

BROKEN PLATE

Kitchen

APPETIZER

GOLDEN FIG & PROSCIUTTO TOAST Sourdough, arugula, balsamic, ricotta cheese.

WINGS Jerk, BBQ, Hot, Old Bay, Hot Honey BBQ.

LOLLIPOP LAMBCHOPS Honey-rosemary glazed lamb chops, micro salad.

SEARED SEA SCALLOPS Apple-bacon jam, cilantro lime aioli, mango salsa.

CRISPY CALAMARI Crispy fried calamari, marinara sauce.

CRAB DIP Lump crab, cream cheese, spices, melted cheese, flash-fried pitas.

DUCK WONTON Crispy wontons, braised duck, roasted sweet corn, bacon.

Bread Service.

SOUP & SALADS

BUTTERNUT LOBSTER BISQUE Creamy butternut squash bisque with lobster.

SHE CRAB Lump crabmeat, sherry reduction.

BPK CHOPPED SALAD Cherry tomatoes, mozzarella, cranberries, bacon, avocado, raspberry vinaigrette.

CAESAR Crisp romaine, croutons, parmigiano-reggiano.

WEDGE SALAD Cherry tomatoes, candied bacon bits, blue cheese crumbles, blue cheese dressing.

Fine & Dandy

MARTINI

Vodka
&

TATER TOTS & CAVIAR
Caviar, Chives, Dill, Crème Fraîche

Limited availability

A LITTLE KITCHEN LOVE
round of libations for the kitchen

Items marked  are vegetarian
Items marked  are gluten free
Items marked  are spicy

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES.

IN ORDER TO AVOID COMPROMISING THE INTEGRITY OF THE DISH, WE ASK FOR NO SUBSTITUTION. THANK YOU

BROKEN PLATE KITCHEN

ENTREES

FROM THE LAND

- GRILLED LAMB CHOPS*

Double bone lamb chops, broccolini, jus.

GF
- CHICKEN SUPREME

Free-range chicken, potato puree, seasonal vegetables, chicken jus.

GF
- DUROC PORK CHOP*

Spiced espresso rub, cheddar grits, sautéed kale, bacon.

GF
- JERK CHICKEN

Caribbean rice & beans, seasonal vegetables, jerk sauce.

GF

Half | Whole


- RASTA PASTA

Cavatappi pasta, creamy jerk sauce.

add any protein
- MARKET HASH

Baby potatoes, mushrooms, zucchini & squash, shallots, bell peppers, kale.

V&GF



FROM THE SEA

- WILD PACIFIC HALIBUT

Lobster sauce, summer vegetable hash.

GF
- JERK SALMON*

Jerk glazed, potato puree, broccolini.

GF
- SEA SCALLOPS *

Sweet corn, kale, baby potatoes, roasted red pepper, corn emulsion.

GF
- SHRIMP & GRITS

Roasted red peppers, tomatoes, cheddar grits, smoked bacon cream.

GF
- CRAB CAKES

Kale, baby potatoes, squash, zucchini, mustard cream sauce.
- BLACKEND SNAPPER

Corn spoonbread, sautéed vegetables, corn emulsion.
- FRIED COCONUT SHRIMP & SCALLOPS

Caribbean rice & beans, seasonal vegetables, sweet thai sauce.
- MAHI MAHI

Roasted vegetable pearl cous cous, lemon velouté.
- TWIN LOBSTER TAIL

Broccolini, drawn butter.

GF
- CRAB LEGS

MKT price

GF

PRIME STEAKS

- ADD Shrimp • Crab Cake • Scallops • Lobster tail
- FILET MIGNON*

Onion soubise, broccolini, truffle demi-glace. .

GF
- NEW YORK STRIP *

Served with potato puree, broccolini.
- BONE IN RIBEYE*

Served with potato puree, broccolini.
- ADD: Truffled Demi-Glace

Steak Butter

Sautéed Mushrooms & Shallots

20% GRATUITY WILL BE ADDED TO PARTIES 6 OR MORE.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.