver tequila, triple sec, fresh squeezed juices		
<b>PRICKLY PEAR MARGARITA</b> .....		12
Prickly pear infused Milagro Silver tequila, Cointreau, fresh squeezed juices		
<b>SWEET HEAT MARGARITA</b> .....		13
Milagro Silver tequila, Chambord, muddled jalapeño, blackberries, fresh squeezed juices		
<b>MR. BIG'S TOP SHELF</b> .....		13
Don Julio Silver 100% blue agave tequila, Cointreau, fresh squeezed juices		

## Beer

<b>DRAFT</b> .....		6
<b>ONE LOVE LAGER</b>		
Brewed exclusively for RHUM by Greenport Harbor Brewing Co. Crisp, hopped lager with a hint of passionfruit.		
OTHER SEASONAL DRAFTS AVAILABLE. ASK FOR SELECTIONS.		
<b>CRAFT / IMPORTED</b> .....		6
<b>KONA BIG WAVE</b>	<b>AUSTIN EAST CIDER</b>	
<b>CORONA</b>	<b>RED STRIPE</b>	
<b>DOS EQUIS</b>	<b>HEINEKEN</b>	
<b>GREENPORT HARBOR SEASONAL</b>		
<b>BLUE POINT BEACH PLUM GOSE</b>		
<b>CISCO BREWER'S WHALE'S TALE PALE ALE</b>		
<b>21ST AMENDMENT HELL OR HIGH WATERMELON</b>		
<b>DOMESTIC</b> .....		5
<b>BUD LIGHT</b>	<b>COORS LIGHT</b>	<b>MILLER LITE</b>

## White Wines & Rosés

<b>MAISON NICOLAS</b> <i>pinot grigio</i> , ITALY .....	10/34
<b>PALMER VINEYARDS</b> <i>chardonnay</i> , LONG ISLAND ....	10/34
<b>CASA JULIA</b> <i>sauvignon blanc</i> , CHILE .....	10/34
<b>CHÂTEAU DE BRIGUE</b> <i>rosé</i> , PROVENCE .....	11/36
<b>RAPHAEL</b> <i>sauvignon blanc</i> , LONG ISLAND .....	36
<b>MER SOLEIL RESERVE</b> <i>chardonnay</i> , SANTA LUCIA.....	44

## Red Wines

<b>PENDULUM</b> <i>cabernet sauvignon</i> , COLUMBIA VALLEY..	11/38
<b>LA FLOR</b> <i>malbec</i> , MENDOZA .....	11/38
<b>CAMBIATA</b> <i>pinot noir</i> , MONTEREY COUNTY .....	12/42
<b>PALMER VINEYARDS</b> <i>old roots merlot</i> , LONG ISLAND....	54
<b>FISTICUFFS</b> <i>cabernet sauvignon</i> , NAPA VALLEY .....	68

## Sparkling

<b>MASCHIO</b> <i>prosecco</i> , VENICE, 1/4 BOTTLE.....	11
<b>GRUET SPARKLING</b> <i>rosé</i> , NEW MEXICO.....	40
<b>TATTINGER</b> <i>brut cuvée prestige</i> , FRANCE .....	60

## Reserve Rhums (Sipping Nectar)

<b>MOUNT GAY 1703 CASK, BARBADOS</b> .....	26
A blend of 10-to-30-year old rums, aged in used American bourbon barrels. Flavors of candied fruit, nuts, and smoke	
<b>RON CENTENARIO FUNDACION 20YR, COSTA RICA</b> .....	16
Flavors of caramel, nutmeg, cinnamon, and butterscotch	
<b>APPLETON ESTATE 21YR, JAMAICA</b> .....	20
Dark copper distilled, aged in Jack Daniel's whiskey barrels. Tastes of baked walnut, brown sugar, molasses, and pecans	
<b>RHUM CLEMENT CUVÉE, MARTINIQUE</b> .....	24
Spice and wood flavors that build slowly in intensity, opening up to a complex symphony of fine notes	
<b>EL DORADO 21YR, GUYANA</b> .....	24
Creamy texture with a bit of heat and spice. Flavors of cinnamon and nutmeg	
<b>FACUNDO EXQUISITO 23YR, PUERTO RICO</b> .....	20
Flavors of vanilla, dark cherry, solid oak, brown sugar, and raisins	
<b>PUSSER'S 15YR "NELSON'S BLOOD," BRITISH VI</b> .....	20
Notes of syrupy spice and fruit, vanilla cream, and espresso	
<b>DON PANCHO 30YR, PANAMA</b> .....	60
Lovely dark dried fruit, cane honey, spice, vanilla, and orange peel	
<b>ANGOSTURA NO. 1, TRINIDAD &amp; TOBAGO</b> .....	22
Flavors of deep vanilla, caramel, and toasted marshmallow	
<b>DON Q GRAN AÑEJO, PUERTO RICO</b> .....	16
Solera rums aged up to 50 years with flavors of molasses, barrel char, vanilla and raisin	

## SHARE THE LOVE!!! RHUM GIFT CARDS AVAILABLE

RHUM is proud to display and make available for purchase the beautiful artwork of Carol Gold and Francisco Joseph. For more information, please ask.