



## ***NOON @ DEON'S***

### **SOUP**

**NEW ENGLAND CLAM CHOWDER**, BACON, VEGETABLES, CREAM 5.50

### **SALADS**

**FARMER'S GREENS**, BALSAMIC SPRITZ 8.50

**ROMAIN SALAD**, ANCHOVY, REGGIANO, CAESAR DRESSING 9.50

**\*SALAD NICOISE**, RED POTATO, GREEN BEANS, EGG, OLIVES, TUNA 12.95

**\*CHEF'S SALAD**, HAM, CHICKEN, TURKEY, PROVOLONE 12.95

### **SANDWICHES**

(SERVED ON A BUN WITH FRIES)

**\*JERK SWORDFISH**, ROASTED VEGETABLE AIOLI 10.95

**\*JERK CHICKEN SALAD**, AVOCADO MOUSSE 10.95

**\*TUNA SALAD** 8.00

**\*GRILLED CHICKEN**, PROVOLONE, MUSTARD DILL 8.50

**\*BRIE BURGER**, CARAMELIZED ONION 11.00

### **BIG PLATES**

**DEEP FRIED CALAMARI**, FRIES & MARINARA DIP 10.50

**JERK CHICKEN**, RICE N PEAS, SUMMER VEGETABLES 15.00

**GOAT SHOULDER CURRY**, RICE N PEAS, SUMMER VEGETABLES 15.00

**BRAISED OXTAIL**, FAVA BEANS, RICE N PEAS, SUMMER VEGETABLES 15.00

**BBQ RIBS**, CORNBREAD, SUMMER VEGETABLES 14.00

### **KIDS**

**\*HAMBURGER & FF** 9.00

**\*HOT DOG & FF** 5.00

**PENNE & TOMATO SAUCE** 8.00

**CHICKEN FINGERS** 8.00

# ***EVENINGS @ DEON'S***

**508-696-0001**

## ***STARTERS***

### **Farmer's Salad**

greens, shaved vidali, tomato, roasted pear, spicy walnuts & balsamic spritz 9

### **Warm Goat-cheese Galette**

greens, roasted beet, pine nuts, balsamic spritz 10

### **Caribbean Conch Soup**

root vegetables, herbs, spices 10

### **Sugar-cane Chicken Skewers Sesame**

mango pyta, papaya salsa, plantain wedges 12

### **Golden Fried Calamari Buffalo**

greens, celery shoots, crumbled bleu cheese dip 14

### **Reggae Mussels Steamed**

coconut rum, madras curry, soft herbs, thyme, fennel, celery 12

### **Conch Fritter Calypso**

avocado pesto, jankanoo sauce 14

### **Spicy Jerk Pork Tenders**

house mozzarella, cinnamon-apple chutney 14

### **Lobster Pancake**

lobster fricassee, perfumed celery & thyme in haute scallion pocket 18

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## ***ENTREES***

### **Garlic Crusted Snapper**

carnival slaw, lemon beurre blanc, pink peppercorns, yukon mash 28

### **Roasted Grouper**

mild curry paste, mango-lime chutney, soft basil polenta 24

### **Pan-Seared Ahi Sesame Tuna\*\***

teriyaki, red pepper jelly, bok choy, sweet potato fries 29

### **Pan Roasted Breast of Chicken**

ginger orange sauce, wild rice pilaf, braised asparagus 16

### **Authentic Jamaican Jerk Chicken**

golden maduro relish, rice n peas, green beans 19.95

### **Braised Baby Back Ribs**

pineapple-tamarind glaze, cornbread, green beans 18

### **Goat Shoulder Curry**

flambéed prunes, pearl onions, fragrant rice n peas 25

### **Philadelphia Blue Filet Mignon\*\***

roquefort crust, Madeira demi, yukon mash, green beans 35

\*Consuming raw or undercooked meats and/or eggs may increase your risk of food-borne illness\*

**we accept Visa/MC - menus change frequently**

**508.696.0001**