



LI RESTAURANT WEEK | \$39 | April 7th - April 14th

Not available Saturday after 7pm

ADD A RUM PAIRING FLIGHT +26

STARTING COURSE: Caribbean Rum Punch

MAIN COURSE: Mojito ("El Original," Mango Passion Fruit, or Coconut)

DESSERT COURSE: Appleton 12 YR or House-Made Banana Vanilla Rum

## Starters

### SEARED AHI TUNA \*G

Grade A tuna, island slaw, ginger soy vinaigrette

### CORN TAMALES V

Salsa verde, spicy crema, guacamole, corn salsa

### DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry

### GUACAMOLE TROPICAL

House-made guacamole, mango papaya salsa, fresh tortilla chips

### COCONUT SHRIMP

Panko & coconut, spicy horseradish sauce

### DOMINICAN RIBS GF

Sweet chili ginger soy glaze, fresh herbs

ADD A SALAD TO ANY MEAL +9

### BARBADOS CREAMY ROASTED GARLIC CAESAR G

Romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

### ORGANIC HOUSE SALAD G, V

Arcadian greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

## Entrées

### SOY AND SUGAR CANE SALMON \*G

Coconut risotto, veggie of the day

### NOLA SHRIMP G

Worcestershire reduction, garlic mashed potatoes, grilled corn, toasted ciabatta

### GRENADA CHICKEN GF

Jerk chicken, coconut risotto, sweet chili glaze, spicy tomato confit

### ZEN GARDEN CURRY VEGGIES V+

Exotic vegetable assortment, jasmine rice, roasted peanuts, green curry coconut reduction

### CARIBBEAN CHICKEN SANDWICH

Crispy jerk chicken thigh, arugula, pickled onion, mango sriracha aioli, guacamole, brioche bun, fries

### CHILI-RUBBED PORK TENDERLOIN \*

Apricot ginger glaze, coconut risotto, plantains

### CARIBBEAN MAHI

Blackened mahi, plantains, banana coconut rum reduction, mango, red peppers, red onions, avocado, arugula

### ISLAND RIBEYE \*GF +8

Ginger pineapple soy marinade, garlic mashed potatoes

## Desserts

### AWARD-WINNING KEY LIME PIE V

Graham cracker pecan crust, pecans, fresh whipped cream

### MINI HOT FUDGE SUNDAE GF, V

House-made Belgian fudge, fresh whipped cream, sugared pecans

### GUAVA BREAD PUDDING

Whipped cream, fine Belgium chocolate, house-made toffee, caramel

G = Gluten Free Upon Request | GF = Gluten Free | V = Vegetarian | V+ = Vegan

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.





## Weekly Specials

### HAPPY HOUR

1/2 OFF RUM PUNCH, SIGNATURE MARGARITA, SANGRIA,  
WELL POURS, WINES BY THE GLASS, BEER + SELECT APPS

MONDAY-FRIDAY | 3-6PM | MAIN + ROOFTOP BAR

### MARGARITA + MOJITO MONDAY

1/2 OFF SIGNATURE MARGARITA + ALL MOJITOS

### TACO TUESDAY + THURSDAY

3 TACOS FOR \$15

### TACOS + TRIVIA

THURSDAYS 7PM-8:30PM

### RHUM PUNCH BRUNCH

WITH BOTTOMLESS MIMOSAS

WEEKENDS | 11AM-3PM

### RHUM TO GO!

COCKTAILS, TAKEOUT + TRAYS AVAILABLE!

## Book a Rum Pairing Dinner

THREE-HOUR, FIVE-COURSE DINNER  
*designed with our executive chef*

Available for Guests 16-30 | On-Site in Private Party Room  
RHUM has over 45 rums from 20 different countries



PERFECT OPTION  
FOR A HOLIDAY PARTY!